

ONE WHITEHALL PLACE
AT THE ROYAL HORSEGUARDS HOTEL

Lunch / Dinner Menu

Please choose one set menu for your entire party by selecting one starter, one main course and one dessert with the option to choose an intermediate as well. Please note that tea, coffee and petit fours are included in every menu option.

(A three-course menu is priced from £70.00 per person. The price charged for the vegetarians will be the same price as the menu items chosen for the non-vegetarian guests.)

Starters

Cold

Confit Scottish salmon, lime jelly, tobiko dressing

Smoked duck breast, celeriac remoulade

Scottish smoked salmon, lemon dressing, rye toast

Seared tuna, spicy avocado puree, truffle dressing

Serrano ham, sun-blushed tomato, rocket, parmesan

Sautéed mushroom, marinated artichoke, truffle dressing

Slow roasted tomato, mozzarella, basil oil, rocket

Caramelised Golden Cross goat cheese, beetroot, pistachio

Cold (supplement of £3.00 per person)

Ham hock terrine, pea puree, caramelised figs

Trio of salmon terrine, rye crumble, caper berries

Cold (supplement of £6.00 per person)

Foie gras, mushroom terrine, wrapped in parma ham, toasted brioche

Tian of shellfish cocktail, quail egg, marie rose sauce

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Soup, Hot and Warm

Mozzarella, sun-blushed tomato tart, aged balsamic, tomato oil

Caramelised red onion, smoked Cheddar tart, piquillo pepper couli

Forest mushroom soup, truffle cream

Honey roasted pumpkin soup, salted seeds

Roasted tomato and pepper soup, tomato bruchetta

Hot and Warm (supplement of £6.00 per person)

Seared scallops, wilted spinach, spicy carrot puree, salsa verdi

Intermediate Course at £6.00 per person

Green apple crush

Lemon crush

Blood orange crush

Main courses

Roasted chicken supreme, mashed potato, roasted root vegetable, mushroom cream

Corn-fed chicken breast, fondant potato, green beans, sun-blushed tomato, red wine jus

Gressingham duck breast, apple mash, mixed beans, caramelised red onion

Roasted guinea fowl, pancetta, mushroom, silver onion, tomato, roasted potato, Madeira jus

Pan-seared salmon, fennel, baby carrot, mashed potato, white wine sauce

Pan-seared salmon, grilled courgette, green beans, roasted potato, spicy tomato sauce

Pan-seared sea bream, red pepper and tomato risotto, brown shrimp sauce, fennel salad

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Main Courses (supplement of £6.00 per person)

Roasted monkfish, wilted spinach, fondant potato, sautéed pepper, saffron cream

Casterbridge lamb rump, ratatouille, crushed potato, minted jus

Braised beef, honey roasted parsnips and carrot, mashed potato, shallot jus

Main Courses (supplement of £12.00 per person)

Casterbridge beef fillet, daupinoise potato, shallot puree, mixed beans, red wine jus

Casterbridge lamb loin, herb crust, baby courgette, pea puree, Anna potato, mint jus

Vegetarian Main Courses

Mushroom and spinach parcel, mushroom cream (comes with chosen garnish of the main course)

Butternut squash, beetroot risotto, parsley foam

Pan-fried gnocchi, gorgonzola cream, wilted rocket

Smoked Cheddar, red onion, pine nut quiche, pepper couli (comes with chosen garnish of the main course)

Desserts

Miniature British winter favourites (sherry trifle, lemon meringue tartlette, gingerbread ice cream)

Hazelnut praline mousse, sapphire earl grey cream, drunk date puree

Pear, rhubarb and spiced oat crumble, vanilla ice cream

Dark Belgian chocolate cake, cinnamon cream, pumpkin and orange gel

Classic lemon tart, autumn berry curd, crème fraîche cloud

Coconut crème, anise spiced pineapple, banana bread, popcorn

British cheese plate (£3.00 supplement)