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grace

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£60 for 3 courses

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STARTERS

Carpaccio of Beef with wild roquette, Parmesan shavings & truffle oil
Pan seared Scallops with pea puree and beurre blanc
Char-grilled Tiger prawns with chicory, frisee and mango chilli salsa
Stilton, Walnut and pear salad with baby leaves and Balsamic glaze
Grilled asparagus and Serrano ham with basil Hollandaise

MAIN COURSES

Fillet of Beef Wellington with dauphinoise potatoes, broccoli, Hollandaise
& port jus
Paupiettes of Sole with baby new potatoes, pan fried cucumber
& Dill cream sauce
Claret marinated Venison steak with potato rosti, savoy cabbage, Pancetta and Juniper jus
Wild mushroom & truffle risotto with Tarragon & Parmesan crisp
Lobster Thermidor with Parsley potatoes and baby vegetables

DESSERTS

Cappuccino Crème Brulee with almond biscotti
Rich chocolate fondant with fresh raspberry tartlet & white chocolate sauce
Double chocolate and cherry trifle with whipped cream and crème Anglaise
Toffee apple meringue roulade with toffee sauce
Panacotta and char-grilled pineapple with passion fruit coulis

Why not?

...add a palette cleansing sorbet after your starters for £4
...add a selection of British and Continental cheeses as an extra course for £6.50

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A detailed black and white line drawing of a large flower, possibly a peony, with multiple layers of petals and a prominent center, accompanied by several large, serrated leaves. The illustration is positioned in the bottom right corner of the page, partially overlapping the text area.