

THE ROYAL HORSEGUARDS



ONE WHITEHALL PLACE

## BANQUETING

### LUNCH & DINNER MENU

Autumn & Winter 2017

**Please choose one set 3 course menu for your entire party by selecting one starter, one main course and one dessert with the option to choose a vegetarian option as well.**

**Please note that tea, coffee and petit fours are included in this menu option.**

#### **Starters**

London smoked salmon, cucumber, crème fraîche and dill

Wild boar terrine, apple chutney, creamy Dijon dressing

Smoked and corn-fed chicken, tomato rouille, avocado, herb crème fraîche

Artichoke and wild mushrooms with truffle dressing and hens egg (V)

Roasted peppers tarte, courgettes, onion jam and Ines goats cheese (V)

#### **Soups also available as intermediate £8.00**

Cream of wild mushroom, brioche, chives (V)

Spiced pumpkin soup, pumpkin seeds, mature golden cross cheese (V)

Tomato and coriander shorba, pork and beef ravioli

Chicken velouté, tarragon oil, buchette noir croûte

#### **Intermediate £15.00**

Beetroot cured Scottish salmon, cucumber and fennel cream

Pumpkin ravioli, pecorino-romano and truffle cream with baby leeks (V)

Salmon and scallop terrine, lemon jelly, micro cress

Spiced fig, goats' curd, roasted beet, walnuts (V)

Artichoke and wild mushrooms with truffle dressing and hens egg (V)

#### **Intermediate sorbet £8.00**

Lemon with mint biscuit

Mango with raspberry biscuit

Raspberry with pistachio biscuit

## **Main Course**

Corn-fed Chicken Breast, potato fondant, Savoy cabbage and thyme jus  
Guinea fowl breast, sweet potato cake, vegetables of season, Madeira jus  
Braised pork shoulder, creamed potato, braised red cabbage, brandy sauce  
Braised feather blade steak, horseradish mash, glazed parsnips, carrots, jus  
Scottish salmon fillet, saffron risotto cake, fine beans, lemon velouté  
Cod supreme, spiced pea and beans crush, carrots, champagne cream  
Spinach Ricotta Cannelloni, pesto cream and baby artichokes (V)  
Mushroom ravioli, peas, broad beans and morel cream (V)  
Risotto Primavera, aged Parmesan and wild rocket (V)

## **Supplement of £15.00 per person applies**

Filet of Grange moor beef, celeriac puree, potato fondant and red wine jus  
Seared halibut, red pepper Basquaise, broccoli and mussel curry velouté  
English rack of lamb, tomato and corn cake, mint and pea puree, juniper jus

## **Dessert**

Baked pumpkin cheesecake  
Winter berry cheesecake  
Spiced clementine and chocolate dome  
Rich cream and passion fruit tart  
Warm apple and rhubarb crumble

## **Cheese £12.00**

Fourme D'Ambert, honey, walnuts  
Robuchon, pickled apple  
Flower marie, caramelised pear  
Platters for sharing – quince jelly, grapes, celery, biscuits

Some dishes may contain nuts. All prices are inclusive of VAT.

A discretionary 10% service charge will be added to all food & beverages.

### **FOOD ALLERGIES AND INTOLERANCES**

If you suffer from an allergy or food intolerance please let us know, before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used

in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask before ordering.

Please note that our kitchens are not a nut or allergen free environment...

All prices are exclusive of Value