

Sample Party menu

Starters

Winter garden salad, black truffle, pickles & Romesco
Kimchi risotto, Clarence court egg, Cheddar & sesame oil
Raw kingfish, cucumber, kohlrabi & sweet chilli
Marinated Iberico pork, house pickles & ssamjang paste

Main Courses

Vegetable dumpling “Mandu”, truffle, tofu, shiitake & kombu broth
Pan-fried fillet of halibut, king prawns, mushrooms & dashi broth
Roasted Cotswold chicken breast, potato rosti, asparagus, morels
& white onion velouté
Fillet of Scotch beef, braised short rib, bone marrow, celeriac purée
& red wine jus

Desserts

Pavlova, exotic fruit salsa & coconut cream
Chocolate fondant, dulcify ganache & butterscotch ice cream
Almond pink praline tart, thyme & blood orange sorbet
Selection of seasonal cheeses from `Buchanans`

Additional Side Dishes

Pomme purée

RAF Winter tomatoes, olives, chilli & house dressing
Mixed leaf salad & flaxseed vinaigrette

Head Chef Joo Won

Pastry Chef Veronica Garrido Martinez

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.

Our artisan cheeses are made with unpasteurized milk.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.