

PALM COURT

FESTIVE DU JOUR MENU

– STARTER –

Jerusalem artichoke soup, roast hazelnuts, Brillat Savarin toast

Foie gras and chicken liver parfait, beetroot, pear

Warm smoked eel, celeriac or horseradish, lovage

– MAIN COURSE –

Roast chicken suprême, classic 'boudin blanc', glazed apples and rosemary

Halibut, roast pumpkin, caper and raisin dressing

Cepe risotto, parmesan, persillade

– DESSERT –

White forest 'Verrine'

Cinnamon spiced Tanariva cream, pear sorbet, honeycomb

Granny smith apple tatin, mince pie ice cream

£49.00 or £59.00 with a carafe of wine

2016 Grenache Blanc, La Loupe Languedoc, France

Or

2015 Cabernet Sauvignon, Les Bories Blanques, Pays d'Oc, France

#PALMCOURT



All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill. Food Allergies or Intolerances
If you are allergic to any food products, please advise a member of the service team. Information about ingredients is available on request.