

# Queens Platinum Jubilee Menu

## Starters

Marinated aubergine, pepper & courgette salad with charred halloumi, basil oil & balsamic glaze (V)

Salmon & herb fish cake chargrilled asparagus, lemon butter sauce

Chargrilled chicken Caesar salad garlic croutons, fresh anchovies, & soft-boiled free-range egg

## Main Course

Sauteed fillet of seabass, new season asparagus, confit shallots, lemon fondant potato, shellfish oil, & lobster beurre blanc

Corn fed chicken with braised spring greens, beetroot puree, confit potato, truffle sauce, prosciutto crisp

Pea, asparagus & mushroom risotto topped with parmesan crisp and feta (V)

## Desserts

Dark chocolate torte, cherry compote & vanilla cream

Pimms summer pudding with clotted cream & mint crisp

Fresh strawberries and soft whipped cream

Filter coffee

Glass of Blanc de Blanc sparkling wine

**£30 per person**

**\*If you have any food allergies or intolerances, please speak to one of the service team.\***