



Available until 31st of March 2012

LUNCH AND DINNER SELECTION

Autumn and Winter 2011-2012

PREFACE

It is my pleasure to welcome you to the Connaught and invite you to experience my cuisine which is based on the best products I have sourced in and around the UK as well as my native South-West France. I have a strong bond with my suppliers which can be seen in the produce they supply for me. My inspiration comes from experience gained in my family's famous 4th generation restaurant in the South West of France.

In the following menus, you will discover some of the dishes I have created for your events in Winter 2012. It would also be my honour to create something unique for your event, should you so wish.

I hope you have as much pleasure eating my cuisine, as I will have cooking it for you.

Hélène Darroze

Two Michelin Starred Head Chef at the Connaught Hotel



STARTERS

	Intermediate course	Starter
<i>Pumpkin veloute with honey and sage, ricotta gnocchi, roasted wild mushrooms</i>	£13.00	£15.00
<i>The Connaught nicoise salad with poached quail eggs</i>	£15.00	£20.00
<i>Salad of warm potatoes with spring onion dressing, shaving of black truffle from perigord</i>	£29.00	£42.00
<i>Scottish scallop ceviche, sea urchin cream, fennel and green apple</i>	£17.00	£19.00
<i>Scottish salmon and Haas avocado tartare, herbs and salads, rougail sauce with mango, pimientos del piquillo and fresh coriander</i>	£15.00	£17.00
<i>Black and creamy Acquarello rice, sautéed calamari with confit tomatoes and chorizo, bitter jus with parsley, Parmeggiano Reggiano emulsion</i>	£15.00	£20.00
<i>Royal-style Jerusalem artichoke, poached egg and chanterelles, ham jus, parmesan cappuccino (a supplement of £8.50 per person for a option of black truffle from Perigord)</i>	£18.00	£22.00
<i>« Vitello Tonato » veal, smoked haddock cream, lemon, capers from Pantelleria, caviar from France</i>	£30.00	£39.00
<i>Terrine of wild duck with foie gras, confit pearl onions in Maury, Belgian endives</i>	£20.00	£25.00
<i>Confit duck foie gras from les Landes with mild spices, dried fruit chutney, sangria jelly, toasted country bread</i>	£18.50	£27.00

Please note a discretionary service charge of 12.5% will be added to your account
All prices are inclusive of VAT at the current rate of 20%

MAIN COURSES

	Intermediate course	Main
<i>Cocotte of roasted winter vegetables glazed with balsamic vinegar vegetable jus</i>	£20.00	£28.00
<i>Italian risotto with Taggiasche olives, sun-dried tomatoes and tarragon, roasted barigoule artichokes, barigoule jus</i>	£16.50	£22.00
<i>Roasted pumpkin gnocchi with chestnuts and wild mushrooms, olive oil emulsion</i>	£14.25	£19.50
<i>Roasted Scottish scallops with Tandoori spices, carrot and confit citrus mousseline, spring onion reduction with fresh coriander</i>	£20.25	£27.00
<i>Roasted pavé of seabass, chesnut croquetas, salmis jus with lardoons and champignons de paris</i>	£26.25	£35.00
<i>Confit Scottish salmon in olive oil, mashed potatoes, black truffle sauce</i>	£22.50	£30.00
<i>Poached blue lobster with green curry, bulghur with exotic fruit and fresh coriander, lemongrass emulsion</i>	£37.50	£50.00
<i>Roasted filets of red mullet, stuffed Swiss chard greens, chicken jus with black olives and dried tomatoes</i>	£20.70	£36.00
<i>Roasted breast of corn-fed chicken from les Landes stuffed with wild mushrooms, gratinated macaroni with bacon and gruyeres cheese, roasting jus infused with tarragon</i>	£19.00	£35.00
<i>Roasted saddle of lamb with a crust of pimientos del piquillo, tarbais beans and black olives, pissalat jus with anchovies</i>	£21.80	£33.00
<i>Fillet of Angus beef and duck foie gras from les Landes cooked like a Rossini, Maxim's potatoes, intense sauce with Mexican mollé</i>	£34.00	£45.00
<i>Roasted fillet of venison, poached pear, fondant celeriac with dried fruists, Grand-Veneur sauce, stilton emulsion</i>	£30.00	£41.75



DESSERTS

<i>Cheese platter (selection of 3 seasonal cheeses)</i>	<i>£12.00</i>
<i>Our Chocolate opera cake, coffee bean ice cream.</i>	<i>£15.00</i>
<i>Exotic fruit vacherin, lime jelly and coconut sorbet.</i>	<i>£15.00</i>
<i>Guanaja chocolate, praline and grilled corn slice.</i>	<i>£15.00</i>
<i>Apple jelly, chestnut and Armagnac Chantilly cream, meringue.</i>	<i>£15.00</i>
<i>Suzette, sable Breton, orange, jivara chocolate, and vanilla ice cream.</i>	<i>£15.00</i>
<i>Lemon variation: lemon cream, cake, and jelly, hazelnut ice cream.</i>	<i>£15.00</i>
<i>Philadelphia cheesecake, pink ruby grapefruit</i>	<i>£15.00</i>

Tea and coffee, petits fours included