



Spring & Summer

Lunch & Dinner Selection

Available until 31st September 2016

Our Private Events Menu are created by using the best of British products, sourced from local suppliers

These dishes reflect the long lasting quintessentially British tradition of the Connaught & are influenced by the best of international flavours.

Please select one starter, one main & one dessert course to create your set menu that will apply for all guests.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.

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



STARTERS

PER PERSON

Black Chicken Terrine Piccalilli, Almonds & Horseradish Cream	£21.00
Duck Foie Gras Terrine Peach, Hazelnut Biscotti & Lemon Balm	£21.00
Dorset Crab, Chilli Mayonnaise, Peas & Chives	£21.00
Salmon Gravlax, Wasabi Cream Pickled Cucumber, Radish & Lemon Jam	£26.00
Blue Lobster Ravioli Shellfish Broth & Bok Choy	£28.00
Octopus Carpaccio Heritage Tomato & Fennel Salad	£28.00

SOUPS

Asparagus Veloute Smoked Eel, Mustard Emulsion	£19.00
Gazpacho, Black Olive Tapenade Soft Boiled Quail Egg & Croutons (V)	£19.00
Pea & Mint Veloute Perroche, Goat's Cheese Ravioli (V)	£19.00

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MAIN COURSES

PER PERSON

Roast Chicken Breast Green Asparagus, Morels & Natural Jus	£38.00
Guinea Fowl Breast, Peas Fricassee, Smoked Pancetta & Grelot Onions	£38.00
Roast Lamb Loin, Parsley Crust Artichokes, Broad Beans & Black Olives	£40.00
Angus beef fillet "Rossini" Foie Gras, Wild Mushroom, Gratin Dauphinoise & Bordelaise Jus	£45.00
Roast Veal Loin, Cauliflower, Glazed Carrots, Horseradish & Sweetbread Jus	£40.00
Grilled Scottish Salmon Smoked Aubergine, Sautéed Kale & Sauce Vierge	£38.00
Pan-seared Wild Sea Bass, Braised Fennel, Saffron Glazed Potatoes, White Onion Compote & Basil Veloute	£37.00
Roast Cod Pavé Peas, Broad Beans Fricassee & Baby Gem	£38.00
Roast Monkfish, Sauce Meurette Sweet Onion Ravioli, Spinach, Bacon, Tuile & Potato Foam	£36.00
Steamed Halibut Roulade, Vegetable Minestrone	£38.00

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DESSERTS

PER PERSON

Salted Caramel Mousseline
Gingerbread & Poached Pear Williams £17.00

Chocolate Caramel Tart
Almond & Vanilla Ice Cream £17.00

Mango mousse
Compressed Pineapple & Coconut Sorbet £17.00

Raspberry & Vanilla Mousse, White Chocolate & Lime £17.00

Caramelised Apple Parfait, Calvados Ice Cream £17.00

CHEESES

Selection of seasonal British cheeses,
Valencia Quince paste & walnut bread £17.00

Brillat-Savarin, Black Truffle & Mascarpone Cream,
Celeriac Remoulade & Toasted Country Bread £21.00

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VEGETARIAN

PER PERSON

STARTERS

Isle of Wight Heritage Tomato
Burrata, Parmesan Shortbread & Aged Balsamic Vinegar £19.00

Courgette & Artichoke Salad
Goat's Cheese & Dandelion £21.00

Red Quinoa, Spring Onions &
Home-made Pickled Vegetables, Summer Truffle £21.00

MAIN COURSES

Saffron Risotto
Green Asparagus & Piquillo Peppers £34.00

Smoked Aubergine, Goats Cheese Ravioli & Sauce Vierge £34.00

Pea & Chanterelle Risotto, Parmesan Shavings £34.00

Jersey Potato Gnocchi
Basil Pesto, Artichokes, Romanesco & Toasted Almonds £34.00

VEGAN

STARTERS

Isle of Wight Heritage Tomato
& Aged Balsamic Vinegar £19.00

Red Quinoa, Spring Onions &
Home-made Pickled Vegetables, Summer Truffle £21.00

MAIN COURSES

Seared Tofu, Asparagus & Broad Beans £34.00

Seared Baby Courgette
Tomato, Baby Artichokes & Caramelized Onion Grelot £34.00

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