THE CONNAUGHT

Autumn & Winter

Roadshow Lunch Menus
By Jean-Georges

Our Private Events Menu is created 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.

Executive Chef – Anshu Anghotra

Pastry Chef – Nicolas Rouzaud

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

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 5%

THE CONNAUGHT

Buffet Options
Including tea/coffee/petit fours and mineral water

MENU 1 £43.75 PER PERSON

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons

Kale & Broccoli Salad, Mint & Chilli Dressing,
Croutons & Pecorino

SANDWICHES

Served with Home Made Lincolnshire Potato Crisps

Smoked Salmon Mini Bagel, Dill Cream Cheese, Capers,
Berries & Radish

Grilled Steak Baguette, Portobello Mushroom, Smoked,
Chipotle Mayonnaise & Baby Gem

Tomato & Mozzarella Panini, Rocket & Basil

DESSERTS

Caramel & Pecan Nuts Mille-Feuille

Sliced Fruit Platter

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THE CONNAUGHT

MENU 2 £48.13 PER PERSON

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Superfood Salad, Avocado, Organic Quinoa,
Sunflower Seeds & Goji Berries, Lemon-Mustard Dressing

SANDWICHES

Served with Home Made Lincolnshire Potato Crisps

Crab on Toast, Lemon Aioli, Avocado

Slow Cooked Pork Shoulder, Caramelised Onions, Chipotle
Emulsion on Brioche Bun

Barbecued Chicken Wrap, Guacamole,
Tomatoes & Coriander

Tomatoes on Sourdough, Crushed Avocado, Cumin

DESSERTS

Hazelnut Rocher

Orange Chocolate Tart

Sliced Fruit Platter

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THE CONNAUGHT

3 Course Plated Options
Including Tea/Coffee/petit fours and mineral water

MENU 1 £43.75 PER PERSON

STARTER

Celeriac Soup, Stilton Cheese Foam, Walnuts & Grapes
or
Octopus Carpaccio, Romesco Sauce, Frisée, Lime Dressing
or
Veal & Chicken Terrine, Celeriac Tagliatelle, Apple & Mustard

MAIN
Cauliflower Steak, Smoked Cauliflower Purée, Lemon, capers, Parmesan Breadcrumbs
or
Torched Salmon, Potato & Mussels, Saffron Broth, Wild Garlic Emulsion
or
Free Range Chicken, Sliced Truffle Endives, Ham, Mushrooms, Roasted Juices

DESSERT
Raspberry Eton Mess,
Coconut Mousse, Raspberry Ginger Coulis, French Meringue, Coconut Sorbet

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THE CONNAUGHT

MENU 2 £48.13 PER PERSON

STARTER

Chantenay Carrots Soup, Root Vegetables, Cumin Oil

or

Caramelised Carrot Salad, Crispy Poached Egg, Apples & Ricotta Cheese

or

Herb Cured Salmon Gravlax, Avocado Sour Cream, Radish & Cucumber Marmalade

MAIN

Cauliflower Steak, Smoked Cauliflower Purée, Lemon, capers, Parmesan Breadcrumbs

or

Line Caught Coley, Crispy Potato Tart, Escabeche Sauce

or

Slow Cooked Lamb Neck, Edamame & Buttermilk Purée, Confit Tropea Onion, Black Olive Jus

DESSERT

Warm Chocolate Fondant, Pistachio Ice Cream

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THE CONNAUGHT

MENU 3 £52.50 PER PERSON

STARTER

Burrata, Baked Pumpkin, Orange Dressing, Pumpkin Seeds, Breadcrumbs

or

Langoustine Ravioli, Coconut & Lime Broth, Bok Choy

or

Gressingham Duck Foie Gras, Spiced Port Reduction, Artichokes

MAIN

28 day Aged Beef Fillet, Salsify Purée, Turnip & Pear, Crispy kale, Beef Jus

or

Scottish Blue Lobster, Potato Gnocchi, Lobster & Shimeji Bisque

or

Leek & Potato Torte, Frisée & Almond Salad, Truffle Dressing

DESSERT

Cassata, Ricotta Mousse, Nougat, Orange Sorbet

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