

## Summer Tiara Menu

June 1st - August 31st | Three Courses £70

### STARTERS

Ham Hock & Garden Pea Vol-au-Vent  
Herb Butter Sauce  
[E], [M], [SD], [Mu], [G]

Sweetcorn Velouté  
Hass Avocado Croute  
[G] **VE**

British Asparagus  
Crispy St. Ewes Egg, Hollandaise Sauce  
[E], [M], [SD], [Mu]

### MAINS

Roasted Cornish Seabream  
Sauce Vierge, Broccoli Fritter  
[F], [SD], [Mu]

Twice Baked Goat Cheese Soufflé  
Datterini Tomatoes, Sweet Pepper Sauce  
[M], [SD], [G], [Mu], [Ce], [E] **V**

Corn-Fed Chicken Breast  
Glazed Broad Beans & Celeriac, Supreme Sauce  
[M], [SD], [G]

### DESSERTS

Strawberry Meringue  
Vanilla Mascarpone Cream  
[M], [E], [G] **V**

Carpaccio of Pineapple  
Lime Syrup, Coconut Sorbet  
**VE**

Banoffee Parfait  
Spiced Crumble, Passion Fruit Sauce  
[M], [E], [G], [N] **V**

Tea & Coffee + Truffles £6 per person



STARHOTELS  
COLLEZIONE

Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan. **ALLERGEN KEY** - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

## Summer Crown Menu

June 1st - August 31st | Three Courses £85

### STARTERS

Slow Braised Lamb Croquette  
Hollandaise, Marinated Cucumber  
[E], [M], [SD], [Mu]

Golden Beetroot & Grilled Artichokes  
Shimeji Mushroom Dressing  
**VE**

Cornish Lobster & Langoustine Bisque  
Poached Prawns  
[Ce], [G], [M], [SD], [C], [F]

### MAINS

Roasted Fillet of Halibut  
Cauliflower, Smoked Aubergine, Champagne Butter Sauce  
[F], [SD], [M]

Wild Mushroom Pie  
Butternut Squash Velouté, Herb Pesto  
[N] **VE**

Honey-Glazed Barbary Duck  
Savoy Cabbage, Glazed Sand Carrots  
Spiced Duck Sauce & Blackberries  
[M], [SD]

### DESSERTS

Bitter Chocolate Fondant  
Vanilla Clotted Cream  
[M], [E], [G] **V**

Poached Summer Fruits  
Strawberry Sorbet  
**VE**

Plum & Almond Pudding  
Cinnamon Custard, Clotted Cream  
[M], [E], [G], [N] **V**

Tea & Coffee + Truffles



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