

## Autumn & Winter Crown Menu

September 1st - February 28th | Three Courses £85

### STARTERS

Slow Braised Lamb Croquette  
Hollandaise, Marinated Cucumber

[E], [M], [SD], [Mu]

Baked Beetroot  
Grilled Artichokes, Shimeji Mushroom Dressing

[SD], [Mu] **VE**

Cornish Crab & Avocado Salad

[C], [M], [SD], [Mu]

### MAINS

Roasted Fillet of Halibut  
Chargrilled Leeks, Glazed Parsnip, Curry Butter Sauce

[F], [SD], [M]

Cauliflower & Chickpea Puff Pastry Parcel  
Braised Kohlrabi

[SD] **VE**

Roasted Venison  
Spiced Carrot Purée, Kale, Red Wine Sauce

[M], [SD]

### DESSERTS

White Chocolate Cream  
Vanilla Biscuit, Mixed Berries

[S], [M], [F], [G] **V**

Vanilla Cream Victoria Sandwich  
Blackberry Compote

[G] **VE**

Pear & Almond Cake  
Cinnamon Custard, Chantilly

[E], [N], [M], [G] **V**

Tea & Coffee + Truffles

  
**THE GORE**  
LONDON

**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.

## *Autumn & Winter Tiara Menu*

September 1st - February 28th | Three Courses £70

### STARTERS

Ham Hock Terrine  
Celeriac & Apple Dressing, Warm Brioche  
[E], [M], [SD], [Mu], [G]

Pumpkin Velouté  
Hass Avocado Croute  
[SD], [G] **VE**

Loch Duart Salmon & Fennel Vol-au-vent  
Chive butter Sauce  
[F], [M], [SD], [E], [Mu], [G]

### MAINS

Roasted Cornish Cod  
Lentil & Root Vegetable Casserole  
[F], [SD], [Ce], [M]

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

Corn-fed Chicken Breast  
Wild Mushrooms, Fondant Potatoes, Leeks,  
Chicken & Thyme Gravy  
[M], [SD], [G], [E]

### DESSERTS

Sticky Toffee Pudding  
Vanilla Clotted Cream  
[M], [E], [G] **V**

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

Bitter Chocolate Pots  
with Prunes  
[M], [G] **V**

Tea & Coffee + Truffles £6.5 per person

  
**THE GORE**  
LONDON

**STARHOTELS**  
COLLEZIONE

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