

Spring Crown Menu

March 1st - May 31st | Three Courses £85

STARTERS

British Asparagus

St. Ewes Egg Salad, Cured Ham & Chive Butter Sauce

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

Olive Oil Poached Loch Duart Salmon

Potato Salad, Cucumber, Trout Roe Sauce

[SD], [F], [M], [Mu]

Marinated Tomatoes

Courgette Fritters, Spring Leaves, Basil Dressing

[N] **VE**

MAINS

Roasted Rump Of Lamb

Smoked Aubergine, Artichokes, Mint Yogurt, Lamb Sauce

[G], [SD], [M]

Courgette Flower Stuffed with Spiced Couscous

Broccoli Fritter, Sweet Pepper Sauce

[SD], [G] **VE**

Fillet of Wild Seabass

Braised Fennel, Glazed Potato, Bouillabaisse Sauce

[M], [SD], [G]

DESSERTS

Soft Meringue with Poached Rhubarb

Vanilla & Candied Ginger Cream

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

Carpaccio of Pineapple

Lime Syrup, Coconut Sorbet

VE

Roasted White Chocolate Mousse

Raspberry Compote

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

Tea & Coffee + Truffles



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.

Spring Tiara Menu

March 1st - May 31st | Three Courses £70

STARTERS

Warm British Asparagus
St Ewes Egg Salad, Chive Butter Sauce
[E], [M], [SD], [Mu]

Loch Duart Salmon Rilette
Sweetcorn Emulsion, Herb Oil
[SD], [F], [M], [Mu]

Baked Baby Beetroot & Tomato Salad
Pine Nut Dressing
[N] **VE**

MAINS

Roasted Cornish Cod
Sauce Vierge, Glazed Potato
[F], [SD], [M]

Spring Vegetables & Soft Herb Risotto
[SD] **VE**

Corn-fed Chicken Breast
Glazed Baby Leeks, Wild Mushroom Ragout, Supreme Sauce
[M], [SD], [G]

DESSERTS

Vanilla Cambridge Cream
Mixed Berries Compote
[M], [E] **V**

Chilled Rice Pudding
Exotic Fruit Salad
VE

70% Chocolate Brownie
Butterscotch Sauce, Clotted Cream
[M], [S], [E] **V**

Tea & Coffee + Truffles £6.5 per person



STARHOTELS
COLLEZIONE

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