

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


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.

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 £6.5 per person



STARHOTELS
COLLEZIONE

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