

PALM COURT

~ BRASSERIE ~

BOOK A TABLE - STAR DEAL

3 COURSE MENU AND A CHAMPAGNE COCKTAIL £25

SOUP OF THE DAY **VG**

BAKED BRIE IN FILO a wedge of brie in filo pastry with cranberry chutney **V**

CHICKEN LIVER PARFAIT candied walnuts, tamarind glaze,
pear & ginger compote & toasted country bread

SALAD OF ROASTED BUTTERNUT SQUASH dried cranberries,
caramelised pecans, mixed leaves & goats' cheese **V**



PORK FILLET

port jus, roasted root vegetables and honey glazed red cabbage

BEEF BOURGUIGNON & MASH

bacon lardons, button mushrooms, baby onions & mashed potatoes

RAINBOW TROUT ALMONDINE

beurre noisette, roast almonds & crushed new potatoes

GRILLED SEA BASS

french beans, black olives, cherry tomatoes and basil pesto

ISRAELI COUSCOUS **VG**

mediterranean vegetables, provencal sauce & toasted almonds

WILD MUSHROOM BOURGUIGNON **VG**

baby carrots and brown rice



VALRHONA CHOCOLATE TART mint chantilly

CLASSIC CREME BRULEE

BAKED TUSCAN CHEESECAKE white chocolate & raspberry compote

SELECTION OF ICE CREAMS

SELECTION OF SORBETS **VG**

SIDES

DAUPHINOISE POTATOES **V** • STEAMED NEW POTATOES **V**
MASHED POTATOES **V** • FRENCH FRIES **VG** • TRIPLE COOKED CHIPS **VG**
ROASTED VEGETABLES **VG** • GREEN BEANS **V** • MIXED SALAD **V**
TOMATO & CHICKPEA SALAD WITH SHALLOT VINAIGRETTE **VG**
PETIT POIS A LA FRANCAISE **V** • BABY GEM GREEN SALAD **V**

VG Indicates vegan option **V** Indicates vegetarian option

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.