

HOSPITALITY ROCKS 2025

MENU

CANAPÉS

Croque Monsieur, smoked ham,
gruyère

Roasted pepper and vegan mozzarella
empanada, basil mayo (vg)

Coronation chicken bonbon, crushed
pumpkin seeds, mango gel (gf)

Beetroot salmon tartare tartlet,
dill creme fraiche, Avruga (gf)

Tempura prawn slider, XO sauce,
pickled cucumber, radicchio

Leek, raclette and potato tartiflette,
white onion cream (gf)

STARTER

London gin-cured salmon, glazed beetroot, horseradish cream,
fennel slaw, juniper toast

Warm caramelised shallot, leek and farmhouse cheddar tart,
Provençale vegetables, rocket, endive, red chicory salad (v)

MAIN

Slow-braised beef, creamed neeps, thyme-roasted fondant potato,
bourguignon sauce, watercress

Leek and potato pithivier, Montgomery cheddar velouté, ratatouille
of winter vegetables (v)

DESSERT

Warm molten chocolate pudding, salted caramel sauce, clotted
cream ice cream