MASQUERADE

GRAND TEMPLE

SIXTY GREAT QUEEN ST

60 GREAT QUEEN ST.

Canapés

NEW YORK HOT DOGS with Frenchie's mustard

RUEBEN CHEESE AND BEEF TOASTIE with sauerkraut and mustard slaw

LONDON CURED SMOKED SALMON BAGELS with whipped chive crème fraiche THE WALDORF TARTLET with compressed apple, celery, candied walnuts

MINI CALZONE PIZZA with spicy Nduja

VEGETABLE DIM SUM with hot chilli dipping sauce

Starter

WARM ROAST MEDITERRANEAN VEGETABLE TART,
WITH ROASTED RED PEPPERS, TOMATOES,
AUBERGINE, COURGETTE

served with fig chutney, vegetarian parmesan cheese, sunflower seed and basil crunch, served with winter leaves, olive dressing

Main

LEMON THYME BUTTER ROAST BREAST OF FREE-RANGE CORNISH CHICKEN

served with rosemary roast potato, spiced parsnip cream, Savoy purple cabbage, glazed carrot, tarragon and chicken sauce

ROOT VEGETABLE WELLINGTON

served with Savoy cabbage, roast potatoes, maple glazed carrot, peppercorn sauce

Dessert

"COOKIES AND CREAM" CHEESECAKE

served with double chocolate cookie crumble, vanilla cream

