

Menu

Starter

House-cured Scottish salmon, Devonshire crab, dill pickled cucumber, beetroot and horseradish cream

Intermediate

Cream of cauliflower with cannellini beans and thyme sea salt (v)

Main Course

Loin of Yorkshire lamb with confit lamb bon bon, roast carrots, celeriac and buttermilk puree, stem broccoli, mint jus

Desert

Green apple mousse, vanilla bean custard, rhubarb compote

Coffee and petits fours

Vegetarian Menu*

Starter

Roast butternut squash, Chickpeas, coriander cress and garden mint yoghurt (v)

Intermediate

Cream of cauliflower with cannellini beans and thyme sea salt (v)

Main Course

Organic lentil and smoked Applewood cheddar Wellington, chateau carrots, wilted spinach, roast shallot, dill and caper sauce (v)

Desert

Green apple mousse, vanilla bean custard, rhubarb compote

Coffee and petits fours

***Please note vegetarian options will only be available to guests who pre-order directly with the hotel via the Grosvenor House, A JW Marriott Hotel, London, website by Thursday 29 November*