

# THE ENGLISH GRILL

# The Queen's Platinum Jubilee Dinner

The evening will commence with live music, canapés and Champagne in The Palace Lounge; followed by a seven-course dinner, perfectly paired with Champagne and with live music from The Rubens Trio

#### AMUSE-BOUCHE

#### MORECAMBE BAY POTTED SHRIMP

Cucumber & Lemon Caviar, Charcoal Sourdough Perfectly paired with Lanson Bio (NV)

#### **STARTER**

#### CORONATION CHICKEN

Apricot Purée, Almond Crumble, Crispy Ham, Spicy Mayonnaise Perfectly paired with Lanson, Le Blanc De Blancs (NV)

#### **INTERMEDIATE**

#### PEACH MELBA

### Peach Sorbet, Raspberry Crumble

Perfectly paired with Lanson, Le Black Reserve, Magnum (NV)

#### **MAINS**

#### AUBREY ALLEN LAMB NOISETTE

Jersey Royals, Pea Purée, Baby Vegetables, Rosemary Jus Perfectly paired with Lanson Rose Label, Magnum (NV)

# **DESSERT**

#### THE ROYAL CROWN

Earl Grey Cheese Cake, Orange & Chocolate Mousse Perfectly paired with Lanson White Label (NV)

## **SAVOURY**

# PAXTON CHEESE BOARD

Biscuits, Quince Paste, Pickled Celery, Cheese Scone Perfectly paired with Lanson Gold Label 2009

#### **COFFEE & PETITS FOURS**

SCOTTISH TABLET, SHORTBREAD, FLORENTINES, STRAWBERRY MACARON

#### £295 per person

This is a black-tie event. Vegetarian & Vegan options available on request.

All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.