



MARRIOTT
LONDON GROSVENOR SQUARE



SET DINNER MENU

**MEETINGS
MADE**
at MARRIOTT

3 COURSE PLATED DINNER

STARTERS

- Ham Hock & Grain Mustard Tart, Caper & Watercress Mayonnaise, Red Onion Confit
- Smoked Chicken, Pickled Purple Carrot, Mango-Avocado Salsa, Herb Emulsion
- Short Rib Croquette, Piccalilli, Parsley Mayonnaise
- Smoked Duck, Pear & Pistachio Compote, Brioche, Balsamic
- Smoked Haddock & Parsley Fish Cake, Pickled Cucumber, Lemon Gel, Sauce Gribiche
- Smoked Salmon & Rocket Tart, Caviar Cream, Pea Puree
- Citrus-Elderflower Cured Salmon, Red Chicory, Keta, Shaved Fennel Salad
- Seabass Ceviche, Toasted Coconut, Mango-Coriander Salsa
- Roast Heritage Carrot & Avocado Salad, St. Clements Dressing (VG)
- Sun Dried Tomato & Bocconcini Tart, Avocado Salsa, Balsamic (V)
- Crisp Poached Egg, Asparagus & Tomato, Chive-Truffle Mayo (V)
- Goat's Cheese & Sweet Potato Cake, Plum Sauce, Dark Soy Mayo (V)

SUPPLEMENTED STARTER CHOICES

- Corn-Fed Chicken & Pistachio Terrine, Spiced Carrot Compote, Pickled Walnuts, Crisp Onion Bread (Supplement of £5.00 per person)
- Foie Gras Terrine, Brioche, G2 Plum Gin Liqueur, Garlic-Brioche Crumb (Supplement of £12.00 per person)
- Sun Dried Tomato & Lobster Tart, Samphire, Yuzu Emulsion (Supplement of £5.00 per person)
- Cornish Crab Tian, Soused Courgette, Herb Emulsion, Toasted Brioche, Morecombe Bay Shrimps (Supplement of £5.00 per person)
- Beetroot Panna Cotta, Candy Striped Carpaccio, Pecorino, Truffle-Honey Dressing (Supplement of £5.00 per person)
- Lyburn Cheese, Red Onion & Truffle Croquette, Pickled Wild Mushrooms, Tarragon Mayonnaise (Supplement of £5.00 per person)

3 COURSE PLATED DINNER

MAIN COURSES

- Supreme of Chicken, Wild Mushroom Mousse, Truffle Creamed Leeks, Parsley Dauphine, Spinach, Baby Carrots
- Guinea Fowl Breast & Confit Leg, Roast Beetroot, Kale, Sage Fondant, Roast Plum, Jus
- Duck Confit, Roast Sweet Potato, Tender Stem Broccoli, Red Cabbage, Pea Puree
- Bistro Steak, Portobello Mushroom, Vine Tomatoes, Horseradish Mash, Garlic French Beans, Jus
- Short Rib of Beef, Crushed New Potatoes, Roast Heritage Carrots, French Beans, Red Onion Puree, Braising Jus
- Pork Loin Steak, Apple, Sage & Black Pudding Bake, Savoy Cabbage, Shaved Carrots, Mushroom Cream Sauce
- Lamb Rump, Rosemary & Tapenade Rosti, Broccoli, Roast Piquillo Peppers & Red Onion, Grilled Courgette, Jus
- Rump of Lamb, Garlic & Thyme Puree, Spinach, Chantenay Carrots, Olive Dauphine, Jus
- Fillet of Salmon, Citrus & Caper Crushed New Potatoes, Grilled Asparagus & Spring Onion, Sautéed Carrot, Nantua Sauce
- Seabass Fillet, Grilled Courgette, Sun Dried Tomato & Black Olive Mash, Tender Stem Broccoli, Rocket Cream Sauce
- Steamed Fillet Of Plaice, Crayfish & Herb Mousse, French Beans, Heritage Carrot Ribbons, Fondant Potato, Saffron Cream Sauce
- Thai Spiced Fried Tofu, Coconut & Spinach Rice, Chilli & Spring Onion (VG)
- Cauliflower Steak, Lentils, Grilled Red Onion, Heritage Carrot Ribbons, Cauliflower – Cumin Soymilk Sauce (VG)
- Butternut Squash & Wild Mushroom Wellington, **Served With Your Main Menu Garnish**, Herb Cream Sauce (V)
- Root Vegetable & Pearl Barley Risotto, Garlic Puree, Spinach, Chantenay Carrots (V)
- Crisp Gnocchi, Truffle & Cauliflower Puree, Asparagus, Heritage Carrot Shavings, Chervil Emulsion (V)
- Twice Baked Berkswell Soufflé, Creamed Courgette, Black Trompette, Tarragon Sauce (V)

3 COURSE PLATED DINNER

SUPPLEMENTED MAIN COURSE CHOICES

- Beef Medallion (4oz.), Short Rib En Croute, Confit Potato, Spinach, Baby Carrot, Jus (Supplement of £10.00 per person)
- Loin of Lamb with Herb Crust, Butternut Squash Puree, French Beans with Garlic & Wild Mushrooms, Rosemary Dauphine Potato (Supplement of £15.00 per person)
- Lemon Sole & Crab Mousse, Pea Puree, Chive & Dill Rosti, Carrot Ribbons, Tender Stem Broccoli, Crab Cream (Supplement of £12.00 per person)
- Fillet of Cod, Truffle Creamed Potato, Pumpkin Puree, Wild Mushrooms, Garlic French Beans, Nantua Sauce (Supplement of £10.00 per person)
- Fillet of Sea Trout, Lobster Dauphine, Roast Butternut Squash, Jerusalem Artichoke Puree, Spinach, Herb Cream (Supplement of £10.00 per person)

3 COURSE PLATED DINNER

DESSERTS

- Milk Chocolate & Coffee Bar, Malted Milk Ice Cream, Bramble Compote
- Strawberry & Mascarpone Cheesecake, Strawberry Gel, Balsamic & Black Pepper Strawberries
- Mayfair Mess – Chantilly Cream, Meringue, Strawberry Sauce, Strawberries, Toasted Pistachio, Orange-Saffron Syrup
- Yoghurt & Blackberry Parfait, Praline Crumb, Tarragon Chantilly
- Lemon & Lime Tart, Vodka – Mint Strawberries, Pistachio Cream
- Raspberry & White Chocolate Torte, Champagne Raspberries, Raspberry Macaroon
- Chocolate & Orange Cheesecake, Burnt Orange, Saffron Crème Fraiche
- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
- Chocolate & Peanut Butter Bar, Apple Crisp, Cinnamon Ice Cream
- Coconut Panna Cotta, Mango Salsa, Toasted Coconut (VG)
- Assiette of Lime & Strawberry Meringue, Chocolate & Orange Cheesecake, Raspberry Éclair (Supplement of £6.50 Per Person)