



HYATT REGENCY LONDON - THE CHURCHILL
Dinner Set Menu I - Spring Summer 2016

SET MENU I

"There is no love sincerer than the love of food"

George Bernard Shaw

STARTER

Three Ways Cooked Salmon, Beetroot Poached, Confit and Smoked Salmon, Wasabi Pea Puree, Pickled Cucumber and Caper Berries, Cream Cheese, Lemon Crisp

Lemon Dressed Crab, Green Apple, Red Pepper Gazpacho with Cucumber, Keta Caviar, Cider Jelly

Marinated Tuna Tartar, Spring Onion Puree, Radish and Beets, Ponzu Dressing, Wonton Crisp

Veal Tonnato, Dandelion, Madera Poached Pearl Onion, Soft Boiled Quail Eggs, Tuna Steak Dressing

Smoked Duck, Grilled Peaches, Radicchio and Aged Balsamic

Grilled Asparagus, Sautéed Chestnut Mushrooms, Poached Eggs, Heirloom Tomatoes and Mixed Herb Vinaigrette, Goat Cheese Mouse, Walnut Crisp (V)

Mozzarella and Plum Tomato Terrine, Bloody Mary Jelly, Beetroot Jam, Balsamic Pearls, Baby Beets (V)

Pan Seared Scallops with Fennel Ceviche, Confit Cherry Tomato, Confit Potato and Saffron Avruga (*£3.00 Supplement*)

SOUP

(£6.00 Supplement)

Carrot and Pear Soup with Chervil and Sour Cream (V)

Asparagus Soup with Parmesan Crisp (V)

White Bean and Mussel Soup

For a set menu please select one dish per course.
Choice menus are available on request at a supplement of £10 per choice

Menu items may contain allergens. If a guest in your party has any dietary requirements or allergies, please ask your event planner who would be happy to give more details and find suitable alternatives.

All prices are inclusive of value added tax at the prevailing rate. Available 1 April 2016 to 30 September 2016

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MAIN COURSE

Honey and Pistachio Crusted Sea Bream, Crushed New Potatoes, Cauliflower Puree,
Razor Clams, Sautéed Sugar Snap Peas, Bisque

Grilled Sirloin, Horseradish Golden Beetroot Puree, Buttered Purple Broccoli Sprouts,
Broad Beans, Sweet Potato Mille- Fuille, Madera Jus

Pine Nut and Sun Blush Tomato Crusted Guinea Fowl, Polenta Cakes,
Green Bean Bundles, Grilled Cherry Tomato, Camomile Cream Sauce

Rump Of Lamb, Rosti Potatoes, Buttered Spinach, Ratatouille, Rosemary Jus

Herb Marinated Roasted Cod, Tomato Fondue, Creamy Vegetable Fregola,
Lemon Beurre Blanc

Beetroot Tortellini with Spinach and Ricotta, Mixed Mushrooms and Vegetables,
Parmesan Sauce, Rocket (V)

Wild Spinach and Baked Cauliflower Timbale, Three Cheese Sauce,
Sun Blush Tomato Oil (V)

Carrot and Broad Bean Risotto, Beer Battered Courgette Flower, Paprika Oil (V)

Creamy Orzo Pasta, Marinated Artichokes, Pesto, Micro Watercress (V)

Duo of Lamb, Rump and Chop, Herbed Turned Potatoes, Sautéed Spinach,
Port Jus (£3.00 Supplement)

Grilled Fillet of Beef with Horseradish Mash Potatoes, Sautéed Mushrooms,
Grilled Vine Tomato, Yorkshire Pudding and Port Jus (£5.00 Supplement)

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DESSERT

Strawberry and Elderflower Eton Mess

Caramelized Lemon Tart with Raspberry and Mascarpone Cream

Vanilla Panna Cotta with Mango Compote and Toasted Hazelnut Crumble

Apple Sticky Toffee Pudding with Vanilla Ice Cream

Chocolate Cherry Delice with White Chocolate Ice Cream

Warm Chocolate Fondant with Baileys Ice Cream
and Seasonal Mixed Berry Compote

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