

Private Dining Menu

Starters

Smoked Norfolk Chicken Salad, Pasta Rice, Corn Relish and Cilantro
Cream of Sweet Potato Soup, "Floating" Broccoli Florets, Cheese Straws
Tian of Prawn and Cornish crab, Citrus Guacamole, Seaweed Salad
Novotel London West Tomato and Mozzarella Combo "Signature Dish"
Pastrami, Bresaola and Smoked Duck Trio, Horseradish Infused Coleslaw, Rucola Leaves
Smoked Salmon Roulade with Mackerel Mousseline, Caper & Dill "Crème Fraiche"
Celeriac Soup, Gratinated Rosary Goats Cheese Crouton
Spinach Wrap and Roasted Mediterranean Vegetable Strands, Tomato, Basil and Olive Salsa
Smoked Finnan Haddock Timbale, Fennel Salpicon, Saffron Cream
Medley of Vegetarian and Fish Sushi, Rice Noodle and Vegetable Salad, Yuzu and Wasabi Dressing
Prosciutto, Mango and Chive Cream Cheese Mousseline, Dressed Endive Salad with Sweet Pepper Drops
Open Baked Tart with Creamed Baby Spinach and Wild Mushrooms Roasted Tomato and Tarragon Jus
Marbled Duck Terrine, Celeriac and Orange Remoulade
Minestrone Broth, Tomato and Parmesan Focaccia Croute
Salmon Three Ways, Beetroot and New Potato Confit

Main courses

Breast of Corn Fed Chicken, Piquillo and Spinach Couscous, Pomodorina & Tarragon
Roast Rump of Lamb, Aubergine and Zucchini Ragout with Feves, Parmentier sable
Pan Seared Supreme of Loch Duart Salmon, Crushed Potatoes with Pea Duo, Salsa Verde
Medallion of Pork, Prune and Apple Soufflé, Madeira Cream, Sage and Scallion
Mash Roasted Carrots and Braised Red Cabbage
Noisette of Norkolk Turkey, Corn and Sorrel Cream, Rosti Potato, Roasted Butternut and Courgettes
Mixed Meat Trio Ensemble Chasseur, Spinach Ratatouille, Dauphinoise Potatoes
Hake Supreme Meunière, Teriyaki Drizzle, Citrus Bok Choy with Peppers and Rice Noodles
Chicken Jambonnet Roasted Vegetable Gnocchi, Asparagus and Tomato Coulis
Seared Venison Medallion Apple and Redcurrant Mousseline, Star Anise Jus, Sweet Potato Dauphinoise, Baked Celeriac and Carrots (*£6.00 per person Supplement*)
Roast Prime Scotch Sirloin of Beef, Mushroom Bordelaise, Fondant Potato, Baton Vegetable Medley (*£6.00 per person Supplement*)
Baked Crispy Seabass in Filo with Fennel and Tomato Compote, Mushy Pea Crushed Potatoes
Haricot Vert and Pepper Drops, Pastis Cream (*£6.00 per person Supplement*)
Lamb Cutlet and Noisette Duo, Olive and Oregano Jus, Grilled Vegetables and Chick Pea Compote (*£6.00 per person Supplement*)

Vegetarian

Roasted Butternut Squash and Asparagus Risotto with Grilled Artichokes, Basil Pesto

Puy Lentil and Borlotti Bean Spinach Tian, Grilled Halloumi with Roasted Vine Tomato Duo and Crumbed Fried Zucchini

Parmesan Crumble of Ratatouille Vegetables, Paneer Tempura Olive and Basil Tapenade, Fried Spinach with Toasted Pine Nuts

Pumpkin Cannelloni with a Fricassee of Fruits of the Forest and Asparagus, Truffle Infused Hollandaise

Desserts

Apple, Apricot and Sultana Crumble Madagascar Vanilla Ice Cream with Butterscotch Sauce

Chocolate and Honeycomb Torte, Banana and Caramel Sauce Compote

Pear and Frangipane Tarte, Amarena Cherry Anglaise

Tiramisu Tranche Raspberry Crème Fraiche

Zesty Citrus Curd and Meringue Tart, Strawberries and Crème Chantilly

Fruits of the Forest and Ricotta Cheesecake, Chocolate Drop Cream

Crème Caramel Bavaois, Apple and Fig Confit

Vanilla Panna Cotta Mango and Strawberry Salpicon

Warm Chocolate Fondant, White Chocolate Sauce

Apple Tarte Tatin, Rum and Raisin Ice, Balsamic Anglaise

Strawberry and Cream Slice, Raspberry and Chocolate Coulis

Butterscotch Cheesecake, Caramelita Ice Cream

Cheese selection

Stilton, Brie and Farmhouse Cheddar Served with Crackers and Condiments

£5.00 per person supplement

£8.50 per person supplement as a fourth course

Cheese Board Selection

A selection of British and Continental cheeses for ten people, £30.00 per board

Coffee & Valrhona Chocolate

Petit four selection £2.50 per person supplement