



VIP MENU

BEST OF BRITISH POP VIP MENU

English Goose with orchid berries
Fragrant Devon crab with violet garden flowers and lemon
Somerset goats cheese and North Yorkshire honey
and seeds
Artichoke cream with British chive soup

Seared Scottish sirloin with browned onion and English
watercress
West coast Lemon sole with garden pea and classic tartar
Garden pea and mint rice with toasted breadcrumbs

Vanilla baked cream with glazed sugar
Rich chocolate pudding
Vanilla burnt cream
Strawberry Eton Mess

VEGETARIAN

Buttered Kohlrabi and English beetroot orchid berries
Fennel and poached pear with violet garden flowers

Sussex squash and goats cheese crumb with tomato

Vanilla baked cream with glazed sugar
Rich chocolate pudding
Vanilla burnt cream
Strawberry Eton Mess

LONDON NEVER DIES VIP MENU

THE WORLD IS NOT ENOUGH CAVIAR AND BLINIS

Caviar with Quail Egg and Blinis

RUSSIAN OYSTERS WITH CAPSICUM LOVE

Oysters with Red Wine Vinegar and Shallot

THUNDERBALL'S BEEF

Beef Tartare with Gherkins, Mustard and Parsley

LOVE NEVER DIES

Tournedo Beef with Asparagus Béarnaise and Red Roses

PEACEFUL FOUNTAIN OF CHOCOLATE DESIRE

Chocolate Dacquoise with Hazelnut and Champagne Sorbet and
Chocolate Truffles

VEGETARIAN

THE WORLD IS NOT ENOUGH CAVIAR AND BLINIS

Aubergine Caviar with Quail Egg and Blinis

RUSSIAN MUSHROOMS WITH CAPSICUM LOVE

Chard chicory with marinated chestnut mushrooms with Red Wine
Vinegar and Shallot

THUNDERBALL'S PEPPERS

Red and yellow pepper with Gherkins, Mustard and Parsley

LOVE NEVER DIES

Tournedo of squash with Asparagus Béarnaise and Red Roses

PEACEFUL FOUNTAIN OF CHOCOLATE DESIRE

Chocolate Dacquoise with Hazelnut and Champagne Sorbet and
Chocolate Truffles