

IGLOOS

AT
SOMERSET HOUSE

Lunch

First Courses

Ham Hock Terrine, Piccalilli, Toasted Sourdough

Burrata, Scorched Clementines, Radicchio, Caramelised Hazelnut, Rosemary Crumb (V)

Faux Gras Parfait

Mushroom, Beetroot & Walnut Parfait, Pickled Cornichon, Capers and Sprouting Lentil Salad,
Toasted Sourdough (Vg)

Cured Beetroot Salmon, Sweet Dill Mustard Dressing, Pumpkin Seed Granola, Soda Bread, Dulce Butter

Main Courses

Fish Pie, Buttered Peas, Leeks, Brussels Sprout Leaves

Juicy Pork Belly, Colcannon, Glazed Whole Winter Carrots, Cider Gravy, Puffed Pork

Roasted Breast of Norfolk Chicken, Braised Hispi Cabbage, Chicken Skin Crumble, Butternut Puree,
Fondant Potato, Lemon Thyme Jus

Cauliflower Ragout, Caramelised Romanesco, Toasted Seed Crumble, Nasturtium Oil,
Onion and Wild Mushroom Broth (Vg)

Desserts

Sticky Golden Syrup Pudding in a Tin, Custard or Double Cream

Warmed Triple Chocolate Brownie, Malted Ice Cream, Dark Chocolate Sauce

Popcorn Cheesecake

"Kir Royale"

Kir Royale, Blackberry Compote, Gold Leaf Champagne Jelly, Champagne Foam (Vg)

Two Courses £39.50 per person

Three courses £45.00 per person

Add on

Selection of British Cheeses, Oatmeal Biscuits, Grapes & Home Made Chutney £7.00 per person
(minimum of two people)

Coffee, Tisanes, Miniature Mince Pie Bakewell £4.50

A discretionary 12.5% service charge will be added to all bills

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Afternoon Tea

Savoury

Smoked Salmon and Leek Quiche

Sandwiches

Coronation Chicken

Clarence Court Egg Mayonnaise, Mustard Cress

Cucumber, Cream Cheese, Dill

Sweet

Homemade Scones, Raspberry Jam, Clotted Cream

Whipped Popcorn Cheesecake in Mini Popcorn Boxes

Jammy Dodger Cupcake

Chocolate Brownie Mini Magnum

Choice of Whole Leaf Teas or Infusions

£37.50 per person

Add a glass of Champagne £10.00

Children Under 12

Sandwiches

Ham

Egg Mayonnaise

Cheddar Cheese

Sweet

Jammy Dodger Cupcake

Chocolate Brownie Mini Magnum

Christmas Bauble filled with Caramelised Popcorn, M & Ms, Pretzels,
Mini Gingerbread Men

Whole Leaf Tea or a soft drink

£17.50 per person

Hot Chocolate, Whipped Cream, Toasted Marshmallows £4.50

A discretionary 12.5% service charge will be added to all bills

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Dinner

First Courses

Ham Hock Terrine, Piccalilli, Toasted Sourdough

Burrata, Scorched Clementines, Radicchio, Caramelised Hazelnut, Rosemary Crumb (V)

Faux Gras Parfait

Mushroom, Beetroot & Walnut Parfait, Pickled Cornichon, Capers and Sprouting Lentil Salad,
Toasted Sourdough (Vg)

Cured Beetroot Salmon, Sweet Dill Mustard Dressing, Pumpkin Seed Granola, Soda Bread, Dulce Butter

Main Courses

Fish Pie, Buttered Peas, Leeks, Brussels Sprout Leaves

Juicy Pork Belly, Colcannon, Glazed Whole Winter Carrots, Cider Gravy, Puffed Pork

Roasted Breast of Norfolk Chicken, Braised Hispi Cabbage, Chicken Skin Crumble, Butternut Puree,
Fondant Potato, Lemon Thyme Jus

Cauliflower Ragout, Caramelised Romanesco, Toasted Seed Crumble, Nasturtium Oil,
Onion and Wild Mushroom Broth (Vg)

Desserts

Sticky Golden Syrup Pudding in a Tin, Custard or Double Cream

Warmed Triple Chocolate Brownie, Malted Ice Cream, Dark Chocolate Sauce

Popcorn Cheesecake

"Kir Royale"

Kir Royale, Blackberry Compote, Gold Leaf Champagne Jelly, Champagne Foam (Vg)

Three courses £49.50 per person

Add on

Selection of British Cheeses, Oatmeal Biscuits, Grapes & Home Made Chutney £7.00 per person
(minimum of two people)

Coffee, Tisanes, Miniature Mince Pie Bakewell £4.50

A discretionary 12.5% service charge will be added to all bills