

## Lunch

First Courses

English Burrata, Citrus Fruits, Rosemary \& Hazelnut Crumble
Ham Hock Terrine, Smoked Tomato Chutney, Mead Soaked Golden Raisins, Toasted Pine Kernels, Toasted Sourdough

Beetroot Cured Salmon, Sweet Dill \& Mustard Dressing, Cucumber \& Pickled Red Onion Salad, Sunflower Seed Bread, Seaweed Butter

Lentil, Walnut \& Beetroot Parfait, Sprouting Shoots, Wild Nasturtium Salad, Warmed Toasted Sourdough (Vg)

Main Courses
Fish Pie, Sautéed Spring Greens, Peas
Roast Belly of Pork, Spring Green Mashed Potato, Aniseed \& Cumin Roasted Carrots, Roasted Royal Gala Apples, Cider Sauce

Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Roast Sprouting Broccoli, Toasted Millet \& Corn Crumb, Thyme \& Chicken Jus (H)

Ragout of English Brassicas, Toasted Cauliflower \& Romanesco, Roasted Seeds \& Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

## Desserts

Triple Chocolate Brownie "Sundae" Brownie, Milk Chocolate Mousse, Honeycomb Ice Cream

Poached Gooseberries, English Elderflower Syrup, Hazelnut \& Thyme Crumble, Clotted Cream Ice Cream
"Raspberry Eton Mess"
Glazed Crystalised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers
Chilled Rice Pudding, Strawberry \& Aniseed Jelly, Spiced Sweet Sourdough Crisps, Crystallised English Rose Petals, Peppermint (Vg)

Two Courses $£ 39.50$ per person Three courses $\mathbf{£ 4 5 . 0 0}$ per person

Add on
Coffee or Tea, Raspberry \& Rose Macaron $£ 4.50$

Menus are subject to change
A discretionary $12.5 \%$ service charge will be added to all bills

## DINING



## Children Under 12

## Lunch

## First Courses

Hummus, Crudite, Bread Sticks (Vg)
Fresh Melon (Vg)
Tomato Salad (Vg)
Main Courses

Pesto Pasta, Sun Blushed Tomatoes (V)
Fish Pie, pail of Buttered Peas

Cumberland Cocktail Sausages, Mashed Potatoes, Sprouting Broccoli, Gravy
Desserts
Chocolate Brownie Sundae

Raspberry Eton Mess
Vanilla Ice Cream

Three courses $£ \mathbf{1 7 . 5 0}$ per person

## DINING



## Afternoon Tea

Sandwiches
Cucumber, Cream Cheese
Egg, Cress
Coronation Chicken
Smoked Salmon, Cream Cheese
Sweet
Fruit Scones, Clotted Cream, Raspberry Jam
Pistachio \& Rosewater Glazed Friands
Mini Lemon Posset, Glazed Citrus
Chocolate Brownie Magnums
Choice of Teas or Infusions
£37.50 per person
Add a glass of Moët \& Chandon Champagne $£ 12.00$

## Children Under 12

## Sandwiches

Ham
Egg Mayonnaise
Cheddar Cheese

## Sweet

Fruit Scone, Clotted Cream, Raspberry Jam
Chocolate Brownie Mini Magnum
Meringue Mushroom
Pick n Mix tube—Caramel Popcorn, M\&M's, Pretzels, Mini Marshmallows
Tea or a soft drink

## £17.50 per person

Raspberry Milkshake $£ 3.50$
Menus are subject to change
A discretionary $12.5 \%$ service charge will be added to all bills

## DINING



## SOMERSET HOUSE

## Dinner

First Courses
English Burrata, Citrus Fruits, Rosemary \& Hazelnut Crumble
Ham Hock Terrine, Smoked Tomato Chutney, Mead Soaked Golden Raisins, Toasted Pine Kernels, Toasted Sourdough

Beetroot Cured Salmon, Sweet Dill \& Mustard Dressing, Cucumber \& Pickled Red Onion Salad, Sunflower Seed Bread, Seaweed Butter

Lentil, Walnut \& Beetroot Parfait, Sprouting Shoots, Wild Nasturtium Salad, Warmed Toasted Sourdough (Vg)

Main Courses
Fish Pie, Sautéed Spring Greens, Peas
Roast Belly of Pork, Spring Green Mashed Potato, Aniseed \& Cumin Roasted Carrots, Roasted Royal Gala Apples, Cider Sauce

Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Roast Sprouting Broccoli, Toasted Millet \& Corn Crumb, Thyme \& Chicken Jus (H)

Ragout of English Brassicas, Toasted Cauliflower \& Romanesco, Roasted Seeds \& Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

## Desserts

Triple Chocolate Brownie "Sundae" Brownie, Milk Chocolate Mousse, Honeycomb Ice Cream

Poached Gooseberries, English Elderflower Syrup, Hazelnut \& Thyme Crumble, Clotted Cream Ice Cream
"Raspberry Eton Mess"
Glazed Crystalised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers
Chilled Rice Pudding, Strawberry \& Aniseed Jelly, Spiced Sweet Sourdough Crisps, Crystallised English Rose Petals, Peppermint (Vg)

Three courses $\mathbf{£ 5 5 . 0 0}$ per person

## Add on

Coffee or Tea, Raspberry \& Rose Macaron $£ 4.50$

Menus are subject to change
A discretionary $12.5 \%$ service charge will be added to all bills

## DINING



## Children Under 12

## Dinner

## First Courses

Hummus, Crudite, Bread Sticks (Vg)
Fresh Melon (Vg)
Tomato Salad (Vg)
Main Courses
Pesto Pasta, Sun Blushed Tomatoes (V)
Fish Pie, pail of Buttered Peas
Cumberland Cocktail Sausages, Mashed Potatoes, Sprouting Broccoli, Gravy
Desserts
Chocolate Brownie Sundae
Raspberry Eton Mess
Vanilla Ice Cream

This menu will be charged at half of the adult price although minimum Dome spends will be unaffected

