

ROYAL·EXCHANGE

Private Dining Room Menu

Starters

Bouillabaisse	7.00
Summer minestrone	6.00
Smoked eel, fried potato, bacon and horseradish salad	8.50
Duck liver and foie gras parfait, brioche and gooseberries	11.50
Crab bruschetta with chillies, lemon and parsley	10.00
Chicken and goat cheese mousse, red wine and peppercorn reduction	9.50
Seared scallops, pea puree, crispy prosciutto and mint vinaigrette	12.00
Lemon and ricotta filled zucchini flowers with Tzatziki	8.00
Beef Carpaccio, celery leaf salad, Venetian dressing and Parmigiano Reggiano	12.00
Chestnut and chorizo soup	6.00

Mains

Free range “Label Anglais” chicken, summer carrots, runner beans and thyme pan juices.
(the poulet is served for 2 people)* 22.00p/person

Sauté of guinea fowl, Paris mushrooms, broad beans, tarragon and bacon* 22.00

*Must be pre-ordered

Grilled beaten leg of pork, dandelion, wild rocket and salsa verde	14.00
Leg of lamb, verdure miste, and poached garlic sauce	16.00
Beef Wellington, pommes Dauphinois	20.00
Bream with potato “Al Forno”, mussel and herb sauce	18.00
Roast cod with slow cooked fennel, anchovy and rosemary sauce	17.00
Spaghetti with fresh chilli, baby spinach, garlic and lemon zest	12.00
Gnocchi with cherry tomatoes and capers	12.00
Half a roast pheasant, bread sauce, brussel sprouts and pancetta	18.00

Desserts

Summer pudding with clotted cream	6.00
Mixed berry and lavender skewers with honey	5.50
Chocolate truffle with raspberries	6.00
Treacle tart, cinnamon ice cream	5.50
Knickerbocker glory	6.50
Pannacotta with red berry coulis	6.50
Selection of British cheeses, oatcakes and piccalilli	7.00
Christmas pudding, brandy butter	6.50

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Set Menu

To create a set menu for your event, please select a starter, main course and desert from the menu above for each guest. Items will be charged individually.

Please note, a maximum of three starters, three mains and three deserts can be preselected.

Limited choice menu

To create a limited choice menu please choose no more than three starters, three mains and three deserts. Items will be charged per individual choice and there will be a surcharge of £10.00 per person.