



Park Plaza County Hall – Private dining menu

Starters

Glazed goat's cheese with potato rosti and balsamic dressing

Roast boned baby quail, red plum jam, basil and tarragon jus

Tian of avocado and white crab meat, ruby red grapefruit and citrus vinaigrette

Mille-feuille of artichoke and portobello mushrooms, black truffle and shallot dressing

Lemon Sorbet

Mains

Corn-fed chicken suprême with sauté spinach, new potatoes and thyme jus

Pancetta and rosemary wrapped monkfish, baby vegetable and cocotte potatoes.

Poached gnocchi with roasted sweet peppers, asparagus, olive and tomato dressing

Wild mushroom and asparagus open ravioli and parmesan sauce

Desserts

Apple and calvados crunch with strawberry compote

Warm chocolate fondant with toffee crunch ice-cream

Chocolate and hazelnut parfait and Grand Marnier chantilly

Coffee and petit-fours

In addition to your menu: selection of cheeses & oat cakes

This menu is subject to change



LONDON EYE - FOOD & DRINK MENU
