

LONDON EYE DINING 135 MENU

Autumn/Winter

Canapés

Cured and flamed salmon, citrus cream cheese, caviar & cucumber ketchup

Goat's cheese baton, ash, fig puree & pine nut cracker

Starters

Host to choose two

Roast chicken & wild mushroom terrine
fig puree & pistachio crumb

Picked white crab
celeriac remoulade, pickled black radish & celery ketchup

Cured mackerel
beetroot tartare, beetroot jelly & beetroot tapioca

Burrata
compressed red chicory, charred orange & hazelnut crumb

Smoked ricotta
pickled apple, Parma ham, walnut crumb & charred sourdough

rhubarb

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Mains

host to choose two

Tarragon stuffed chicken

fondant potato, artichoke puree, peas & artichoke crisps

Slow-cooked lamb shoulder

dauphinoise potatoes, charred leeks, butternut puree, crispy sage & jus

Seared sea bream

parmentier potatoes, roasted red peppers, semi-dried tomatoes
& chervil salsa verde

Feather blade of beef

potato and swede mash, wholegrain mustard kale, caramelised shallot & jus

Butternut and kale Wellington

charred leeks, butternut puree & buerre noisette

rhubarb

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Dessert

host to choose two

Blackberry & white chocolate snowball
roasted pear puree with white chocolate crumb

Chocolate crèmeux
hazelnut shard, chocolate gel & praline cream

Spiced pumpkin cheesecake
candied pumpkin & pumpkin seed crumble

Sticky honey cake
pistachio, honey mascarpone & poached figs

Selection of English cheeses
figs, celery, grapes, Miller's damsels & spiced apple chutney

rhubarb