

LONDON EYE DINING 135 MENU

CANAPES

CURED AND FLAMED SALMON

citrus cream cheese, caviar & cucumber ketchup

ASPARAGUS PANACOTTA

parmesan sable and linseeds (V)

STARTERS

HOST TO CHOOSE TWO

ROAST HICKORY SALMON

herb cream cheese, beetroot and apple remoulade (GF)

CHICKEN AND LEEK TERRIN

pickled girolles, tarragon emulsion and honey mustard dressing

IBERICO BELOTA HAM

fresh figs, sairass ricotta and regents park truffle honey

WYE VALLEY ASPARAGUS

egg yolk puree, chanterelles and shaved summer truffle (V)

LA LATTERIA BURRATA

marzano tomato tartare, black olive crumb, verjus jelly and sough dough shards (V)



MAINS

HOST TO CHOOSE TWO

SLOW ROASTED CORN FED CHICKEN

compressed crispy thigh, broad beans, onion mustard purée and olive oil mash (GF)

“BBQ” AND SMOKED GOOSENARCH DUCK

summer squash, yoghurt, fennel pollen and toasted seeds (GF)

CUMBRIA LAMB RUMP

pea puree, pomme anna, pickled beetroot and crushed pea and mint salad (GF)

48 HOUR GLAZED SHORT RIB

aubergine miso puree, heritage carrots and glazed shallots (GF)

ROSCOFF ONION “FARCI”

ratatouille, olives, walnuts and summer truffle (V)

DESSERTS

HOST TO CHOOSE TWO

TROPICAL DOME

passion fruit and coconut mousse, mango glaze, roasted coconut and lime gel (GF)

RHUBARB'S TIRAMISU

Mascarpone mousse, savoyardi biscuit, chocolate glaze and whipped coffee

BANOFFEE

Banana sponge, caramelised banana, caramel mousse, banana cream and dulce de leche

LEMON TART

Lemon sweet paste, ginger marmelade,
yuzu cremeux, lemon meringue and crème fraiche

COCONUT

coconut tapioca pudding, lyche gel, coconut mousse,
fresh lyche and coconut and lime cream (GF)(VE)

