

# PARAMOUNT

Autumn 2011

LEVEL 31

SET MENU – 3 COURSES

£60.00

Please choose one meat and one vegetarian option for each course

Jerusalem Artichoke Soup, Walnut and Rocket Pesto (v)

Chicken Consommé, Chicken and Morrel Mushroom Ravioli with Root Vegetables and Tarragon

Assiette of Salmon with Fennel and Lime Dressing

Foie Gras and Chicken Liver Parfait with Earl Grey Tea Jelly and Seville Orange Puree

Terrine of Lamb Shank, Baby Leeks and Butternut Squash with Mustard Vinaigrette.

Double Baked Roquefort Soufflé with Endive and Pear Salad (v)

Carpaccio of Bresse Pigeon, Baby Artichoke Salad, Confit Foie Gras and Truffle Mayonnaise.

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Gressingham Duck Breast with Caramelised Endive, Confit Leg Pudding with Buttered Curly Kale and Sour Cherry Sauce

Classic Beef Wellington, Fondant Potato, Honey Roast Root Vegetables and Madeira Jus

Roasted Cannon of Cornish Lamb, Braised Shoulder, Dauphinoise Potato, Aubergine Caviar and Thyme Jus

Fillet of Salmon, Salt Cod Cake, Sauteed Spinach, Shrimp and Herb Beurre Blanc

Halibut Wrapped in Parma Ham, Savoy Cabbage, Cassoulet of Butter Beans with Chorizo

Pumpkin Tortellini, Sage Beurre Noisette and Roasted Pumpkin (v)

Wild Mushroom Risotto with Cepe Cream (v)

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Warm Chocolate Fondant, Mandarin Ice-Cream

Egg Custard Tart, Spiced Raisin Puree with Brown Bread Ice-Cream

Mango and Passion Fruit Delice with Coconut Sorbet

Winter Berry Eton Mess with Honeycomb and Pistachio

Banana Tarte Tatin, Salted Caramel Ice-Cream

Rhubarb Toffee Pudding, Greek Yoghurt and Ginger Bread Ice-Cream

Selection of British and French Farmhouse Cheeses with Home Made Chutney.

Prices exclusive of service and VAT