

Dinner Set Menu

Served in Laurent at Café Royal

11th November – 5th January

3 Courses with a glass of Veuve Clicquot, Brut £39

Starter

Roasted Baby Beets

Perroche goats cheese, caraway seeds,
watercress, finger chillies, pumpernickel bread

Laurent's Chopped Salad

Eggs, gem lettuce, tomato, haricot vert, asparagus,
cucumber, artichoke, olives

Spicy Tuna Sushi Roll

Yuzu guacamole, jalapeno, shiso, soy glaze

Main Course

Black Garlic Marinated Onglet Steak Frites

Café Royal Bearnaise sauce

Chermoula Loch Duart Salmon

Lentils, grilled runner beans, lemon-honey yoghurt

Cauliflower Couscous

Za'atar-roasted carrots, charred aubergine purée,
currants, almonds, harissa yoghurt

Dessert

Chocolate Tart "Mousseuse"

Bitter almond milk creme glacée

Selection of British Cheeses

Warm hazelnut in honey, gooseberry jam

Blackberry & Buttermilk Panna Cotta

Apple and quince compote



If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.
A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request