

Group Sharing Menu

Served in Laurent at Café Royal

11th November – 5th January

All sharing courses are portioned to the number of guests
£65 per person

To Start

Warm Popovers

Sharing Starter

Selection of Sushi

Spicy Tuna, Yellowtail Jalapeño Ginger, Skinny Roll (vegetarian)

Roasted Baby Beets

Perroche goats cheese, caraway seeds, watercress,
finger chilies, black olive soil, pumpnickel bread

Smoked Salmon & Warm Crumpets

Sea salt caviar, horseradish, cucumber, cress

Grilled Octopus

Ratte potatoes, lemon aioli, spicy 'nduja, cured olives

Set Main Course

Fillet

Surrey Farm Angus Beef

Chermoula Loch Duart Salmon

Lentils, grilled runner beans, lemon-honey yoghurt

Cauliflower Couscous

Za'atar-roasted carrots, charred aubergine puree, currants, almonds

Sharing sides

Super green spinach, salt and vinegar chips,
Yukon Gold mash, carrots and parsnips

Sharing Dessert

Milk Chocolate Peanut Butter Croquant

Banana ice cream

Mandarin-Pistachio Baked Alaska

Spiced-confit cranberry

Sticky Toffee-Banana Pudding

Rum sauce, confit kumquat

Selection of British Cheeses

Tunworth (cow), Bosworth Ash (goat), Beauvale (cow), rye crisps,
warm hazelnuts in honey, gooseberry jam, drunken figs, mendiant

To Finish

Petit Fours



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