

ROYAL LONDON SUITES AT THE MONTCALM[®]

Montcalm Royal London House Hotel, 22-25 Finsbury Square, London EC2A 1DX
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etmgroup.co.uk

ROYAL LONDON SUITES AT THE MONTCALM®

SET MENU 1

£29 PER PERSON

STARTERS

Smoked Cornish mackerel, piccalilli, rye toast
Suffolk ham hock terrine, pineapple chutney
Mac 'n' cheese croquettes, truffle mayo

MAINS

Scottish salmon, miso bean sprouts, red peppers
Flat iron chicken, pesto broccoli, lemon, watercress
Spinach and ricotta tortellini, sauce vierge

DESSERTS

Banoffee pie, caramel sauce, brûlée bananas
Milk chocolate brownie, whipped cream
Lemon tart, toasted meringue

Please select one item per course for your group. Special dietary requirement will be catered for separately. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please ask for the manager or go to www.aviarylondon.com

ROYAL LONDON SUITES AT THE MONTCALM®

SET MENU 2

£36 PER PERSON

STARTERS

Wild mushroom and truffle soup, garlic croutons
Scottish salmon tartare, horseradish cream, rye crisps
Potted pork, sourdough, apple compote

MAINS

Brixham salmon fish cakes, spinach, tarragon sauce
Braised beef, carrots, mustard mashed potatoes, braising juices
Ricotta gnocchi, butternut squash, cavolo nero

DESSERTS

Treacle tart, clotted cream, date syrup
Sticky toffee pudding, salted caramel
White chocolate and raspberry crème brûlée

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ROYAL LONDON SUITES AT THE MONTCALM®

SET MENU 3

£45 PER PERSON

STARTERS

Searred yellowtail tuna loin, ginger and lime dressing

Guinea fowl, pistachio and apricot terrine

Heritage beetroots, goats cheese, malted crumbs, chicory

MAINS

Pan fried Atlantic cod, white beans, chorizo, spinach

Cumbrian chicken, beech mushrooms, black garlic
mashed potatoes, red wine jus

Coal oven roast aubergine, baba ghanoush,
pomegranate, almond dukkah

DESSERTS

Warm spiced apple sponge,
maple butter cream, candied pecans

Manjari dark chocolate and sea salt caramel tart,
Aero clusters, vanilla cream

Golden treacle pudding, hazelnut crumb, charred orange,
Lady Grey and cardamom ice cream

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