

K I M P T O N
FITZROY
L O N D O N

B A N Q U E T I N G M E N U

S T A R T E R S

Whisky-cured salmon, grapefruit, samphire, miso dressing
Smoked chicken, leek and ham hock terrine, spiced pear purée
Confit pork belly, celeriac, fennel piccalilli, scratchings
Salt-baked root vegetable salad, goat's curd, pumpernickel crisps (v)
Roast butternut squash soup, crispy sage (ve)
Smoked haddock and mustard chowder, spring onion, Granny Smith apple
Duck leg raviolo, girolles, rock samphire, spiced duck consommé (£3 supplement)
Scallop crudo, lime, chilli, cucumber, wasabi coriander (£3 supplement)

M A I N S

Roast Goosnargh chicken breast, truffle dauphinoise, parsnip, cavolo nero, jus gras
Jerusalem artichoke and red onion pithivier, mash, kale, mushroom gravy (v)
Roast cod fillet, baby beetroot, cavolo nero, pancetta, lentils
Slow-cooked beef short rib, bone marrow, girolles, baby onion, mash
Wild mushroom risotto, watercress, black truffle (ve)
Pan-fried stone bass, pumpkin, glazed shallot, pickled mushrooms
Venison loin, turnip gratin, braised red cabbage, parsley root purée (£4 supplement)
Pan-fried halibut, celeriac purée, lentils, girolles, truffle and Madeira jus (£4 supplement)
Beef fillet, sauce diane, fondant potato (£8 supplement)

D E S S E R T S

Orange and treacle sponge, vanilla custard
Pineapple carpaccio, lime, chilli, coconut sorbet (ve)
Caramel chocolate mousse, chocolate crumble, pear sorbet
Buttermilk panna cotta, passion fruit, roasted hazelnut tuille
Warm chocolate fondant, pistachio ice cream
Caramelised banana cake, salted caramel, Piña Colada sorbet
Lemon tart, crème fraîche ice cream

Additional cheese course, £12 per person