



KIMPTON
FITZROY
LONDON

BANQUETING MENU
AUTUMN | WINTER 2025

STARTERS

Select one

- Sticky gochujang glazed Wagyu beef short rib, kimchi aioli, compressed pickled pineapple, crispy lotus root, micro coriander
- Treacle cured salmon, , smoked salmon pancake, caviar, pickled fennel salad
- Roasted chestnut and celeriac velouté, Armagnac cream, truffle oil (v) (vegan on request)
- Buffalo burrata, San Marzano tomatoes, olive tapenade, basil pesto (v)
- Thai crab cake, green papaya salad, tamarind dressing
- Ox cheek and truffle arancini, horseradish cream, smoked parsnip puree, winter leaves
- Burnt aubergine and chickpea salad, pomegranate molasses, roasted heritage carrots, tahini yoghurt (ve)
- Kiln hot smoked salmon, potato and spring onion cake, lime crème fraîche, crispy capers
- Smoked and confit duck terrine, roasted chestnuts and pistachio, Madeira gel, Melba toast
- Roasted butternut squash salad, puy lentils, rocket, charred red onion, gorgonzola (v) (ve)

MAINS

Select one

- Wild mushroom chicken ballotine, parma ham, celeriac, roasted apple fondant, wilted kale, Calvados infused jus
- Roasted monkfish tail, chorizo and fennel ragout, squid ink tuile, red pepper essence
- Celeriac schnitzel, tomato and caper dressing, black cabbage, pickled girolles (ve)
- Slow cooked beef short rib, winter greens, heritage carrots, truffle mash, red wine jus
- Vegetable millefeuille, charred courgette, aubergine caviar, sun dried tomato coulis (ve)
- Miso glazed cod, sake marinated pak choi, jasmine rice cake
- Artichoke and truffle ravioli, baby spinach, Jerusalem artichoke crisps, hazelnut butter (v)
- Black garlic glazed beef fillet, charred baby onion, parsnip mash, bloody Mary jus (£8 supplement)
- Pan roasted salmon fillet, crab and dill fregola, buttered leeks, lobster sauce
- Confit Szechwan duck leg, whipped potato, rainbow kale, bordelaise sauce

DESSERTS

Select one

- Deconstructed carrot cake, carrot cream, walnut brittle, cream cheese ice cream (v)
- Banana baked cheesecake, banana and passionfruit sorbet, tuile (v)
- Guanaja chocolate ganache, pistachio namaleka, matcha sponge, citrus sorbet
- Grand Marnier savarin, madagascan vanilla pods chantilly, mandarin granita, orange segment (V)
- Caramelia and hazelnut mousse cake, strawberry whipped meringue
- Amalfi lemon curd, vanilla sponge, granny smith apple sorbet
- Assiette of mini desserts, mixed berries, strawberry sorbet
- Dark chocolate fondant, vanilla bean ice cream (ve)
- Chilled coconut rice pudding, mango confit, Chantilly cream (ve)

Additional cheese course (£14pp supplement or £120 per table of 10)

Selection of British cheeses, spicy pear compote, charcoal biscuits, celery and grapes

(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.