

Leonardo Royal Hotel London – Banqueting Menu

STONE BAKED BREAD ROLLS

With Neatherend butter

STARTER

PRESSED CHICKEN AND LEEK TERRINE

Pickled mushroom, tarragon aioli, seeded walnut granola

SMOKED DUCK SALAD

Red endive, whipped duck pate, hazelnuts, raspberry & sherry vinegar dressing

SMOKED HADDOCK FISHCAKE

Tartar sauce, watercress, Cornish dulse

SALMON AND DILL GRAVALAX

Avocado puree, horseradish & beetroot remoulade, rye toast

PERUVIAN SPICED TOFU (P/B)

Edamame beans, azuki beans, black rice, chimichurri

BEEF TOMATO AND MOZZARELLA SALAD (V)

Toasted pine nuts, balsamic jelly, herb croutes, pesto dressing

MAIN

ROAST BREAST OF CHICKEN

Dauphinoise potato, braised savoy cabbage, baby carrot, chicken jus

BRAISED FEATHER BLADE OF BEEF

Mashed potato, borguignon garnish, tenderstem broccoli, red wine jus

CONFIT DUCK LEG

Sticky red cabbage, fine beans, fondant potato, red wine jus

ROAST FILLED OF STONE BASS

Paysanne of vegetables, pistou dressing, saffron broth

MORROCCAN CARROT AND CHICKPEA BASTILLA (P/B)

Feta, coriander & pistachio pesto, harissa cous cous

SPINACH AND RICOTTA TORTELLINI (V)

Grilled artichoke, seasonal greens, black truffle sauce

DESSERT

STICKY DATE PUDDING

Butterscotch sauce, clotted cream

SALTED CARAMEL CHEESECAKE

Butterscotch popcorn, Chantilly cream

MANGO AND PASSION FRUIT DELICE

Lemon curd, sugar meringue

BRAMLEY APPLE CRUMBLE TART

Macerated blackberries, mascarpone

DARK CHOCOLATE COULANT

Madagascan vanilla cream, candid pistachio

COCONUT PANA COTTA

Spiced pineapple salsa, rum baba

TEA & COFFEE SERVED WITH PETIT FOURLS

Please choose 1 starter, 1 main course & 1 dessert for the group, with the exception of special dietary requirements to be given to your event organiser one week before the event. Multiple choice menus for a group will be subject to a chargeable supplement.

Leonardo Royal Hotel London- Banqueting Menu Supplement Dishes

STARTER

SLOW COOKED PORK FILLET WRAPPED IN CHERVIL	(£3.00 supplement)
Shallot jam, fennel & apple slaw, smoked almonds	
CRAB AND AGED CHEDDAR TART	(£2.00 supplement)
Shaved fennel & dill salad, sauce gribiche	
COURGETTE AND TOMATO TART	(£2.00 supplement)
Onion confit, goats cheese, romesco	

MAIN

ROAST SADDLE OF LAMB	(£8.00 supplement)
Pomme Anna, lemon parsley & seeded carrots, savoy cabbage, lamb jus	
ROAST FILLET OF HALIBUT	(£6.00 supplement)
Crushed ratte potatoes, samphire, champagne butter sauce	
LEEK AND WILD MUSHROOM STUFFED CHICKEN BREAST	(£2.00 supplement)
Fondant potato, tender stem broccoli, baby carrots	
SLOW ROASTED SIRLOIN OF BEEF	(£12.00 supplement)
Dauphinoise potato, Cavallo Nero, fine beans, truffle & madera jus	
ROAST 30 DAY AGED BEEF FILLET	(£14.00 supplement)
Fondant potato, mushroom ketchup, confit carrot, sautéed wild mushrooms, peppercorn sauce	
BEETROOT WELLINGTON (P/B)	(£2.00 supplement)
Roasted baby carrots, spinach, puy lentils	

DESSERT

MATCHA TEA AND YUZU DELICE	(£2.00 supplement)
Passion fruit, Chantilly cream	
CHOCOLATE FONDANT	(£3.00 supplement)
Grioutine cherries, clotted cream	
SELECTION OF BRITISH CHEESES	(£6.00 supplement)
Celery, grapes, chutney	

TEA & COFFEE SERVED WITH PETIT FOURLS