

## 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, bourguignon 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

#### MOROCCAN 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 FOURS

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

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

### MAIN

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

### DESSERT

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

**TEA & COFFEE SERVED WITH PETIT FOURS**