

AUTUMN/WINTER DINNER MENU

STARTERS

Please select one starter from section A, B or C for your entire party below:

Section A at £25.00

Plum tomato, hass avocado and buffalo mozzarella mille feuille with basil pesto and aged balsamic

Grilled goats cheese, caramelized endive, red onion marmalade tarte fine, rocket, red pepper dressing

Fresh tomato risotto with soft herb, rocket and parmesan crisp

Ham hock terrine with cauliflower piccalilli, granary croute

Dill cured salmon, crushed ratte potato, asparagus, pumpernickel mille feuille, mustard dressing

Section B at £28.00

Roast pumpkin and goats cheese ravioli, pumpkin puree, rocket, pumpkin crisps, seeds and pumpkin oil

Wild mushroom and parsnip risotto, aged parmesan, mascarpone and fine herbs

Terrine of grilled vegetables with bocconcini, air dried tomato and tomato dressing

Honey roasted quail, butternut, beetroot, pine nuts, winter leaves and sherry dressing

Smoked haddock fish cake, poached Cotswold egg, curried hollandaise, mango chutney dressing

Section C at £32.00

Roulade of duck confit and foie gras, smoked duck carpaccio, celeriac remoulade, pear chutney, toasted brioche

Honey roasted duck breast, Jerusalem artichoke salad, pancetta, clementine dressing

British trio: Severn and Wye smoked salmon, Portland crab, Loch Fyne hot smoked salmon, watercress, celeriac remoulade

Grilled bass, winter vegetable minestrone, pesto, saffron aioli, garlic croûtes

Cornfed chicken and foie gras terrine, homemade piccalilli, baby chard and brioche croûte

All prices inclusive of Value Added Tax

There is a 10% discretionary Service Charge on all food and beverage items.

Mandarin Oriental Hyde Park, 66 Knightsbridge, London SW1X 7LA

Section D at £36.00

Pan roasted scallop, langoustines, roasted cauliflower puree, mixed leaf, lemon and parsley dressing

Pan fried crab cake, roast lobster, spinach and walnut salad, caper and shallot dressing

Trio of foie gras: home poached roulade, port wine marinated, pan roasted with truffles and toasted brioche

Crevette and lobster cocktail with marie-rose, crisp lettuce, apple and cucumber salad, spicy salsa

Trio of artichoke with truffle- Jerusalem artichoke risotto, artichoke heart, barigoule artichoke and fresh truffle shavings

Intermediates at £12.00

Lobster bisque, parmesan pastry croûte

Poached lobster with baby vegetables and theridor sauce

Sweetcorn and maple velouté, crème fraiche, crab ravioli

Jerusalem artichoke velouté roast quail, pearl barley and thyme

Beetroot and barley risotto, wild rocket, parmesan

Cep and truffle risotto, fresh shaved truffle

All prices inclusive of Value Added Tax

There is a 10% discretionary Service Charge on all food and beverage items.

Mandarin Oriental Hyde Park, 66 Knightsbridge, London SW1X 7LA

MAIN COURSES

Please select one main course from section A, B or C for your entire party below:

Section A at £34.00

Corn fed chicken, fondant potato, creamed Savoy cabbage, bacon, roast parsnip, sage with roast onion jus

Atlantic cod, Dijon mustard, brioche and parsley crust, soft mash, ribbons of yellow and green courgette, warm tomato dressing

Pressed pork belly, mustard mash, red cabbage, glazed shallots, apple puree, sage jus

Pan roasted Scottish salmon, creamed spinach, caramelized parsnips, shallots

Confit Gressingham duck, puy lentils, braised vegetables, fresh herbs, Alsace bacon

Section B at £39.50

Saddle of lamb, gratin potato, fine ratatouille, baby spinach with mint and sage jus

Breast of Barbary duck glazed in honey, hispi cabbage, potato fondants, vegetable ragout and rosemary jus

Roast breast of guinea fowl, confit thigh, caramelized endive, sweet potato, wild mushroom fricassee

Fresh line caught pollack, seafood chowder with saffron and samphire

Slow cooked Jacobs Ladder, horseradish mash, kale with classic Bourginon garnish (requires min 72hrs notice)

Section C at £45.00

Stone bass, crushed new potato and saffron cake, baby fennel, baby courgettes with warm caper and lemon dressing

Gressingham duck breast, foie gras, Savoy cabbage, creamy mash, fine beans and rosemary jus

Sirloin of beef, wild mushrooms, button onions, green beans, fondant potato, red wine jus

Sea bream, saffron risotto, artichoke, roast vegetables, tomato and olive dressing

Label Anglais chicken, cep and truffle farce, braised chicory, potato and leek gateau, thyme roasted carrots, thyme veloute

All prices inclusive of Value Added Tax

There is a 10% discretionary Service Charge on all food and beverage items.

Mandarin Oriental Hyde Park, 66 Knightsbridge, London SW1X 7LA

Section D at £54.00

Fillet of turbot, scallop and lobster tortellini, fondue leeks, spinach, whole seed mustard dressing

Pan roasted wild seabass, scallops and pancetta, fine herb risotto, glazed shallot, roast pumpkin, truffle foam

Fillet of aged Scotch beef Rossini: Aged Scotch fillet, pan fried foie gras, white onion puree, mini fondant potato, slow cooked beef bon bon, roasted carrot, chianti wine jus

Fillet of beef Wellington, pan roast fondant potato, green beans, red wine braised shallot, port wine jus

Roast loin of English lamb, creamy dauphinoise, spinach, roast butternut and tomato jus

Loin of Sussex venison Wellington, “bubble and squeak”, red cabbage with juniper, honey glazed parsnip, sloe gin jus

Miso marinated black cod, char grilled potato, Asian cress saad, red cabbage, crispy leeks and miso sauce

Desserts

Please select one dessert from section A, B or C for your entire party below:

Section A at £14.00

Baked almond pithivier, vanilla bean parfait, cider jus, caramelised nuts

Cinnamon brulee tart, spiced plum, candied almond, biscuit arlette

Cox apple tarte tartin, tonka bean ice cream, chestnut tuille, apple crisp

Wintery Eton Mess – bitter chocolate cremeaux, hazelnut meringue, black cherry, seasonal stewed fruits, almond tuille

Warm treacle tart, caramelised orange, Roddas clotted cream

All prices inclusive of Value Added Tax

There is a 10% discretionary Service Charge on all food and beverage items.

Mandarin Oriental Hyde Park, 66 Knightsbridge, London SW1X 7LA

Section B at £16.00

Trio of chocolate: Thick hot chocolate, manjari parfait, chocolate fruit bomb

Vanilla pana cotta, blackberry compote, poached conference pear

Classic crème brulee, stewed seasonal fruit, candied almond tuile

Mandarin semi fredo and sorbet, camralised orange, spiced caramel sauce

Bread and butter pudding, orange marmalade and whisky anglaise

Section C at £18.00

Citrus assiette: Lemon posset, blood orange tart, kalamanzi parfait, pomelo salad, lemon vodka and lime sorbet

Dark chocolate fondant, toffee parfait, rum ice-cream

Blackberry and apple crumble tart with macadamia nut, apple jelly, pear and blackberry sorbet

Floating island with vanilla Anglaise, pistachio ice cream, spiced plums, lemon yogurt tuille

Tiramisu, amaretto, black cherries, espresso tuille

Assiette of chocolate: Classic Opera, white chocolate icecream, kahlua fondant, burnt chocolate brulee, chocolate jaffa cake.

Coffee, tea and petit fours at £5.00