



Snacks and Champagne

Scottish langoustine with consommé, finger lime, lemon verbena

or

Brooklyn burrata, green grapes, celery, English walnuts, and Muscat jelly

Roasted Montauk seabass, chestnut gnocchi, braised daikon, lentil velouté

or

Quail on toast, quail egg sponge, truffle egg, foie gras sauce

French Turbot steamed with seaweed, served with brassicas and burned lemon

or

Beef Wellington, celeriac, wild mushrooms, Barolo sauce

"After Eleven" White chocolate mousse, raspberry marshmallow, yogurt sponge, balsamic sorbet

or

Buttermilk custard, black currant sorbet, mint, sorrel

For Breakfast: Eccles Cake & British Tea ~~~

\$135 per person price does not include tax or gratuity

~

Truffle and Caviar Trolley Available