

JUBILEE MENU

Selection of Breads

Starter

Summer Butternut Squash Soup

Toasted pumpkin seeds and rosemary oil **NGC VG**

Prawn Cocktail and Avocado Salad

Avocado mousse, frisee lettuce and smoked paprika **NGC**

Free Range Chicken Liver Pâté

Pink peppercorn butter, quince & pearl onion preserve and toasted sourdough

Main

Pan Roasted Chicken Breast

Apricot stuffing, Savoy cabbage, red onions and red wine jus **NGC**

Pork Tenderloin

Crushed new potatoes, sautéed baby spinach, black pudding and cider cream

Pea & Mint Risotto

Garden peas, fresh mint, sliced radish, pea shoots and vegan parmesan **NGC VG**

Roast Fillet of Salmon Trout

Braised fennel, tomato, peppers and confit herbed potatoes

Grilled Sirloin Steak

21 day aged beef, served with matchstick fries

(Supplement £7.50)

Sides:

Green salad **VG NGC**, Tomato and shallot salad **VG NGC**, Matchstick fries **NGC**

Peas, sugar snaps and truffle dressing **NGC VG** or Minted new potatoes

(Supplement £5.00)

Dessert

Dark & White Chocolate Brownie

Chocolate sauce and Dorset clotted cream **V NGC**

Passion Fruit & Vanilla Crème Brulee

Shortbread biscuit **V**

Sorbet

Choice of mango, orange or blackcurrant **VG NGC**

Please note that a discretionary 12.5% service charge will be automatically applied to your total bill. Some dishes may be subject to seasonal change. For food allergy & intolerance information, please ask a member of staff before ordering. NGC = Made with Non-Gluten Containing Ingredients, V = Vegetarian, VG = Vegan.

Tuttons
COVENT GARDEN