

## SAMPLE MENU

### CHAMPIONS GALLERY RESTAURANT (ALL COURSES excludes Entrée Experience)

House Champagne Reception



#### Wild Mushroom Soup

Madeira glazed chicken, truffles, pancetta

#### Lime and Wasabi Cured Salmon

Sweet soy, thai puree, toasted sesame

#### Roast Duck Croquette

Spiced carrot, orange, fennel, pine kernels

#### Celeriac Terrine

Jerusalem artichoke puree, granola, apple, walnut



#### Beef Sirloin

Blue cheese dauphinoise, onion puree, Autumn vegetables, red wine sauce

#### Seared Chicken Breast

Confit bacon cabbage, roast parsnip, buttered fondant, port jus

#### Sea Bass Fillet

Herb potato cake, tenderstem broccoli, mustard tartare cream

#### Tofu, Cabbage, Fig and Walnut Pithivier

Butternut squash puree, turnips, girolles, vegan gravy



#### Toffee Platter

Sticky toffee pudding, gingerbread panna cotta, toffee sauce, fudge

#### Blueberry Cheesecake

Toasted hazelnuts, blueberry sauce

#### Black Forest Dome

Blackberries, chocolate, cherry compote

#### Ruby Chocolate and Lime

Chocolate mousse, lime gel



#### British Cheese Board



#### Full Afternoon Tea

If you would like to know the allergens in our food or drink, please do not hesitate to contact us  
Please note this menu may be subject to change