

GLASS ROOM

PLATINUM DINNER

Pea and mint velouté

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Rosary goats cheese and baby spinach
tartlet, spinach purée, garden leaves

Smoked salmon, avocado, wasabi
shaved fennel

Cauliflower couscous, pickled grape,
spiced cauliflower fleurette

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Pea and shallot tortelloni, wild
mushroom velouté, watercress

Chalk stream trout, creamed leek,
parsley sauce

Beef fillet, pomme mousseline,
wilted chard, thyme jus

Service is not included. Gratuities at your discretion.
Please notify your waiter of any food allergies or intolerances.
We cannot guarantee the total absence of allergens in our dishes.

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PLATINUM DINNER

Bateaux fruit salad,
strawberry and basil sorbet

Chocolate fondant, milk ice cream

Vanilla panna cotta, rhubarb

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Organic Cornish Brie, Lincolnshire
Poacher, Stilton, spring chutney
and Peter's Yard crackers

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Filter coffee or tea

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