

Sample Table D'hôte Olympic Suite Restaurant Menu

Homemade white onion and sage veloute with cheese crouton

Corn-fed chicken Parma ham apricot terrene and tomato chutney brioche

Crumbled walnut goats cheese with beetroot orange and cherry tomato salad

Smoked salmon crayfish and chive cocktail in a filo pastry basket with lemon and chive dressing

OooooooooooooO

Roast rib of peppered beef celeriac horseradish Remoulade, with a wild mushroom cream sauce

Poached wild salmon asparagus compote, cod cheeks, smoked bacon and pea puree

Pan-fried corn-fed chicken breast fondant potatoes, pak-choi, honey sesame seed dressing

Twice baked cheese soufflé, cauliflower puree, oiled mache, chive butter sauce

OooooooooooooO

Selection of Cheese and Biscuits served with Fruit Chutney, Celery and Grapes

White chocolate raspberry cheese cake

Apple cranberry and strawberry jelly with shortbread biscuit

Orange contreau marmalade bread and butter pudding

OooooooooooooO

Coffee or Tea served with Dark chocolate Mints