

# JUBILEE MENU

## Selection of Breads

### Starter

#### Summer Butternut Squash Soup

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

#### Prawn Cocktail and Avocado Salad

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

#### 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 **GF**

#### 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 **VG GF**

#### Roast Fillet of Salmon Trout

Braised fennel, tomato, peppers and confit herbed potatoes

**Sides:** Green salad **VG GF**, Tomato and shallot salad **VG GF**, Matchstick fries **VG** Peas, sugar snaps and truffle dressing **GF VG** or Minted new potatoes

**Supplement £5.00**

### Dessert

#### Dark & White Chocolate Brownie

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

#### Passion Fruit & Vanilla Crème Brulee

Shortbread biscuit **V**

### Sorbet

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

*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.*

*Tuttons*  
COVENT GARDEN