

PRESTIGE MENU A

Canapés

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Jerusalem artichoke soup with shaved black truffle

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Roasted and marinated breasts of quail with pickled beetroot,
hazelnut dressing, red oak salad

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Fillet of brill, carrot and star anise purée, fennel velouté

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Braised fillet of halibut, truffled pomme purée,
braised root vegetables, cep velouté

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Granny Smith apple bavarois

Or

Selection of English and French cheeses
(supplement £8.00)

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Poached mango, chocolate mousse, coconut sorbet

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Coffee or infusions and chocolates

£95.00 per person

Sloane Street
by Gordon Ramsay

PRESTIGE MENU B

Canapés

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Celeriac soup with Granny Smith apple and horseradish

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Ballotine of foie gras marinated in white port,
toasted brioche, pear and saffron chutney

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Roasted John Dory and sautéed langoustine,
carrot and cardamom velouté

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Cannon of Cumbrian lamb in a herb crust,
smoked bacon and onion fricassée,
fondant potato, marjoram jus

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Rhubarb syllabub

Or

Selection of English and French cheeses
(supplement £8.00)

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Passion fruit crème brûlée, pistachio sablé,
bitter chocolate sorbet

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Coffee or infusions and chocolates

£105.00 per person

Sloane Street by Gordon Ramsay, 164 Sloane Street, London, SW1X 9QB

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PRESTIGE MENU C

Canapés

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Fennel soup with poached oyster

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Foie gras and chicken liver parfait
marinated mushrooms, toasted ham hock brioche

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Ravioli of lobster and salmon
poached in a lemongrass bisque, basil vinaigrette

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Roast Casterbridge beef fillet with fondant potato
sautéed baby artichokes and tomato provençale

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Mascarpone and vanilla cream, poached oranges
or
Selection of English and French cheeses
(supplement £8.00)

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Valrhona chocolate and honeycomb fondant,
orange yoghurt sorbet

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Coffee or infusions and chocolates

£115.00 per person

Sloane Street
by Gordon Ramsay

MENU D

Canapés

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Mosaic of smoked duck and foie gras,
celeriac remoulade, toasted rye bread

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Pot roasted Goosnargh chicken, grilled asparagus,
truffled pomme purée, fricassée of wild mushrooms

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Selection of English and French cheeses
(supplement £8.00)

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Caramelised apple tarte Tatin,
pecan and maple ice cream

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Coffee or infusions and chocolates

£80.00 per person

Sloane Street
by Gordon Ramsay

MENU E

Canapés

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Salad of Cromer crab and carrot 'à la grecque',
ginger and carrot dressing

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Crispy Suffolk pork belly, roast carrot and parsnip,
apple sauce, fondant potato

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Selection of English and French cheeses
(supplement £8.00)

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Bitter chocolate and walnut sablé tart,
caramelized banana ice cream

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Coffee or infusions and chocolates

£80.00 per person

Sloane Street
by Gordon Ramsay

MENU F

Canapés

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White onion soup, braised oxtail,
fricassée of wild mushrooms

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Sautéed pave of Loch Duart salmon, grilled asparagus,
purple sprouting broccoli, crushed potatoes with Cromer crab

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Selection of English and French cheeses
(supplement £8.00)

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Lemon parfait, poached rhubarb,
basil sorbet, baked shortbread

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Coffee or infusions and chocolates

£80.00 per person