

BVLGARI
HOTEL LONDON

AUTUMN & WINTER MENU

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Please select one starter, one main and one dessert in order to create the same three-course set menu for your entire group for your lunch or dinner event. We will cater for any dietary requirements separately. Your dedicated events manager will also be delighted to discuss any bespoke menus for your special occasion.

STARTER

- Orange and lemongrass cured Scottish scallop carpaccio, preserved vegetable salad £26
- Native lobster and langoustine cocktail with avocado and grapefruit £32
- Peppered organic venison loin carpaccio, pickled Shimeji mushrooms £27
- Crunchy parmesan basket with rocket, watercress, toasted pine kernels and balsamic V £22
- Burrata with roasted figs, Pecorino fondue and "Amarone" reduction dressing V £23
- Scottish smoked salmon, soda bread, lemon capers and Dorset sour cream £24
- Pressed ham hock and parsley terrine with caperberries and blood orange segments, served with toasted rye £24
- Aged beef bresaola salad, wild mushrooms, radicchio and scamorza salad with aged balsamic £23
- Warm tart of rosary goat's cheese, sun-blushed tomatoes, raspberry vinaigrette and candied pine nuts V £24

MAIN COURSE

FISH

- Herb crusted fillet of stone bass in seafood spicy broth and wilted spinach £30
- Citrus roasted wild seabass, crushed Jersey new potatoes and parsley, served with a lemon chardonnay sauce £42
- Ginger marinated prawns with wasabi potato mash, wok vegetables, crispy Guanciale, oriental sauce £39
- Pan-fried salmon with crushed potatoes, tomato fondue, lemongrass and white wine sauce £37

MEAT

- Roast corn-fed chicken breast, stuffed with fontina and aubergine, Gratinated potato and rosemary jus £29
- Confied leg of barbery duck with fondant potatoes, braised pak choi and oriental jus £29
- Baked rump of spring lamb, vegetable ratatouille, olive oil mash and mint jus £37
- Slow roasted fillet of beef, Dauphinoise potatoes and wild mushroom pithivier £45
- Roasted veal loin, porcini mushrooms Wellington style £40

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VEGETARIAN

Carnaroli wild mushrooms risotto, black truffle, breaded crispy egg V £34

Smoked aubergine caviar with red organic quinoa, turmeric and scallions V £30

Goat's cheese and radicchio ravioli, stracchino sauce with thyme V £29

Mezze penne "arrabbiata" with primavera vegetables V £28

SIDE DISHES £6 each

Courgette fries

Black truffle mac & cheese

Gratinated cauliflower

Sautéed mixed green vegetables

Tomato, avocado and mozzarella salad with basil

Triple-cooked chunky fries

Broccoli and chilli

White beans gigantes in tomato sauce

CHEESE AND DESSERT

Traditional tiramisu with extra bitter cocoa powder and Tia Maria soaked "savoardi" £19

Tahitian vanilla custard tart, Granny smith apple purée, almond tuile £21

Cheesecake with Calabrian mandarin, coconut crumble £19

Brazilian maracuja and Piedmont hazelnut ball £21

Peanut and caramel mousse, "snicker-like" toffee sauce and chocolate soil £19

Coconut cream with organic cranberries compote £21

Cheese board selection with biscuits, quince jelly, walnuts and celery £19

served with tea, coffee and petit fours

V vegetarian dish

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Kindly note that dishes will change according to season.

Please ask your event manager for information on food allergens or any special dietary requirements.