

BVLGARI
HOTEL LONDON

SPRING & SUMMER MENU
2019

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*Please select one starter, one main and one dessert to create a three-course menu for your lunch or dinner event.
Your dedicated events manager will be delighted to discuss further your dietary requirements as well as
arrange any bespoke menu for your special occasion:*

STARTER

- Dressed crab with strawberries, chilli and coriander dressing £26
- Lemongrass and citrus cured salmon with teriyaki glaze, compressed cucumber and Panzanella salad £24
- Peppered Piedmontese beef carpaccio, salmoriglio dressing and Provolone cheese £25
- Salad of asparagus spears, parmesan tuille watercress and hollandaise V £26
- Burrata with confit Datterino tomatoes and basil with organic extra virgin olive oil V £24
- Scottish smoked salmon, avocado mousse and puffed wild rice with soda bread and quail eggs £24
- Pressed ham hock and parsley terrine with caperberries and blood orange segments, served with toasted rye £24
- Aged Parma ham and sweet charantais melon £24
- Warm tart of rosary goat's cheese, sun-blushed tomatoes, raspberry vinaigrette and candied pine nuts V £24

MAIN COURSE

FISH

- Citrus roasted wild seabass, crushed Jersey new potatoes and parsley, served with a lemon chardonnay sauce £44
- 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 with Montgomery cheddar, baby jacket potatoes, madeira jus and roasted courgettes £35
- Pan-fried duck breast with fondant potatoes, braised Pak choi and spiced jus £37
- Baked rump of spring lamb, vegetable ratatouille, olive oil mash and mint jus £39
- Slow roasted fillet of beef, Dauphinoise potatoes and wild mushroom pithivier £45
- Roast corn-fed chicken breast "Saltimbocca style" with sage and Parma ham, smoked aubergine £42

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VEGETARIAN

Carnaroli saffron risotto with spring greens, breaded crispy egg and parmesan V £32

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

Asparagus ravioli with lemon, cream and pecorino sauce V £35

Mezze penne “arrabbiata” with primavera vegetables V £30

SIDE DISHES £6

Courgettes fries

Black truffle mac & cheese

Gratinated cauliflower

Sautéed mix of spring 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 “savoiardì” £19

Vesuvian apricot and amaretto custard tart £21

Cheesecake with strawberry and “fine Bronte” pistachios £19

Brazilian maracuja and Piedmont hazelnut ball £21

Guanaja chocolate and English raspberry dome £19

Coconut cream with British strawberry compote £21

Italian or international farmhouse 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.