



The88Room Sample Menu

(lunch and dinner)

Starters

White beans veloute with chargrilled porcini mushroom
Red onion & tomato tartlet, taleggio cheese & balsamic pine kerne dressing
Crab ravioli with lobster bisque
Rabbit & foie gras terrine with marinated prune dressing
Seared scallops with granny smith apple, celeriac puree & truffle dressing
Twice baked cheese soufflé

Mains

Roasted duck breast, parsnips & coconut puree with honey glazed carrot & cumin
Slow braised shoulder of lamb & roasted rump with mashed potato & Provençal sauce
12 hours confit Cotswold pork belly with sautéed potato & chorizo celery spinach
Risotto with sliced black truffle and poached egg yolk
Fillet of beef with potato gateaux, shallot bacon mushroom fricasse
Potato gnocchi with roasted rosemary pumpkin & truffle emulsion
Potato wrapped fillet of halibut with creamed leek sautéed trompette mushroom & red wine jus
Roasted monkfish tail with olive oil mashed potato & mussel Thai broth
Seabass with black ink risotto cake & calamari

Side Orders

Pomme Frites : Mixed Salad : Buttered French Beans



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Desserts

Chocolate fondant with vanilla ice cream

White chocolate crème brûlée

Nougat parfaits

Italian tiramisu & grated chocolate

Selection of British Cheeses with pear & sultana chutney

Selection of ice cream & sorbet with seasonal berries

(please ask for flavours)

Dessert Accompaniments

Vin Santo

Fonseca Port Late Unfiltered Vintage 2000

White Port Siroco Branco Extra Seco - chilled!

Fasoli Gino Organic Grappa de Chardonnay

Organic Amaretto

Teas and Coffees with Biscotti

Coffee / Decaffeinated

Cappuccino / Decaffeinated

Espresso

Latte

Hot Chocolate

Speciality Teas

Double Espresso

Liqueur Coffee