



THE LENSBURY

Conference Spring/Summer Menu 2019

Our Executive Head Chef has created dishes to inspire you. On behalf of your delegates and guests, please make your selection of one starter, one main course and one dessert to complete your event menu or add additional courses as required. An alternative main course for vegetarians or pescatarians may be provided. Please advise your guests of your chosen menu and let us know of any dietary requirements.

£52.50 Three courses plus tea, coffee and petits-fours - **£58.00** with an additional cheese course - **£63.00** with an additional fish course (including VAT and service)

Starters

AVELING ASPARAGUS

free range poached egg, crisp pancetta, summer truffle and fine rocket

SEASONAL BRITISH VEGETABLES

buffalo mozzarella, infused balsamic and aged parmesan

CLASSIC ARBROATH SMOKIE TIAN

poached potatoes, young vegetables, citrus oil and watercress shoots

SCOTTISH SALMON, GIN AND YUZU CURE

chilli and lime pickled cucumber with coriander emulsion

DEVON CRAB SALAD

Kent asparagus with heritage tomatoes and ginger mango dressing

FLASH FRIED TIGER PRAWNS

on stir fried vegetables kaffir lime and chilli jam

PAN SEARED SCALLOPS

tomato chorizo fregola, burnt cucumber and lobster emulsion
(supplement £1.75)

SMOKED HAM KNUCKLE

leek and parsley terrine, pickled carrots, summer peas and sauce gribiche

WARM HERB SPICED, GRILLED CHICKEN SALAD

heirloom tomato and bean, shallot and mustard dressing

Vegetarian Main courses

GRILLED SUMMER VEGETABLES

crisp parmesan, spinach and garlic risotto with brown butter

WILD MUSHROOM RAVIOLI

pickled trumpettes sautéed peas, leek and asparagus with cheddar sauce

WARM SUMMER VEGETABLE SALAD

carrot purée, sautéed mushrooms with root vegetable crisps and port wine glaze

ROAST BALSAMIC VEGETABLE AND FETA PITHIVIER

carrot and nut slaw, with Colston Basset cheese sauce

Main courses

THE LENSBURY HONEY GLAZED DUCK BREAST SALAD

served warm with confit duck leg, summer peas, vine tomato, garlic parisienne potatoes with rice wine and English mustard dressing

SLOW ROASTED FREE RANGE PORK BELLY

pork cheek bonbons, crunchy wok vegetables, spiced crackling and miso broth

PAN FRIED CORN-FED CHICKEN

with grilled English asparagus, fricassée of morels, wild mushroom, spinach and smoked lentils with truffle cream potatoes and sauce jus gras

NEW SEASON RACK OF WEST COUNTRY LAMB

with home smoked aubergine, Jersey potatoes and sauce vierge
(supplement £2.50)

POACHED GRILL GUINEA FOWL BREAST

spiced leg pastille, slow cooked bacon, onion and leeks served with its own roasting juices

THE LENSBURY CLASSIC ENGLISH BEEF WELLINGTON

with buttered green beans, caramelised Chantenay carrots, pan roasted chateau potatoes and fine port jus (supplement £4.50)

SLOW COOKED SIRLOIN OF BEEF

short rib bonbon, baked heritage carrot, sautéed beans, organic watercress, confit shallot creamed potatoes with sauce Stroganoff (supplement £2.50)

BLACKENED SALMON

creole spices, pearl barley risotto with chorizo, crisp pink radish with lime and coriander dressing

PAN FRIED STONE BASS

brown butter shrimp potatoes, herb grilled vegetables, broad beans, samphire and saffron sauce

CORNISH LOBSTER POACHED AND GRILLED ON CHARCOAL

crisp lobster balls with young summer vegetables, crisp shoots and lobster sauce (supplement £6.50)

Dessert

SALTED CARAMEL CHEESECAKE

pistachio macaroon, caramel popcorn and toffee sauce

CHOCOLATE AND PRALINE TIRAMISU

with coffee jelly and chocolate snaps

LIME AND MASCARPONE CHEESE TART

raspberry textures and raspberry sorbet

BURNT ENGLISH CREAM PANACOTTA

tarragon strawberry sorbet with strawberry salad and peppered meringue

CHARCOAL GRILLED PINEAPPLE TATIN

lime, ginger, chilli and coriander glaze with coconut ice-cream

BAKED ALASKA

with summer berries and raspberry sauce

THE LENSBURY CHOCOLATE TASTING

chocolate and gianduja délice, warm chocolate moelleux, white chocolate and peanut butter ice-cream (supplement £2.55)

A SELECTION OF SEASONAL BRITISH CHEESES

with crackers, grapes, candied walnut and homemade apple chutney
(supplement £2.25)

Bespoke tasting Menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests offering an exquisite culinary experience (subject to conditions).

The Lensbury Menus have an allergen guide, which is available on request. If you have any specific dietary concerns, please ask one of our team members. These prices may increase due to annual review and customs charges. All prices include VAT at 20%. Prices may be amended if the ruling rate of VAT changes.