

# Sample Dinner Party Menu

£49.50 per person – 8 or more persons  
(Please note that items may change without notice)



## STARTERS

Pea Soup (M) (C)

A smooth pea velouté, topped with a smoked parmesan cheese foam and dusted with a pea and horseradish powder

Crispy Fried Dingley Dell Pork Belly (N) (F) (S)

Cooked in a master stock then fried, served with, peppered pineapple and chilli caramel salsa

Summer Truffle Risotto (C) (M) (Sp) (V)

Carnaroli rice cooked with crème fraîche, hard cheese in the style of Parmesan and finished with summer truffle and truffle oil

Treacle Cured Loch Duart Salmon (F) (N) (S) (Sp)

With almond and soya milk purée, pickled radish salad, enoki mushroom, lambs lettuce and avocado

## MAINS

Pan-Fried Hake Fillet (F) (M) (Mu) (E) (Sp) (C)

Served with warm cucumber and fennel salad, tartar style sauce and extra virgin lemon rapeseed oil

Slow Cooked Blythburgh Free Range Pork Collar (C) (M) (Sp)

Confit pork collar served with English asparagus, Jersey Royal potatoes, haricot blanc, peas, broad beans, spring onions and a warm chicken and tarragon broth, braised pigs trotter and crispy pigs ear

Beetroot and Haloumi Kofta (M) (E) (Sp) (Ss) (V)

Served with broad bean and mint hummus, black tahini, shaved beetroot and mustard leaf salad and pomegranate molasses

Cornish Lamb Belly (M) (Sp) (C)

Slowly braised in Madeira wine, rosemary and garlic polenta, peas and broad beans, baby turnip, English asparagus and Madeira jus

## SIDE ORDERS

Asian Slaw *red cabbage, savoy cabbage, red onion and golden raisins* (V)

£3.50

Mixed Salad *house dressing* (Sp)

£3.50

Triple Cooked Chunky Chips (Sp)

£3.95

Heirloom Tomato Salad *with house vinaigrette and garlic chive cress* (Sp)

£4.00

Purple Sprouting Broccoli *with lemon oil and Parmesan* (M)

£4.00

## DESSERTS

Loose Salted Flapjack (CI) (M) (E)

With caramelized banana and brown butter ice cream

Lemonade Parfait (M) (E) (Sp) (N)

Served with a gin & lemon macaroon with honey jelly and lemon verbena

Bitter Gru de Cocoa Tart (N) (CI) (M) (E)

With William Pear purée, sticky date gel and malt ice cream

## 4<sup>TH</sup> COURSE

Selection of Seasonal Cheeses (N) (M) (Sp) (CI)

Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread

**(Supplement £5.00)**

Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assured that we're committed to being sustainable. Kindly note the menu above is subject to change.



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