

The Queen's House Dining Domes

Dinner

First Courses

English Burrata, Citrus Fruits, Rosemary & Hazelnut Crumble

Royal Coronation Chicken Pave, Curried Rapeseed Mayonnaise, Apricot Puree, Flaked Almonds,
Puffed Wild Rice, Poppadom Shards

Smoked Salmon, Chive & Lemon Cream Cheese, Pickled Mustard Seed, Red Onion,
Caper & Chicory Salad, Warmed Sunflower Seed Bread

Lentil, Walnut & Beetroot Parfait, Sprouting Shoot & Wild Nasturtium Salad,
Warmed Toasted Sourdough (Vg)

Main Courses

Pan Fried Sea Bass, Crushed New Potatoes, Caper & Lemon Sauce, Iced Shaved Fennel,
Lemon Balm Salad

Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Charred Sprouting Broccoli,
Toasted Millet & Corn Crumb, Thyme & Chicken Jus (H)

Braised Shoulder of New Season Lamb, Whipped Potato, Sun Blushed Tomatoes,
Fried Rosemary, Lamb Jus

Ragout of English Brassicas, Toasted Cauliflower & Romanesco, Roasted Seeds,
Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

Desserts

Poached Gooseberries, English Elderflower Syrup, Wild Greenwich Park Honey & Hazelnut Crumble,
Clotted Cream Ice Cream

Triple Chocolate Brownie "Sundae"
Brownie, Milk Chocolate Mousse, Honeycomb Ice Cream

"Raspberry Eton Mess"
Glazed Crystallised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers

Chilled Rice Pudding, Strawberry & Aniseed Jelly, Spiced Sweet Sourdough Crisps,
Crystallised English Rose Petals, Peppermint (Vg)

Three courses £55.00 per person

Add on

Coffee or Tea, Raspberry & Rose Macaron £4.50

Menus are subject to change
A discretionary 12.5% service charge will be added to all bills