

Nº6
HAMILTON
PLACE

Menu 1

Starter

Green Asparagus, Samphire, Avocado, Lemon Crème Fraiche **V**

Yellowfin Tuna Tartare

Pressed White Bean Cassoulet, Confit Duck, Spiced Plum Chutney

Intermediate

Prosecco flavoured Granite **V**

Main Course

Grilled Salmon, Risotto of Pea & Mint **V**

Corn Fed Chicken Breast, Parmesan Creamed Potato, Wild Mushroom Café Au Lait

Roasted Baby Aubergine, Slow Cooked Cherry Tomatoes,
Spiced Split Pea & Quinoa Salad, Coconut Yoghurt. **VG**

Dessert

White Chocolate & Lemon Tart, Raspberry Ice Cream **V**

Warm Spiced Apple Caramel Cake, Crème Fraiche Ice Cream **V**

V – Vegetarian, VG - Vegan

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Menu 2

Starter

Mascarpone Pana Cotta, Cherry Tomatoes, Butternut Squash Purée & Toasted Brioche **V**

Foreman's Smoked Salmon, Lemon & Capers

Chickpea Hummus, Himalayan Salted Beef & Pine Nuts

Intermediate

Prosecco Flavoured Granite **V**

Jerusalem Artichoke Purée, Truffle **V**

Seared Diver Scallop, Carrot Anise (Supplement)

Main Course

Black Cod, Celeriac & Apple Purée

Lamb Cutlets, Herb Crust, Wild Mushroom Jus

Pan Fried Tofu, Spiced Red Lentils, Cauliflower Purée **VG**

Dessert

Salted Caramel Chocolate Crème Brûlée, Hazelnut Streusel **V**

New York Cheesecake **V**

V – Vegetarian, VG - Vegan

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Menu 3

Starter

Whipped Burrata, Pickled Beetroot, Sesame Crisp **V**

Lobster Croquette, Lime Mayonnaise

Marble of Foie Gras, Sauternes Jelly

Intermediate

Prosecco Flavoured Granite **V**

Jerusalem Artichoke Purée, Truffle **V**

Salmon Sashimi, Pickled Ginger, Wasabi, Minus 8 Vinegar

Seared Diver Scallop, Carrot Anise (Supplement)

Main Course

Wild Seabass, Saffron Potato Puree, Champagne Fish Cream

Himalayan Salted Beef Wellington, Creamed Potato, Rossini Jus

Tagliolini with Patty Pan, Fine Asparagus, Champagne Cream, Black Truffle **V**

Dessert

Milk Chocolate Caramel Coffee Mousse **V**

Truffle Brie De Meaux **V**

V – Vegetarian, VG - Vegan

Canapés

Pumpkin Hummus, Cucumber **VG**

Apricot & Walnut Whips **V**

Mini Falafel, Tahina Sauce **VG**

Wild Mushroom Arancini **V**

Smoked Salmon Roulade

Crab Cakes

Quail Egg & Mango

Caped Gooseberry, Parma Ham

Foie Gras Puff Pastry

Chicken Yakitori

Sweet Canapés

Dulcey Raspberry Choux Bun **V**

Chocolate Brownie **V**

Strawberries & Cream Choux Buns **V**

Hazelnut Chocolate Crème Brûlée **V**

Peanut Chocolate Cake **V**

Polenta Citrus Cake **V**

Mini Lemon Tart **V**

Assorted Macarons **V**

Mini Chocolate Caramel Tart **V**

Mochi Ice Cream **V**

Bowl Food

Guacamole, Egyptian Dukkha, Pomegranate **VG**

Pumpkin Hummus, Toasted Sesame Seeds **VG**

Purple Potatoes, Lobster, Gruyère Cheese

Diver Scallop, Green Salsa

Salmon Sashimi, Pickled Ginger

Har Gou

Salt & Pepper Squid

Caesar Salad

Prawn & Mango Salad

Hummus Kawarma

Black Pepper Beef

Mini Burgers

Shish Taouk

Mini Beef Wellington (Supplement)

Cantonese Lamb Cutlet (Supplement)