
POMPSTATION

T. 020 6922 888

ENTREE - SHARED ETAGERE WITH CHEFS BITES (3 P.P.)

Smoked salmon/ horseraddish labne / green herbs and tobiko

Duck confit / dried fig / cinnamon shard

Croquette of mushroom risotto / mustard mousse (v)

SECOND COURSE (OPTIONAL)

Pumpkin soup / spiced bisquit crumble / pumpkinseeds /
gingercreme (v)

Pan fried duck liver / celeriac creme /sauerkraut / pedro
xeminez sauce

Pan fried scallops / calf tongue confit / vin santo jelly

MAIN COURSE

Vennison tournedos / brussels prouts / pancetta /chestnuts /
parsnip creme / blackberries sauce

Catch of the day / sepia tagliatelli / anchovy spinach /
champagne beurre blanc

Burrata / lentils / beetroot / bimi / truffle oil /trammezinni
thyme crouton

Chateau briand / mushrooms / onions / red wine jus

DESSERT

Scroppino: spoom / lemon sorbet / wodka / prosecco

Chocolate garnache cake / bastogne / pumpkin brandysnap / salted
caramel.

Carrot cake / candied pear / vanille tuille

Cheese platter / Dutch cheeses / fig compote / grapes (2,50
supplement)