



‘MENU A LA CARTE’

£55.00

AMUSE-BOUCHE

SPICED PARSNIP VELOUTE

STARTERS

TERRINE OF PERIGORD FOIE GRAS,
PICCALILLI GARNISH, PAIN D’ÉPICES
PINEAU DES CHARENTES BLANC,
MÉRY, FRANCE £7.00 70ML

SEARED MACKEREL,
WATERCRESS, HORSERADISH,
SALT & VINEGAR CRISPS

SCOTTISH SCALLOPS, PIG CHEEK,
PUMPKIN PUREE, CRACKLING

FARMHOUSE CHICKEN, GRESSINGHAM DUCK, JABUGO HAM & FOIE GRAS
MOSIAC, FIG JELLY

ORGANIC SALMON BALLOTINE, MICRO HERBS,
FROMAGE FRAIS, TOAST BRIOCHE

**

1962 – 2012
50th ANNIVERSARY

‘SAMPLE MENU’



BOX TREE
RESTAURANT

ESTD 1962 ®

‘MENU A LA CARTE’

MAINS

FILLET OF SEABASS A LA NIÇOISE,
SAUCE VIERGE AU BASILIC

TRANCHE OF TURBOT,
BABY FENNEL, POMMES NOISETTES
TROMPETTES DE LA MORT

WILD SCOTTISH VENISON,
CHERVIL ROOT, CHANTERELLES, CELERIAC

DAUBE OF BEEF,
A LA BOURGUIGNONNE,
POMME PURÉE

SQUAB PIGEON, FOIE GRAS,
ALSACE BACON, SPROUTS, CHESTNUTS

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DESSERTS

BLOOD ORANGE SOUFFLE,
DARK CHOCOLATE SAUCE

CARAMELISED APPLE & BLACKBERRY
SABLÉ MILLE FEUILLE,
LEMON THYME ICE CREAM

PINEAPPLE TARTE TATIN, PINA COLADA,
RUM & RAISAN

VALRHONA CHOCOLATE DELICE,
SALTED CARAMEL, CREAM CHEESE SORBET

A SELECTION OF FINE CHEESES
FROM OUR CHEESE TROLLEY

COFFEE & TEA
WITH HAND MADE CHOCOLATES
£4.25

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