



Sample Dinner Party Menu

£46.50 per person – 8 or more persons

(Please note that items may change without notice)

STARTERS

Scallops

Sautéed Queen scallops with salsa verde

Butternut Squash Soup (V)

Topped with whipped crème fraîche and chives

Saffron and Basil Risotto (V)

Arborio risotto rice, crème fraîche and Parmesan cheese

Goats' Cheese (V)

Warmed Ragstone goats' cheese, beetroot and apple purée, sunflower seed bread crisp, mache garnish, shallot and grain mustard dressing

MAINS

Open Pumpkin and Celeriac Lasagne (V)

Caramelised pumpkin and celeriac, red onion marmalade and spinach, with a rosemary cream sauce

Sautéed fillet of Seabass

Chorizo sausage, shaved fennel, shallots, baby gem lettuce and cucumber in a white wine sauce

Roasted Pork Fillet

Hazelnut butter, crushed butternut squash, basil, parsnips. and port jus

Chicken

Date puree, baby leeks, roasted chicken breast, café au lait jus with chopped dates and mash potato

SELECTION OF SIDE ORDERS

£3.50 each

DESSERTS

Mango and White Chocolate Mousse

Mango mousse with black sesame seed tuille, apricot sorbet, exotic fruits

Assiette of Chocolate (N)

Mini chocolate mousse jar, milk chocolate ganache, white chocolate soup, dark chocolate foam, with white chocolate ice cream and brownie

Crème Brûlée

Vanilla bean and passion fruit with poached pear

4TH COURSE

Selection of Seasonal Cheeses (N)

Seasonal biscuits, grapes, celery

(Supplement £5.00)

(V) denotes vegetarian dishes (N) denotes dishes containing nuts. 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. (*) May contain pellets

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%

Babylon at The Roof Gardens, 99 Kensington High Street, London W8 5SA

T: 0207 368 3993 F: 0207 368 3995 E: babylon@roofgardens.virgin.com W: www.roofgardens.virgin.com