

# October a la carte menu 2009

(sample only)



## STARTERS

Ragstone Goats Cheese	Beetroot and apple puree, gingerbread crisp, mache garnish (V)	£12.00
Cured Loch Duart Salmon	Red onion and radish salad, crème fraiche, chicory, crispy wild rice	£12.00
Courgette Soup	Chervil, whipped crème fraiche (V)	£9.00
Sautéed Diver Scallops	Black pudding, white onion puree, crispy pigs ear	£14.00
Roast Quail	Soft boiled quail egg, Madeira cream, sherry jelly, dandelion salad, chives	£12.00
Button Mushroom Risotto	Parmesan, mascarpone cheese, crispy mushroom croutons, olive oil (V)	£10.50
Chicken and Ham Hock Terrine	Shallots, garlic, puy lentils, sherry vinegar dressing, pickled shitake mushrooms	£12.00
Crab Cocktail	Avocado and lime puree topped with dressed Cornish crab	£14.00
Summer Vegetables	Baby carrot, leek, turnip and fennel with soft boiled quail egg, dandelion, soft herbs on red wine vinegar crème fraiche (V)	£12.00

## MAINS

Roasted Gressingham Duck Breast	Creamed savoy cabbage, onion, celeriac, carrot, potato puree, parsley	£22.00
Confit Fillet of Sea Bass	Aubergine puree, fennel, roasted baby aubergine, lemon oil, black olives	£22.50
Roast Lamb Rump	Aubergine chutney, spring onions, Madeira jus	£24.00
Baked Fillet of Loch Duart Salmon	Oven baked salmon supreme, red wine braised salsify, veal jus, buttered curly kale	£22.00
Sautéed Potato Gnocchi	Caramelised Belgium endive, balsamic onions, fresh goats curd, coriander cress (V)	£19.00
Sautéed Fillet of Gilt Head Bream	Crushed cauliflower, white beans, grain mustard butter sauce	£21.00
Portobello Mushroom and Artichoke Tart	Slow braised shallots and thyme, parmesan cream (V)	£20.00
Roasted Fillet of Lake District Beef	Fondant potato, button mushrooms, confit garlic, thyme jus	£26.00

## DESSERTS

Mango Soufflé	White chocolate ice cream	£9.00
Chocolate Marquise	Milk chocolate mousse, cocoa tuille	£9.00
Orange Cake	Soaked with a Grand Marnier syrup, sesame seed tuille, vanilla ice cream	£9.00
Panna Cotta	Orange granite, ginger bread crisp	£8.00
Rum Cake	Rum mousse layered with sponge, nougatine, raisin, orange caramel sauce (N)	£8.00
Braeburn Apple Tart Tatin	Crème fraiche, caramel sauce	£8.00
Selection of Seasonal British Cheeses	Orkney oatcakes, apple chutney, grapes, celery	£9.00
Babylon Dessert Selection for Two		£15.00
Cheese Board for Two	Orkney oatcakes, apple chutney, grapes, celery	£15.50

(V) denotes vegetarian dishes (N) denotes dishes containing nuts

All prices are inclusive of VAT and an optional 12.5% service charge will be added to your bill and 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.co.uk](mailto:babylon@roofgardens.virgin.co.uk) W: [www.roofgardens.virgin.com](http://www.roofgardens.virgin.com)