



THE WASHINGTON
mayfair

Set Lunch Menus

All menus include freshly brewed coffee and Belgian chocolate, all prices are quoted per person.

Menu 1A

Chicken liver parcel with redcurrent
syrup

~

Pan fried pork cutlets with root
vegetables & apple brandy sauce

~

Lemon cheese cake

Menu 1B

Salad of mozzarella, tomato and
avocado with basil dressing

~

Grilled Scottish salmon served on
sun dried tomato polenta and chive
cream sauce

~

White chocolate torte

Menu 1 = £28.00

Menu 2A

Seasonal melon with compote of wild
berries & ginger dressing

~

Traditional fish & chips with home
fries and mushy peas

~

Tiramisu

Menu 2B

Scottish smoked salmon, red chard &
baby asparagus salad

~

Stir fried chicken oriental style with
egg fried rice

~

Chocolate truffle torte

Menu 2 = £32.00

Menu 3A

Crab meat risotto with miso broth

~

Pan fried corn fed chicken supreme
with three mushroom sauce

~

Pear & almond frangipane tart

Menu 3B

Salmon & monkfish terrine with
avocado oil

~

Grilled lamb cutlets with vivaldi
potato & mint jus

~

Glazed lemon tart with Cornish
clotted cream

Menu 3 = £37.00

Vegetarian menus available on request

Rates are full inclusive of VAT at 17.50%.

A 12.50% discretionary service charge will be added to all food and beverage consumption



Dinners. . . .

All menus include freshly brewed coffee and Belgian chocolates

Menu 4A

Leek & potato soup
~
Grilled Scottish salmon with oriental
vegetables and spring onion flavoured
rice
~
Tiramisu

Menu 4B

Smoked haddock, avocado & new potato
with basil dressing
~
Grilled pork cutlets with roasted apple &
cider cream sauce
~
Pear & ginger cheesecake

Menu 4 = £35.00

Menu 5A

Seared blue fin tuna with avocado oil
and honeyed apple
~
Sautéd king prawn with garlic herbs,
almond rice & saffron sauce
~
Cointreau & raspberry tart

Menu 5B

Cornish crab soup
~
Oven roasted corn fed chicken supreme
with roasted root vegetables and red
wine sauce
~
Honey & baileys delice

Menu 5 = £40.00

Menu 6A

Wild duck salad with Hoisin glaze
~
Pan fried wild sea bass with balsamic jus
& ricotta cheese mash
~
Glazed lemon tart with wild berries
compote

Menu 6B

Smoked salmon with celeriac cream &
sour dough toast
~
Grilled cutlet of English lamb with
Madeira jus and pomme cocotte
~
Chocolate duo torte

Menu 6 = £44.00

Menu 7A

Lobster bisque
~
Braised lamb shank with pumpkin mash
& roasted shallot sauce
~
Hazelnut praline 'crunch'

Menu 7B

Vine tomato, cheddar and basil tart
~
Grilled 10oz Scottish fillet steak cooked
medium with wild mushroom and
fondant potato
~
Champagne & strawberry torte

Menu 7 = £49.00

Menu 7 = £49.00

