



ROYAL·EXCHANGE
SAUTERELLE

CHRISTMAS 2011
Group and private dining menus

These menus have been specially created by Robin Gill for large groups in
Sauterelle to ensure quality and speed of service.

Please choose a menu from the below options and select 1 starter, 1 main
and 1 desert for your group.

Special dietary requirements can be catered for with at
least 48 hours notice



ROYAL·EXCHANGE

Lunch and Dinner

Menu A - £45

Winter beetroot
St-Maure de Touraine goat cheese, hazelnut

Cornish crab ravioli
sea greens, lemongrass, cucumber

Braised ox cheek
truffle celeriac, pickled vegetables, toasted chestnut

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Carnaroli risotto, wild mushroom fricassée,
winter greens, parmesan

Roasted herb crusted gurnard, grilled squid,
citrus fregola, sea greens

Devonshire lamb, pearl barley, cavolo nero,
rosemary scented jus

Menu B - £55

Roast chicory Jerusalem artichoke salad
goats cheese, toasted hazelnuts

Smoked eel
warm potato, quail egg, parsley

Roast Anjou squab pigeon
celeriac, hazelnut, pickled Muscat grapes

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Carnaroli risotto
wild mushroom fricassée, winter truffle cream,
parmesan

Wild sea bass
spiced butternut squash, cavolo nero, pumpkin
seed and dill dressing

Gressingham duck
beetroot, young cabbage, aged balsamic and fig
sauce

Menu C - £60

Jerusalem artichoke velouté
sourdough, chervil, truffle cream

Diver scallop and suckling pig belly
pickled vegetables, toasted cauliflower purée

Duck foie gras
seared escalope, poached fruits, watercress and
hazelnut

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Carnaroli risotto
Perigord truffle, wild mushrooms, parmigiano
reggiano

Poached brill
lemongrass, fennel, sea greens, cucumber

Filet à la bordelaise, 9oz dry Scotch beef on the bone
potato purée, red wine, shallot and bone marrow

Desserts

Pistachio and almond cake, poached fig, vanilla cinnamon mousse
Spiced Christmas cake, Baileys ice cream, warm fruits
Madagascan Chocolate, roast commis pear, walnut brittle, milk ice cream

Chestnut parfait, winter berry sorbet, chestnut biscuit
Rhubarb, walnut crunch, vanilla, mint, ginger
Brie de Meaux with truffle mascarpone, fig, pain de campagne
£4.00 supplement if chosen instead of dessert £9.00 as a additional course

Teas, coffees and petits fours are included in the price of all our menus

Slight adjustments might occur due to seasonality and availability

GRAND CAFÉ | MEZZANINE LOUNGE | SAUTERELLE | THE PRIVATE ROOM | REX EVENTS