



NEWMARKET ROOM

SPRING MENU LAUNCH

YOU HAVE BEEN INVITED TO THE EXCLUSIVE LAUNCH OF
THE NEWMARKET ROOM SPRING/SUMMER MENU.

WELCOMED WITH A GLASS OF SPARKLING WINE ON ARRIVAL, INDULGE IN A
SPECIALLY CURATED MENU CHOSEN BY OUR CHEF.

STARTER

Fresh Sourdough, Davidson Plum & Lemon Myrtle Butter, Pink Salt V, NF

ENTREE

Lamb Cutlet, Tandoori Infused Labneh, Mint and Coriander Chutney, Mango Cucumber Salsa and Cracker NF
Octopus, Black Garlic, Romesco, Broad Beans, Salsa Verde, Potato Fondant GF, NF
Pan Fried Meredith Goats Curd Gnocchi, King Brown Mushroom, Pesto, Sage Burnt Butter, Macadamia &
Parmesan Foam V, SF (Vegan option available upon request)

MAINS

Chicken Roulade, Farce, Mushrooms, Kale, Pomme Purée, Confit Onion, Dutch Carrot, Plum Dust and Jus GF, NF
Beef Short Rib, Sweet Potato Fondant, Charred Corn, Seasonal Greens, Hazelnut and Balsamic Jus GF
Sea Bass, Dill & Zucchini Purée, Chorizo Crumbs, Marinated Cucumber, Lemon Myrtle, Beurre Blanc,
Finger Lime, Black Caviar NF
Stuffed Zucchini, Herb Infused Silken Tofu and Mushroom, Pepita Seeds, Ginger & Tomato Consommé VE, GF, NF

DESSERT

Dark Chocolate Mousse, Orange-Lime Gel, Berries, Hazelnut, Chantilly Cream, Caramel Sauce V
Vanilla Panna Cotta, Rosemary Custard, Citrus, Figs, Berries V, NF (Vegan available upon request)

26.09.24

6:00PM DINNER
3 COURSE SET MENU