



COURTHOUSE HOTEL SHOREDITCH

Dinner Menu 1

Choice of one starter, one main and one dessert plus a vegetarian option
These dishes may change seasonally when / if ingredients are unavailable due to seasonality.

Starters

Lobster bisque
Fennel and parmesan bon bons

Ham hock terrine
Picillili and pickled quails eggs with mustard monkey bread

Smoked salmon rillettes
Beetroot gel, pickled cucumber, crème fraiche, dill

Mains

Poached and roasted chicken breast
Fondant potatoes, baby spinach, wild mushrooms, smoked bacon

Pan fried sea bream
Roast garlic puree, confit tomatoes, crushed new potatoes, basil vinaigrette

Roast squash and barley risotto
Shaved parmesan, pumpkin seeds, crisped sage

Desserts

Bakewell tart, vanilla ice cream

Chocolate marquise, hazelnut brittle

Vanilla cheesecake, seasonal fruit compote

Includes tea, coffee & petit fours