

# The Queen's House Dining Domes

## Dinner

### First Courses

- English Burrata, Variations of Isle of Wight Heritage Tomatoes, Chardonnay Vinegar Dressing,  
Toasted Sourdough Pesto Croutons
- Royal Coronation Chicken Pave, Curried Rapeseed Mayonnaise, Apricot Puree, Flaked Almonds,  
Puffed Wild Rice, Poppadom Shards
- Smoked Salmon, Chive & Lemon Cream Cheese, Pickled Mustard Seed, Red Onion,  
Caper & Chicory Salad, Warmed Sunflower Seed Bread
- Lentil, Walnut & Beetroot Parfait, Sprouting Shoot & Wild Nasturtium Salad,  
Warmed Toasted Sourdough (Vg)

### Main Courses

- Pan Fried Sea Bass, Crushed New Potatoes, Caper & Lemon Sauce, Iced Shaved Fennel,  
Lemon Balm Salad
- Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Charred Sprouting Broccoli,  
Toasted Millet & Corn Crumb, Thyme & Chicken Jus (H)
- Braised Shoulder of New Season Lamb, Whipped Potato, Sun Blushed Tomatoes,  
Fried Rosemary, Lamb Jus
- Ragout of English Brassicas, Toasted Cauliflower & Romanesco, Roasted Seeds,  
Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

### Desserts

- Poached Gooseberries, English Elderflower Syrup, Hazelnut & Thyme Crumble,  
Clotted Cream Ice Cream
- Lemon Posset, Wild Greenwich Park Honey, Lemon & Rosewater Cake, Crystallised Borage
- “Raspberry Eton Mess”  
Glazed Crystallised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers
- Chilled Rice Pudding, Strawberry & Aniseed Jelly, Spiced Sweet Sourdough Crisps,  
Crystallised English Rose Petals, Peppermint (Vg)

**Three courses £55.00 per person**

### Add on

Coffee or Tea, Raspberry & Rose Macaron £4.50

Menus are subject to change  
A discretionary 12.5% service charge will be added to all bills