

Adam Handling

CHELSEA

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CHELSEA SUNDAY LUNCH

Welcome drink
Croissant liqueur, blueberry, Champagne

SMOKED SALMON COUNTER

Hendricks

Glenfiddich

Gravlax



Beetroot

COLD COUNTER

British charcuterie
served with brioche

Caesar salad

Smoked caviar
served with homemade blinis



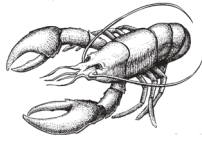
Greek salad

Selection of quiches

Tomato & mozzarella salad

SEAFOOD COUNTER

Lobsters
Crab claws



Bay prawns
Oysters
*Maldon, Jersey, Carlingford,
AAA Colchester rock*

À LA CARTE

Beef Wellington
Haddock
chilli and leek gratin



Roast pork belly
Vegetarian Wellington

Sides:
Clotted cream mash,
millionaire chips, summer greens

DESSERTS

Kir Royale Bauble
*Blackcurrant curd, Adam Handling sparkling wine
mousse, shortbread biscuit base*

Santa's Hat
*Vanilla mousse, tangy lemon curd, Gin & Tonic
frosting*

"Oh" Christmas Tree!
*Hazelnut & milk chocolate mousse, hazelnut
praline crunch, roasted coffee brûlée*

Warm chocolate fondant
(Please allow 20 minutes)

A selection of seasonal fruit

SUNDAY LUNCH

75

DRINKS PACKAGE

Classic

Seasonal Bellini

*Prosecco, Spumante, DOC, Veneto,
La Vita Sociale, Veneto, Italy*

Mezzograno, Catarratto Terre Siciliane IGP

Mezzograno, Ner D'avola Terre Siciliane IGP

35

Premium

Kir Royale

*Grande Réserve Premier Cru,
Pierre Mignon, Champagne, France*

Albariño 'Coviar' Paco and Lola, Rias Baixas, Spain

Côtes du Rhône Villages, Romain Duvermay, France

65

Free-flowing available for 1.5 hours

TEAS & COFFEES

Espresso	4.5	Adam Handling breakfast blend	7
Americano	7.5	Earl Grey	7
Cappuccino	7.5	Chamomile	7
Latte	7.5	Peppermint	7