

*Adam Handling*

CHELSEA

# Adam Handling

## CHELSEA SUNDAY LUNCH

Bread and chicken butter  
Cheese doughnuts

### SALMON COUNTER

Hendricks

Gravlax



Glenfiddich

Beetroot

### COLD COUNTER

British charcuterie  
*served with brioche*

Pork rillettes

Smoked caviar  
*served with homemade blinis*

Selection of quiches



Caesar salad

Greek salad

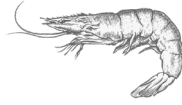
Waldorf salad

Superfood salad

## SEAFOOD COUNTER

Maldon oysters  
*freshly shucked to order*

Braised octopus



Dressed crab

Bay prawns

Scallop ceviche

## À LA CARTE

Beef Wellington

Haddock  
*chilli and leek gratin*



Roast pork belly

Cauliflower  
*dukkha, pomegranate*

*Sides:*

Clotted cream mash,  
millionaire chips, winter greens

## DESSERTS

Coconut Mousse  
*Mango curd, vanilla, sablé*

Pecan pie & miso cream  
*Caramelised pecans*

Vanilla Mousse  
*Rhubarb compote, semolina sponge*

Kiwi Cream  
*Passion fruit sponge*

Warm chocolate fondant  
*(Please allow 20 minutes)*

## SUNDAY LUNCH

75

## DRINKS PACKAGES

### Classic

*Seasonal Bellini*  
*Prosecco, Spumante, DOC, Veneto,*  
*La Vita Sociale, Veneto, Italy*  
*Chenin Blanc, William Robertson, Robertson,*  
*South Africa - 2019*  
*Garnacha/Tempranillo, Bodegas Paniza,*  
*Carinena, Spain - 2018*

35

### Premium

*Kir Royale*  
*Grande Réserve Premier Cru,*  
*Pierre Mignon, Champagne, France*  
*Albariño 'Coviar' Paco and Lola, Rias Baixas, Spain*  
*Côtes du Rhône, Etienne Guigal, Rhone Valley,*  
*France - 2016*

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