

La Brasserie
at THE CHESTER GROSVENOR

Champagne Sunday Dinner

Three courses and a glass of Taittinger Brut Champagne 49.50

Breads and Nibbles

Breads from our in-house baker, butter 4.50
Marinated globe olives 4.25
Truffled nuts 4.25

Starters

Soupe du jour with rye bread (v)
Pig cheek, hock and shoulder croquette, apple, frisée, parsley sauce
Cured salmon, red cabbage, horseradish, labneh, dill, vacherin
Whipped ricotta, pear, walnut, chicory, iced fennel, port glaze

Main Courses

Steak au poivre - flat iron, peppercorn sauce, fries, dressed leaves 5 supplement
Corn fed chicken breast, pomme purée, leg and truffle gravy, leek
Sea bass, cauliflower, coriander, almond, capers, vadouvan spices
Sage and onion dumplings, Roscoff, black cabbage, whey and chive beurre blanc

Sides and Salads

Lollo rosso and blondo, frisée, herbs, house vinaigrette 4
Pomme purée, clotted cream 5
Pont neuf chips 5
Pomme frites, rosemary salt 5
Légume de saison 5

Desserts

Coup de glace, chocolate ice cream, salted caramel, peanuts (v)
Blackberry mousse, lemon curd, yoghurt sorbet (v)
Calvados baba, milk sorbet (v)
Selection of artisan cheeses, traditional accompaniments 3.50 supplement