

Adam Handling

CHELSEA

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CHELSEA SUNDAY LUNCH

Bread and chicken butter
Cheese doughnuts

SALMON COUNTER

Smoked salmon



Beetroot cured

COLD COUNTER

Charcuterie selection
served with brioche

Pork rillettes

Smoked caviar
served with homemade blinis

Selection of quiches



Caesar salad

Greek salad

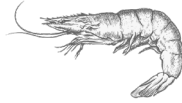
Waldorf salad

Superfood salad

SEAFOOD COUNTER

Maldon oysters
freshly shucked to order

Braised octopus



Dressed crab

Bay prawns

Lobster roll

À LA CARTE

Beef Wellington

Haddock
chilli and leek gratin



Roast pork belly

Cauliflower
dukka and pomegranate

Sides:
Mash potato,
millionaire chips, winter greens

DESSERTS

Vanilla cheesecake
Citrus compote

Pecan pie & miso cream
Caramelised pecans

Vanilla Mousse
Rhubarb compote, semolina sponge

Kiwi Cream
Passion fruit sponge

Warm chocolate fondant
(Please allow 20 minutes)

British cheese selection

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