



LONDON CONCOURS
HONOURABLE ARTILLERY COMPANY

MENU

Wednesday 19th August

STARTER

Lapsang salmon, pickled fennel, dill, caper and smoked rapeseed dressing,
buttered crumpet, Heirloom tomatoes,
red onions, black olive crumbs

MAIN COURSE

Searred beef loin, truffle, Anya potatoes,
asparagus and rocket salad, tarragon mayonnaise

DESSERT

Black forest, chocolate sponge,
dark chocolate cremeaux,
macerated cherries, dark chocolate biscuit

VEGETARIAN OPTION:

STARTER

Heirloom tomatoes, mozzarella, red onions, black olive crumbs,
charred broccoli, lemon and parsley falafel picos

MAIN COURSE

Searred cauliflower, quinoa, asparagus,
rocket and pea salad, zhug dressing

DESSERT

Black forest, chocolate sponge,
dark chocolate cremeaux,
macerated cherries, dark chocolate biscuit

Veuve Clicquot