



LONDON CONCOURS
HONOURABLE ARTILLERY COMPANY

MENU

Thursday 20th August

STARTER

Beef tataki, heritage radish, quail's eggs, crispy shallots and capers,
mustard leaf salad, soused cucumber,
asparagus and pea salad

MAIN COURSE

Poached Scottish salmon, pickled cockles,
salad of summer beans, feves and tomberries

DESSERT

Granny smith apple cheesecake,
summer berry compote

VEGETARIAN OPTION

STARTER

Beetroot tartare, heritage radishes, quail's eggs,
crispy shallots and capers, mustard leaf salad

MAIN COURSE

Roasted squash, courgette, parsley bulgur wheat,
pomegranate and red onion salsa, soused cucumber,
asparagus and pea salad

DESSERT

Granny smith apple cheesecake,
summer berry compote

Veuve Clicquot