

RANDOX



# PAPILLON RESTAURANT MENU



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THURSDAY 3RD – SATURDAY 5TH APRIL 2025

### ON ARRIVAL

#### Artisan bakery breads, dips, oils, and vinegar

Hand-chosen breads classically paired with the expected enhancements, classic houmous, super green pesto, early harvest olive oil, Modena balsamic

### TO START

#### Shallot and leek velouté,

potato espuma, brown butter sand, crispy onions,  
wild garlic oil (VG)

#### Pressing of ox cheek 'pastrami',

celeriac milk purée, parmesan crisp, piquant aioli,  
rye bread, sauerkraut

#### Prawns...compressed and bavarois,

lettuce panna cotta, tomato veil and purée, cucumber gel, dill pearls,  
bread and butter crumb, tuile

### THEN

#### Risotto of white asparagus,

roasted chickpeas, purée of lovage scented peas,  
spring truffle (VG)

#### Pan-seared hake, tempura mussels,

young artichoke, pancetta, coastal vegetables,  
clams, kombu dashi cream

#### Beef...brown sugar brined strip, coffee braised shin pie,

blackcurrant ketchup, asparagus, horseradish pangritata,  
creamed potato, pan jus

#### Highbury breast of chicken, stuffed leg,

smoked parsley root, Grelot onion, potato purée,  
crispy oyster mushroom, mascarpone port sauce

### TO FINISH

#### Banoffee,

caramel jelly, salted toffee cream,  
bananas...purée, tuile and cake (VG)

#### Key limes,

apple and star anise gel, matcha tea, limes...curd, meringue,  
mousse, graham cracker (VG)

#### Bounty,

flavours of coconut, candied cumquats, citrus gel,  
passion fruit and vanilla gel,  
beurre noisette crumb (VG)

### CHEESE

#### Handpicked cheeses from renowned dairy farms of the British Isles and England,

an array of red, white, and blue cheese to suit everyone's tastes and palette,  
selected crackers, breads, and chutneys

### A LITTLE LATER

#### A tea in the afternoon, a very British custom.

A charming blend of tradition and elegance, enjoy finely cut sandwiches,  
together with filled fruit scones and afternoon tea cake

Tea, infusions, and coffee

We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

If you would like to know any more information on allergens in our food and drink, please ask a member of the catering team. Thank you. This menu is subject to change.