

Champagne and Seafood Restaurant

Enjoy a fresh and delicious à la carte menu in a prime setting by the Palace Long Water.

Starters and Light Dishes

Oysters served on ice with lemon

Colchester AA rock oyster

Six oysters **£10.75**

Twelve oysters **£19.95**

Thai coconut & seafood broth with coriander & chilli oil **£6.25**

Pressed duck terrine with piccalilli & rustic bread **£7.25**

'Posh prawn cocktail' - prawns & king prawns, crisp baby gem, sun-touched tomato & dill mayo, focaccia croûte, topped with a tempura prawn **£8.55**

Bocconcini, stuffed baby peppers, chargrilled Mediterranean vegetables, pine nuts & balsamic dressing **(V) £6.25**

Traditional oak smoked salmon with lemon, shallot & horseradish mascarpone cream **£8.75**

Main Courses

Seafood platter for 2 people

Our seafood platters typically consist of crevettes, oysters, mussels, shrimps & gravadlax clams, all served on crushed ice with rustic breads & dips, warm buttered new potatoes & mixed salad.

Cold seafood platter with dressed crab **£65.00**

Cold seafood platter with lobster **£88.50**



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Pan-fried Skate wing, Lyonnaise potatoes, buttered spinach & nut brown butter **£18.50**

Roasted sea bass fillet niçoise, cherry tomatoes, anchovies, black olives, new potatoes, quails egg & lemon and chervil dressing **£22.95**

Roast rump of lamb, sweet potato mash, celeriac puree, buttered greens & red wine jus **£22.00**

8oz rib eye steak, vine ripened plum tomato, flat mushroom, beer battered onion ring, chunky chips & béarnaise sauce **£24.95**

Roasted Mediterranean vegetable & feta tart, Moroccan spiced couscous, green bean, shallot & asparagus salad **(V) £15.50**

Sides

Buttered new potatoes **£3.25**

Mixed leaf salad **£3.25**

Steamed greens **£2.75**

Desserts

Hazelnut crème brûlée pyramid **£6.50**

Summer pudding with clotted cream & berries **£6.25**

Glazed lemon & meringue pie with a berry compote **£6.25**

Warm pear & almond tart served with vanilla custard **£6.50**

A selection of British cheeses, biscuits & chutney **£6.95**



To book a table, or for further information, please call the Special Events Team on 0845 3700 128
A £20 deposit per person will be taken at the time of booking.

Please note menus are subject to change.