



Mental Health and Well-being Awards Menu

STARTER

Lemon and herbs poached Scottish salmon
orange gel, avocado purée and micro herb salad

Parma ham & vegetable antipasti
bocconcini, balsamic and basil pesto

Caramelised onion, sun blushed tomato and goat's cheese tart (v)
salad, pine nuts, balsamic reduction

Carpaccio of beetroot (v)
walnut and figs and citrus dressing

MAIN

Roast rump of lamb
caramelised silver skin onion, root vegetables and fondant potato

Corn fed chicken supreme
creamy spinach, new potatoes, wild mushroom, jus

Herbs and nuts crust Scottish salmon fillet
sautéed potato, braised fennel and roasted vegetable salsa

Stuffed aubergine cannelloni (v)
pea and asparagus risotto, baby vegetable and spicy butternut squash sauce

Tian of portobello mushroom, spinach and shitake (v)
curried coconut and sweet corn sauce

DESSERT

Strawberry mousse pyramid
chocolate delice and honeycomb

Lime and lemon tart
strawberry meringue and roasted almond flakes

Coconut milk panna cotta (v/vegan)
coconut shaving

Grilled pineapple skewer (v/vegan)
caramel sauce and candid hazelnuts

Tea & coffee with petit fours

Please choose 1 starter, 1 main & 1 dessert for the group with the exception of special dietary requirement to be given to your event organizer 72 working hours before event. Multiple choices menu for a group will be subject to chargeable supplement.

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Some of our dishes may contain traces of nuts, seeds and other allergens. If you suffer from any food allergies please inform our staff, who will be happy to suggest alternative menu options.