

RESTAURANT
FOOD & DRINKS

STARTER

Fresh Chilled Gazpacho soup

*Crispy Duck Pancakes, Cucumber, Spring Onions
& Hoi Sin BBQ Sauce*

*Foie Gras & Chicken Liver Parfait, Toasted Brioche,
Fresh Mango Compote*

*Fresh Mussels with a choice of Marinière Sauce
or Provencale Sauce*

*Tiger Prawn & Fresh Crab Cocktail, Baby Gem Lettuce,
Lemon & Chive Mayonnaise*

*Grilled Chicken Caesar salad
(main course size available, with or without Chicken)*

MAINS

*Grilled T-bone Steak, Roasted Plum Tomatoes, Caramelised
Baby Onions, Thick Cut Chips & Béarnaise Sauce
(£8 supplement)*

*Roast Breast of Corn-Fed Chicken, Baby Carrots, Mange
Tout, Wild Mushrooms & Dauphinois Potatoes, Red
Wine Jus*

*Roast Supreme of Salmon, French Beans, Sweet Potatoes
& Salsa Verde*

*Grilled Whole Lobster, Mixed Leaf Salad, Homemade Chips
or Herb Roasted New Potatoes (£8 supplement)*

*Wild Mushroom Linguini, with a Truffle Scented, Fresh
Herb Cream Sauce*

*Roast Aubergine, Sun-Blush Tomato, Basil & Mozzarella
Roulade, Rocket Salad, Red Pepper Dressing*

DESSERT

*Warm Chocolate Brownie with Mint Chocolate Chip Ice
Cream & Warm Chocolate Sauce*

Champagne Marinated Strawberries with Crème Chantilly

Traditional Crème Brûlée with Shortbread Biscuit

*Banana Cheesecake with Home-Made Rum & Raisin
Ice Cream*

Selection of Ice Creams & Sorbets

A Fine Selection of Cheese & Biscuits

3 COURSE SET MENU AT £35 PER HEAD

Prices include 17.5% VAT.
A discretionary 15% service charge will be added to your bill.
Wine and Champagne Vintages are subject to change and availability.
Champagne prices available until 12am, then Paper Club Prices apply.
More wines available on request.
For more information please contact morgan@paperclublondon.com