



PRE-THEATRE SUPPER

£20.00 for 2 courses

£25.00 for 3 courses

Available between 6pm and 7pm for guests attending events at St James' Concert Hall

Bea Tollman's chicken noodle soup 

mini chicken pie

Smoked duck breast

star anise and aniseed, shredded cucumber and spring onion

Locally smoked salmon

crispy capers, Guernsey herb salad, Rocquette Cider dressing

Grilled tomato and burrata toasts (v) 

basil, virgin olive oil

Duck cottage pie 

tenderstem broccoli, duck sauce

Corn fed breast of chicken

potato purée, grilled asparagus, pine nuts, mushroom jus

OGH fish and chips (gluten free)

rustic chips, Blue Bottle gin and tonic scratchings, pea purée, tartare sauce

Pasta pomodoro (v) 

rocket and Parmesan salad

Bea Tollman's cheesecake 

strawberry compôte


Passion fruit panna cotta

passion fruit coulis, kiwi, ginger crumble

Beetroot delight (vegan)

beetroot, dark chocolate, beetroot and raspberry sorbet, coffee crumble

Fresh fruit and berry plate

Items marked with a  are genuine recipes from the President and Founder of The Red Carnation Hotel Collection, Beatrice Tollman. The dishes featured are in her cookbook "A Life in Food" which is available to purchase at £25.00 with all proceeds going to Starlight Children's Foundation and The Great Ormond Street Hospital for Children (Tick Tock Club)

We only use fish that comes from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society as well as locally produced, free-range eggs.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Alternatively, if there is a dish that is not on the menu we would be happy to discuss this with you.

All food and beverage prices are subject to a discretionary 10% service charge