

THE
RANDOLPH HOTEL

by GRADUATE HOTELS



PRIVATE DINING ROOM
SET MENU

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3 Course Set Menu

Starter

Cured Salmon, Pickled Cucumber, Fresh Almonds
Farmhouse Terrine, House Pickles, Sourdough
Heirloom Tomato, Burrata and Herb Salad
Asparagus and Ricotta Salad

Main

Spring Vegetable Gnocchi, Green Onions, Basil
Seared Cod, Lemon Mash, Samphire and Mussels
Grilled Sea Bream, Fennel, Lemon and Salsa Verde
Saddleback Pork Chop, Chicory, Green Peppercorn Sauce
Goosnargh Chicken, New Potatoes, Chorizo and Mushrooms
Herdwick Lamb Rump, Aubergine, Basil and Grilled Peppers
Dry Aged Rib Eye, Triple Cooked Chips, Béarnaiseons

Dessert

Pavlova, English Strawberries, Elderflower Cream
Organic Lemon Tart, Crème Fraiche
Chocolate Fondant, Dark Caramel Ice Cream
Cheese Board

Please inform us if you have specific allergies or dietary requirements.

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