

EST



1910

SIX PARK PLACE

ST JAMES'S LONDON

FOOD & DRINK



BOWLS

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STARTERS

Cornish crab, fennel salad, crème fraîche

Beetroot cured salmon, cucumber and red onion salad
and horseradish crème fraîche

Heritage tomato salad, burrata and pine nuts (v)

Roast squash, English feta, balsamic vinegar and pumpkin seeds (v)

Crispy falafel, roast squash, cumin purée, chilli jam
and toasted pumpkin seeds (vg)

MAINS

Roast cod fillet, bean cassoulet

Roast sea bream, celeriac purée, herb butter

Spiced crab fishcake, sweet chilli and coriander

Slow-cooked pork belly, champ mash, mustard velouté

Tandoori marinated chicken, minted yoghurt

Truffle mac and cheese, crispy onion crumb (v)

Lentil and coconut curry (vg)

DESSERTS

Trio of chocolate:

Milk chocolate brûlée, white chocolate bavarois, cocoa jelly

Vanilla sago and strawberry mousse

Pear, toffee and milk chocolate mousse

Banoffee shot (v)

(V) VEGETARIAN | (VG) VEGAN | (H) SERVED HOT

GLUTEN FREE DISH OPTIONS AVAILABLE

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HOME OF ROYAL OVER-SEAS LEAGUE



CANAPÉS

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SAVOURY

Tuna tartare, tomato and black sesame basket, miso emulsion

Potato and truffle pithivier (v)

Beetroot cured salmon, dill crème fraîche, salmon roe, blinis

Mushroom tartlet (vg)

Three cheese gougères, pecorino (v)

Toasted brioche, smoked duck and celeriac remoulade

Traditional beef tartare in croustades, Dijon mayo

Seared scallop, black pudding crumble, cauliflower purée

Gratinated shepherd's pie tartlet

DESSERTS

Sago and strawberry mousse (vg)

Macarons (please choice one)
raspberry, chocolate or lemon

Key lime pie and raspberry foam

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LUNCH & DINNER

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STARTERS

Beef carpaccio, truffle emulsion, rocket, chives

Salt-baked beetroot tart, sherry vinegar
caramel and goats' curd (v)

Beetroot tartare, carrot reduction, rye crumble,
horseradish, pickled baby beetroots (vg)

Smoked salmon, crème fraîche, shallot and capers, blinis

Seared scallop, black pudding crumble,
cauliflower purée (supplement 4)

Feta, courgette and pepper tartlet,
tomato relish and rocket (v)

White onion and cider soup,
caramelised onion, herb oil (vg)

MAINS

MEAT AND FISH

Chicken and mushroom pie, tarragon velouté and seasonal vegetables

Roasted chicken breast, sautéed spinach, pomme Anna potato,
leek and mushroom chicken velouté, carrot puree

Sirloin steak, peppercorn sauce and potato fondant (supplement 5)

Braised beef feather blade, creamed mash potato and baby carrots

Pan-fried sea bream, saffron and herb-crushed new potatoes
and warm tartare sauce

Parma ham wrapped monkfish, spinach, potato terrine and mussel,
clam and white wine sauce

VEGETARIAN / VEGAN

Baked celeriac, confit Jerusalem artichokes, celeriac purée and hazelnut dressing (vg)

Roast aubergine, brick pastry, baba ghanoush, pickled red onions, rocket (vg)

Roast cauliflower steak, cashew nut hummus, quinoa and chimichurri sauce (v)

All mains are served with seasonal vegetables

DESSERTS

Rum baba, tropical compote and muscovado Chantilly

Peanut butter mousse, blackcurrent compote,
peanut praline and cornflake ice cream

Treacle tart, brown butter streusel
and mascarpone ice cream (v)

Tart au citron and crème fraîche (v)

Chocolate bombe, raspberry gel,
chocolate soil, raspberry sorbet (vg)

Cheese board (supplement)

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GARDEN

GARDEN BBQ & STONE-BAKED PIZZAS

MEAT

Beef burger, Barber's cheddar, brioche bun,
shallot and celery salad, aioli

Pork and apple sausages, wholegrain mustard and honey glaze

30-Day aged grilled chateaubriand (supplement)

12-Hour brined free-range chicken breast and chimichurri

Honey and mizo glazed chicken breast,
grilled Tenderstem broccoli

30-Day aged sirloin minute steak and peppercorn sauce

FISH

Asian marinated salmon fillet, chilli and spring onion

Grilled tuna with roast pepper and basil salsa

VEGETARIAN / VEGAN

Chargrilled aubergine, baba ganoush, tabbouleh,
rose harissa dressing and rocket (vg)

Plant based burger, vegan aioli, shallot and celery salad
and vegan cheddar (vg)

PIZZA

Margherita pizza, buffalo mozzarella (v) (vg upon request)

Pizza bianca, parma ham, rocket

Margherita pizza, nduja, buffalo mozzarella

SAUCES

Select two sauce from peppercorn, chimichurri,
salsa verde, bone marrow or béarnaise
to be served with any main

SIDES

Caesar salad, marinated anchovies, sourdough crouton

Grilled corn on the cob, garlic and herb butter (v)

Baby potato salad, mustard mayo, chive (v)

Orzo pasta salad, sundried tomatoes
and piquillo peppers (vg)

Truffle mac and cheese (v)

DESSERTS

Roast pineapple, coconut panna cotta and coconut sago

Sherry trifle (v)

Dessert grazing table (mix of 7 desserts and petit fours)

Ice cream coupes (tray service):

Vanilla

Rum and raisin

Honeycomb crunch

Strawberries and cream

Chocolate ripple

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OUR FULL FOOD AND WINE BROCHURE

You can't just eat good food. You need to talk about it too.

KURT VONNEGUT