

Esperante

At Fairmont, we are guided by our guest's needs and changing tastes. We have now committed to offering local, organic and sustainable items wherever possible for a greater range of healthful choices. We use only the freshest ingredients and products that are free from Trans Fatty Acids.

Starters

Dressed Crab 

Sweet Corn Sorbet, Caviar & Avocado Foam

Seared Scallops

White Pudding, Pancetta, Cauliflower & Truffle Purée

Flaked Foie Gras & Pear Panna Cotta

Sauterne Jelly & Pear Crisp

Roast Wood Pigeon 

Salsify, Pomegranate & Cantaloupe Pearls

Roasted Figs & Gorgonzola Salad (V) 

Apple Jelly & Poached Yolk

Roast Beetroot Soup (V) 

Horseradish Crème Fraîche, Balsamic Pieces & Toasted Almonds

Pasta & Risotto

Langoustine Ravioli 

Braised Fennel & Lemon Grass Velouté

Foraged Mushroom Risotto (V)

Toasted Mushroom & Truffle Foam

Main Course

Seared Halibut 

Sauce Bourgogne, Confit Potatoes & Pancetta

Roasted Cod 

Braised Pork Cheeks, Roasting Juices & Pea Broth

Pan Fried Duck Breast

Butternut Squash Purée, Fondant Potato & Spice Jus

Tournedo Rossini

Toasted Brioche, Pan Fried Chanterelle Mushrooms, Fresh Truffle & Foie Gras

Supplement £ 5.00

Seared Loin of Venison


Roasted Sweetbreads, Parsnip Purée, Chocolate & Red Currant Jus

Fricassée of Spring Vegetables (V) 

Potato Gnocchetti & Blistered Tomato Cream

Side Order of Mashed Potatoes: £3.50 or Market Vegetables: £3.50 or Pont Neuf Potatoes: £3.50


3 Courses - £42.50 4 Courses - £47.50

 Indicates dishes created using fresh and nutritionally balanced ingredients & can be prepared in a Fairmont Lifestyle Cuisine contributing to optimal health and wellness. Should you not find this menu to your satisfaction, please inform your server and we would be delighted to prepare a dish more suited to your taste.

A Taste of Esperante

Dressed Crab

Sweet Corn Sorbet, Caviar & Avocado Foam

 Tyrrell's Old Winery, Semillon, Hunter Valley, Australia (100 ml)


Foraged Mushroom Risotto

Toasted Mushroom & Truffle Foam

 Vina Real Rioja Blanco, Spain (100 ml)

Seared Halibut

Sauce Bourgogne, Confit Potatoes & Pancetta

 Chardonnay Reserva Privada, Torreon de Parades, Chile (100 ml)

Roast Wood Pigeon

Salsify, Pomegranate & Cantaloupe Pearls

 Beaujolais Villages, Cuvée des Charmeuses, Beaujolais, France (100 ml)

Seared Loin of Venison

Roasted Sweetbreads, Parsnip Purée, Chocolate & Red Currant Jus


 Premières Côtes de Bordeaux, Château Carignan, Bordeaux, France (125 ml)

Tasting of Esperante Desserts

Jelly & Ice Cream - Rich Chocolate Torte

 José De Soto, Cream Xérès, Spain (35 ml)

Chef's Selection of Cheeses (Supplement - £3.00)

 Taylor's Late Bottle Vintage (35 ml) (Supplement - £3.50)

Coffee & Petit Fours

For this menu, Chef strongly recommends the participation of all guests at the table.
Last order for Taste of Esperante Menu is at 2100 hrs.

A Taste of Esperante £60.00 Per Person
A Taste of Esperante with Wine £95.00 Per Person

