

THE ROYAL JAZZ CLUB

The Queens Hotel, Portsmouth

AMUSE BOUCHE

SOLENT CRAB TARTLET

Crème fraîche, avocado

CHILLED CUCUMBER SOUP

Parsley Cress

MAIN COURSE

HERB CRUSTED HAMPSHIRE PORK TENDERLOIN (GF)

Crispy pig cheek, fondant carrot, pomme anna, braised savoy cabbage, granny smith purée, apple crisp, madeira jus, crackling

CHICKEN SUPREME (GF)

Coastal cheddar & chive croquette, fondant carrot, pomme anna, braised savoy cabbage, pea purée, madeira jus

SPICED ROASTED PUMPKIN (GF/VGA)

Polenta crisp, smoked pepper & tomato sauce, toasted seeds, pink pickled onions, chargrilled baby leeks

DESSERTS

‘DECADENT DAVE BRUBECK’

Chocolate marquise, cherry macaron, vanilla

SALTED CARAMEL TORTE (GF/VG)

Cherry macaron, vanilla

*Please inform your server if you have any allergies
or special dietary requirements.*