

CLASSIC

Enjoy our hot and cold buffet
featuring à la carte selections.

Excludes carvery.

£59

SIGNATURE

The complete experience: full
buffet, à la carte selections and
premium carvery dishes.

£69

RAISE A GLASS

With a glass of Hattingley Valley
Sparkling or Bloody Mary

£10

Children under 5 dine at no additional charge (one child per paying adult)

Children aged 6 to 11 can enjoy Sunday brunch at the price of £29

SALAD, CHEESE & CHARCUTERIE

Beetroot Smoked Salmon with Capers and Dill 180 kcal

Cold Meat Charcuterie Platter 320 kcal

Caesar Salad 260 kcal

Stone fruit salad with pesto vinaigrette 230 kcal

Radicchio salad with roasted butternut squash 160 kcal

Mediterranean chickpea salad with feta 220 kcal

British Cheese Board 410 kcal

Selection of Dips, Pickles, Accompaniments and Dressings

Red pepper tapenade, tzatziki, hummus, black olive tapenade, cornichons, pickled
shallots, whipped feta, croutons, olives, pickled vegetables, extra virgin olive oil,
honey mustard dressing, balsamic

À LA CARTE

Smashed Avocado on Toast 330 kcal

Crushed avocado with lemon, Aleppo pepper, and sea salt on toasted sourdough,
finished with extra virgin olive oil and pomegranate molasses
Add poached egg 70 kcal

Chicken Milanese with a Fried Egg 450 kcal

Panko and parmesan crusted chicken fillet, mixed garden leaf salad, sunny side up
fried egg

Homemade Crêpe, Berries and Chantilly Cream 300 kcal

Fresh crêpe, seasonal berries, Chantilly cream

CARVERY STATION

The Duke's Beef Wellington with Veal Jus 450 kcal 

Wild Mushroom, Leek and Vegan Cheese En Croûte (VE) 350 kcal

Crispy Pork Belly 410 kcal

History of Beef Wellington

A dish renowned for its luxury and elegance, Beef Wellington has a fascinating history interwoven with culinary traditions and notable historical figures.

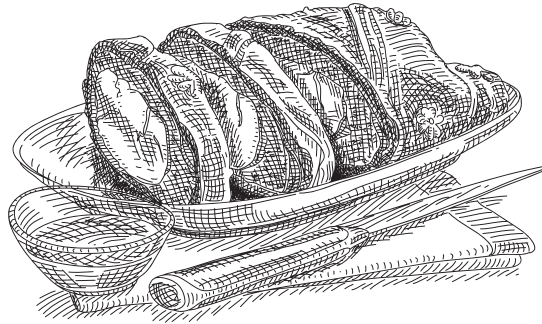
ORIGIN

The most popular theory links Beef Wellington to Arthur Wellesley, the first Duke of Wellington, who famously defeated Napoleon at the Battle of Waterloo in 1815. The dish is believed to have been named in his honour, possibly because its appearance resembled the highly polished military boots he wore in battle, known as 'Wellingtons'.

Some food historians propose that Beef Wellington is an adaptation of the traditional French dish 'filet de bœuf en croûte' (fillet of beef in pastry). The British may have embraced and renamed this dish during or after the Napoleonic Wars.

DID YOU KNOW?

Apsley House, the distinguished London townhouse of the Duke of Wellington, is situated at Hyde Park Corner, directly to the west of our hotel, and faces the grand roundabout where the iconic Wellington Arch stands proudly at its heart.



HOT BUFFET

Slow-Braised Spiced Lamb Shoulder 380 kcal

Pan-Seared Salmon with Roasted Baby Fennel & Lemon Caper Sauce 330 kcal

Garlic and Herb Roasted Potatoes 220 kcal

Roasted Honey-Glazed Carrots and Piccolo Parsnips 190 kcal

Sautéed Tenderstem and Green Beans 120 kcal

DESSERTS

Toffee and Pecan Cheesecake 320 kcal

Poached Pear & Almond Frangipane Tart 340 kcal

Spiced Apple & Blackberry Crumble with Custard Sauce 220 kcal

Spiced Plum & Clementine Fool 190 kcal

Dark Chocolate & Espresso Mousse 260 kcal

Sliced Fresh Fruits 45 kcal