

~ Luncheon Menu ~

- International Women's Day Charity Lunch -

Hosted by Louise Mitchell from Barclays Bank.



To start...

Velvet Garden Potage

- *Comforting elegance from the garden* -

A velvet potage of spiced carrot, leek and potato, simmered with silky, warming aromatics served with artisan sourdough. (v) (vg)

Carlton Coastal Paté

- *Where river freshness meets the open sea* -

A refined paté of smoked salmon and white crab meat, blended with herbed cream cheese, crowned with salmon caviar and served with crisp artisan toast.

Imperial Duck Lettuce Wrap

- *Far-eastern fragrant, vibrant and irresistibly light* -

Chinese-style crispy duck tossed in a bright mint, lime, chilli and soy dressing, served in crisp lettuce cups for a fresh, aromatic bite.

Maison

est Carlton 2023

Entrées...

Maison Stroganoff Royale

- A classic of indulgent refinement -

Finest ribbons of tender beef and fresh forest mushrooms folded into a luxurious brandy and sour cream sauce, served with fragrant basmati and wild rice alongside Maison Carlton's house salad..

The Carlton Country Pie

- Timeless British comfort -

A golden-crusted pie of succulent chicken and slow-braised ham hock, served with crushed garlic new potatoes and a fresh green medley of seasonal vegetables.

Levant Garden Falafel

- Middle-eastern street food meets the English garden -

Golden pan-fried falafel served alongside Maison Carlton's elevated mixed salad of crisp seasonal leaves and garden vegetables, accompanied by a cooling vegan yoghurt and mint dip and finished with a fresh lemon dressing. (v) (vg)

Locally Sourced. Lovingly Served.

*- Lunch the Maison Carlton way -
honest, assured and unmistakably British.*