JW MARRIOTT
GROSVENOR HOUSE LONDON

THE SHUTTLEWORTH TRUST

THE COMET FUNDRAISING DINNER MENU

Thursday 29th April 2027

Selection of bread rolls
(gluten, soy)

H. Forman & Son Smoked Salmon & Cheese Soufflé
Chive velouté, pickled cucumber & grape salad
(milk, egg, gluten, fish, sulphites, mustard, celery)

VEGAN ALTERNATIVE:
Bloomsbury Spinach Falafel, Hummus, Tabbouleh
Pomegranate, Kalamata olives, herb dressing
(sulphites)

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British Pan-Roasted Chicken, Red Wine Jus
Rosemary potato fondant, heritage vegetables, spinach purée, pea & feta croquette
(milk, egg, gluten, celery, sulphites)

VEGAN ALTERNATIVE:
Aubergine Schnitzel, Saffron Aioli
Fennel & apple slaw, green beans, chickpea & piquillo pepper cassoulet
(celery)

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Caramel Apple, Elderflower & Calvados Jelly
Apple coulis, brandy snap
(milk, egg, gluten, sulphites)

Coffee and Grosvenor House Chocolates
(milk, soy)

V – VEGETARIAN VG – VEGAN

Food Allergies and Dietary Requirements:
Please ensure you advise your Event Manager if any of the guests have food allergies. Please include the following statement on all printed menus for your event:

We always endeavour to manage the unintentional presence of allergens through possible cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Prior communication of any specific concerns regarding allergies or dietary restrictions is essential. Please speak to our trained staff about allergens.