

THE ROYAL

EXCELLENCE SINCE 1832



PLATINUM JUBILEE



BANQUET LUNCH MENU

Sunday 5th June 2022



1953 Coronation

Rosettes de Saumon Edinburgh

Aspêrges Sauce Mousseline

Salade Royale



Délices de Soles Prince Charles

Carré d'Agneau à La Windsor

Croquette du Fromage Sandringham



Soufflés Glacés Princesse Anne

Bôte de Fraises Reine Elizabeth

Chocolat à La Westminster

*These dishes all featured in Her Majesty's Coronation
Banquets on 3 and 4 June 1953.*



2022 PLATINUM JUBILEE

STARTERS

featuring our British Isles

Scottish Cured Salmon - Whipped Goats Cheese - Pickled Beetroot

English Asparagus - Hens Egg - Hollandaise

Confit Chicken Wing - Scallop - Cafe de Paris Emulsion

MAIN COURSES

named after Royal households

Clarence Lemon Sole - Sapphire - Saffron - Lardo - Rainbow Chard

Windsor Rack of Lamb - Black Garlic - St. George - Pommes Purée - Jus

Sandringham Cheddar Cake - Onion Velouté - Baby Leek - Olive Crumb

DESSERTS

dedicated to female members of The Royal Family

Princess Royal Citrus Soufflé Glace - Bergamot - Macaron

Elizabeth Strawberry & Champagne Jelly Terrine

Charlotte Chocolate Bavaois - Cinnamon Ice Cream - Meringue

*If you have any dietary requirements,
please speak with a member of the team.*



PLATINUM JUBILEE



CELEBRATE THE ROYAL WAY

In 2022, Her Majesty The Queen becomes the first British Monarch to celebrate a Platinum Jubilee, having acceded to the throne on 6th February 1952 and dedicated seventy years of service to her country. To mark this incredible milestone, Head Chef, Matt Egan and his team have curated an exquisite menu inspired by dishes from Her Majesty's Coronation Menus.

SHARE YOUR ROYAL JUBILEE EXPERIENCES WITH US

We would love to see your Jubilee Banquet Lunch experiences, so please tag us in your posts on Facebook & Instagram.

 @TheRoyalIOW

 @theroyalow

*This menu is a souvenir for you to take away
to remember the occasion.*