

# THE ROYAL

EXCELLENCE SINCE 1832



## PLATINUM JUBILEE



## BANQUET LUNCH MENU

*Sunday 5<sup>th</sup> 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*

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*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 - Samphire - 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

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



## 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.*

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