

PRF-THFATRF

Available daily from 16:00-18:30

TWO COURSE

THREE COURSE £35



v - Vegetarian

vg - Vegan

GF - Gluten Free

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. Please note Strand Palace is unable to cater to any nut allergies as our kitchen is not a nut-free environment. A full list of allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

STARTERS

Soup of the Day vg

crusty baguette

Chicken & Apricot Terrine

piccalilli and charred focaccia

Baby Beets Trio v GF

goat's cheese, baby spinach, pomegranate and pickled shallots

Superfood Salad vg GF

quinoa, tenderstem broccoli, avocado, cherry tomatoes, pomegranate and raspberry vinaigrette

MAINS

Fillet of Seabass GF

crushed dill potatoes, cockle, sea vegetable ragout and lemon beurre blanc

Corn-Fed Chicken GF

salsa verde, garlic mash and roasted baby carrots

Baked Aubergine vg GF

glazed with maple syrup, mint pickled onion and celeriac puree

SIDES

Choice of one with each main

Side Salad vg GF Mash Potatoes v

Fries vg Sweet Potato Fries vg

Steamed Panache of Vegetables vg GF

DESSERTS

Sticky Toffee Pudding v

vanilla ice cream

Fruit Salad vg GF

raspberry sorbet

Chocolate Brownie vg GF

salted caramel ice cream