



The Goring LONDON

AUTUMN & WINTER 2025-2026

MENU 1 - £80 PER PERSON

Please select one of the following starters for the whole party

Salt Baked Heritage Beetroot
Goat's Curd, Hibiscus and Caramelised Walnuts

Roast Autumn and Butternut Squashes
Hazelnut and Parmesan Gougère

Winter Truffle Risotto
Wild Mushrooms, Aged Comté and Clarence Court Egg Yolk



Please select one of the following main courses for the whole party

Roast Cornish Cod
Caramelised Cauliflower, Yeast, Pickled Muscat and Mussels

Huntsman Court Farm Pork Loin
Stuffed Leek, Baked Apple and Prune

Truffle Stuffed Cotswold Chicken
King Oyster, Heritage Potato and Sauce Supreme



Please select one of the following desserts for the whole party

Orchard Apple Tatin
Vanilla Crème Diplomat and Calvados

Poached Pear "Belle Hélène"
Wild Honey Cream, Bitter Chocolate Sauce

Single-Origin Chocolate Crèmeux
Cherries Jubilee, Sablé and Kirsch

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person





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MENU 2 - £90 PER PERSON

Please select one of the following starters for the whole party

Stuffed English Quail
White Onion Cream, Hazelnut and Winter Truffle

Glazed Sea Trout
Pickled Cucumber, Crème Fraîche, Seaweed and Smoked Caviar

Winter Truffle Risotto
Wild Mushrooms, Aged Comté and Clarence Court Egg Yolk



Please select one of the following main courses for the whole party

Wild Sea Bass
Salt Baked Celery, Apple, Walnut, Cornish Crab and Cider Sauce

Rhug Estate Organic Lamb
Smoked Aubergine, Potato, Goat's Curd and Smoked Anchovy

Aylesbury Duck Breast
Blackberries, Pain Perdu, Crispy Duck Leg and Port Sauce



Please select one of the following desserts for the whole party

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Vanilla Crème Diplomat and Calvados

Poached Pear "Belle Hélène"
Wild Honey Cream, Bitter Chocolate Sauce

Single-Origin Chocolate Crèmeux
Cherries Jubilee, Sablé and Kirsch

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Tea, Coffee and Petit Fours: £8.00 Per Person





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MENU 3 - £110 PER PERSON

Please select one of the following starters for the whole party

The Goring Eggs Drumkilbo
Native Lobster, Tomato, Crab and Caviar

Duck Liver Terrine
Black Fig, Hung Yogurt, Ginger and Pistachio Brioche

Orkney Scallop Ceviche
William's Pear, Hazelnut, Sour Apple and Chamomile



Please select one of the following main courses for the whole party

Beef Wellington
Roast Ceps, Confit Shallot, Heritage Potato and Watercress

Fillet of Cornish Halibut
Salsify, Wild Mushrooms, Caviar and Champagne Sauce

Saddle of Rhug Estate Fallow Deer
Autumn Squashes, Potato, Quince and Juniper Jus



Please select one of the following desserts for the whole party

Orchard Apple Tatin
Vanilla Crème Diplomat and Calvados

Poached Pear "Belle Hélène"
Wild Honey Cream, Bitter Chocolate Sauce

Single-Origin Chocolate Crèmeux
Cherries Jubilee, Sablé and Kirsch

Additional Enhancements

Selection of British Cheeses: £20.00 Per Person

British Cheeseboard: £90.00 Per Board (Serves 6 Guests)

Tea, Coffee and Petit Fours: £8.00 Per Person

