

Thursday 21 May 2026  
JW Marriott Grosvenor House Park Lane  
[Guest information here](#)

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## LUNCH MENU

Selection of bread rolls  
(contains: gluten)

## STARTER

Togarashi & Sesame Salmon Tataki, Asian salad, yuzu mayonnaise  
(contains: eggs, fish, sesame, soybeans, sulphites)

**Vegetarian Option:** Globe Artichoke & Amalfi Lemon Arancini,  
garden peas, marjoram, citrus gel (v)  
(contains: celery, eggs, gluten, milk, sulphites)

## MAIN COURSE

Roast Guinea Fowl, Wholegrain Mustard Sauce, truffle potato terrine, baby leek,  
Vichy baby carrot, asparagus, leek, pea & broad beans cassoulet  
(contains: celery, milk, mustard, sulphites)

**Vegetarian Option:** Provençal Vegetables Tian, Roast Bell Pepper & Tomato Sauce, Fondant  
potatoes, wilted spinach, baby leek, Vichy baby carrot & asparagus (vg)  
(contains: celery, sulphites)

## DESSERT

Valrohna Chocolate Pot, Passion fruit crèmeux, blood orange coulis (vg)  
(contains: soybeans)

## Coffee & Grosvenor House Chocolates

(contains: milk, soya)

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## SPECIAL DIETARIES

Vegetarian, vegan and other special dietary requirements can be accommodated, but must be pre-ordered by **Friday 15 May**.

## CONTACT

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