

Capital Centric

Group and FIT restaurant
reservations for the travel industry

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Jackson + Rye Travel Trade Menus 2018

MENU 1 £18.00

MENU 2 £24.00

MENU 3 £29.00

Rates inclusive of VAT & service charge

MENU 1

STARTER

Roasted Beetroot Salad, goat's curd, watercress and candied pecans

Smoked Pulled Pork Hash, poached egg and hollandaise

Crispy Chicken Wings smoked wings with Peri Peri sauce and a blue cheese sauce

Seasonal Soup

MAIN

Steak and Fries minute steak, garlic butter, watercress and fries

King Prawn Linguine courgette, capers, garlic, chili and rocket

Buttermilk Fried Chicken Burger house slaw and fries

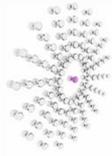
Fish of the Day

DESSERT

Pecan Pie caramel ice cream with bourbon and maple syrup

Vanilla and Berry Sundae

Potted Vanilla Cheesecake cookie base and berry compote



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MENU 2

STARTER

Duck Liver Parfait red onion jam, sourdough toast

Roasted Beetroot Salad goat's curd, watercress and candied pecans

Salt & Pepper Squid crispy vermicelli noodles, house sesame and lime dressing

Crispy Duck crispy leg and smoked breast of duck, endive and orange with a peanut dressing

MAIN

Griddled Steak and Eggs minute steak with sunny eggs and fries

Butternut Squash Risotto basil pesto, Parmesan and toasted almonds

Half Roast Chicken herb marinated cornfed Normandy chicken, garlic butter and fries

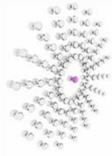
Fish of the Day

DESSERT

Tart Tatine vanilla ice cream

Lemon Tart crème fraiche, muddled berries and candied hazelnut

Chocolate Tort chantilly cream



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MENU 3

STARTER

Salmon Tartare

Blue Swimmer Crab Cake pickled fennel with brown crab aioli

Heritage Tomato quinoa, rocket and toasted seeds

St Louis Rib green slaw bbq sauce

MAIN

Slow Roasted Pork Belly olive oil mash, sauce vierge

Bavette Steak roasted red onion, garlic butter and shoestring fries, served medium to rare

King Prawn Linguine courgette, capers, garlic, chili and rocket

Fish of the Day

DESSERT

Chocolate Fondant salted caramel ice cream and warm chocolate sauce

Lemon Tart crème fraiche, muddled berries and candied hazelnut

Pecan Sundae

Tea £2.45

Coffee £3.25