



# HOLIDAY INN CAMDEN LOCK

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# MENU

Private Dining



# Pearl Menu

£35 per person

## Starters

### Haddock Fish Cake

*with tomato salsa*

### Grilled Asparagus with Smoked Salmon

*on melba toast*

### Ham Hock Terrine (Gf)

*with piccalilli sauce*

### Roast Beef Salad (Gf) (Df)

*made with lean beef fillet*

### Roasted Pepper and Tomato Soup (Ve)

*with basil scented olive oil*

### Baby Onion and Goat's Cheese Tart (V)

## Main Courses

### Pan Fried Sea Bass (Gf) (Df)

*with dill caper sauce*

### Trout Fillet (Gf)

*with lemon and herb sauce*

### Pan Fried Chicken (Gf)

*with mushroom and tarragon sauce*

### Ricotta Tortellini (V)

*in a creamy herb sauce finished with rocket and Parmesan*

### Aubergine, Griddled Zucchini & Tomato Bake (Gf) (Ve)

*with black olive puree and crispy fried basil*

## Desserts

### Profiteroles

*filled with crème pâtissière and served with chocolate sauce*

### Vanilla Cheesecake

*with forest berries*

### Bread and Butter Pudding

*with crème anglaise*

### Tiramisu

*coffee-flavoured Italian dessert*

### Warm Chocolate Brownie (Gf)

*with vanilla ice-cream*

### Fresh Fruit Salad (Gf) (Ve)

*with seasonal fruit*

### Trio of Sorbets (Gf) (Ve)

*Some of our dishes may contain allergens or additives.  
Please ask a member of the team for more information.*





## Emerald Menu

£40per person

### Starters

#### **Prawn & Crayfish Cocktail**

*with crispy brown bread tulle and Bloody Mary mayo*

#### **Smoked Salmon**

*marinated in Whiskey and wholegrain mustard with lemon, dill and black pepper*

#### **Sticky Chicken Skewers (Gf) (Df)**

*made with marinated chicken*

#### **Grilled Asparagus Wrapped in Prosciutto (Gf)**

*served with Hollandaise sauce*

#### **Roasted Heritage Tomato and Mozzarella Salad**

*garlic ciabatta and olive tapenade*

#### **Butternut Squash Soup (Gf) (Ve)**

Gf - Gluten Free

Df - Dairy Free

V- Vegetarian

Ve- Vegan

## Main Courses

#### **Crispy Skin Salmon (Gf)**

*with a creamy dill sauce*

#### **Pan Fried Sea Bream (Gf)**

*served with caper sauce*

#### **Stuffed Saddle of Lamb (Gf)**

*with spinach and pine nuts served with creamy mash potato and red wine jus*

#### **Breast of Corn-Fed Chicken (Gf)**

*stuffed with sun blushed tomato, basil and mozzarella, served with potato rosti*

#### **Wellington of Flat Stuffed Mushrooms (V)**

*served with garlic and herb sauce*

#### **Aubergine, Griddled Zucchini & Tomato Bake (Gf) (Ve)**

*with black olive puree and crispy fried basil*

## Desserts

#### **Crème Brûlée (Gf)**

*served with red berries*

#### **Apple Crumble**

*with crème anglaise*

#### **Fresh Fruit Slices (Gf) (V)**

*served with honey*

#### **Poached Pear (Gf)**

*cooked in red wine*

#### **Salted Caramel Chocolate Tart**

*with vanilla ice-cream*

#### **Trio of Sorbets (Gf) (Ve)**

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