



BOTTOMLESS  
BRUNCH

*at* THE ROYAL  
HORSEGUARDS

THE



MONDAY - SUNDAY | 12:00 – 3:00PM

# BOTTOMLESS BRUNCH

**2 courses 55 per person 3 courses 62 per person**

Includes 90 minutes of bottomless sparkling wine, draught beer, house wine or soft drinks

**For something a little more special, why not upgrade to our Champagne Bottomless Brunch. Enjoy 3 courses, plus bottomless Lanson Le Rosé Création Champagne for 90 minutes. 120 per person**



## STARTERS

### Smoked Chicken & Ham Hock Terrine

With a honey mustard dressing, tomato chutney, garden leaves, sourdough crostini 366 kcal

### Bresaola Punta d'Anca

Italian cured beef, artichoke and piquillo pepper salsa, truffle emulsion, shaved Grana Padano, mizuna cress (GF) 389 kcal

### Beetroot Gravadlax

Beetroot-cured salmon with fennel slaw, avocado mousse, glazed orange segment, citrus vinaigrette, pea shoot (GF) 304 kcal

### Quinoa Salad

With roasted butternut squash, pickled beetroot, pickled cucumber, sunflower seeds & classic vinaigrette (VG) (GF) 1066 kcal

### Smashed Avocado on Sourdough Toast

With roasted tomatoes (VG) 523 kcal

### Eggs Benedict

Soft poached eggs, smoked ham, buttered English muffin, hollandaise sauce 474 kcal

## MAINS

### Double-Cooked Chicken Supreme

Potato purée, glazed carrots, wild mushroom crème reduction (GF) 1063 kcal

### Pan-Seared Seabass Fillet

Green beans, baby potatoes, cherry tomatoes, black olives, sauce vierge (GF) 422 kcal

### Wild Mushroom Risotto

Asparagus, shaved parmesan and roquette, truffle-infused herb oil (V) 903 kcal

### Traditional Fish & Chips

Beer-battered cod, triple-cooked chips, gherkins, mushy peas, burnt lemon & tartar sauce 1100 kcal

### Steak & Eggs

Triple-cooked chips, vine cherry tomatoes, Portobello mushrooms, watercress (GF) 1149 kcal

### Poached Salmon Kedgeree

Lentils, rice, poached salmon, aromatic spices, and a touch of coriander 747 kcal

## DESSERTS

### Raspberry Eton Mess

Meringue, mixed berries, berry coulis, Chantilly cream (V) (GF) 965 kcal

### Peach & Passion Fruit Mousse

Strawberry mint glaze 822 kcal

### Golden Waffles

Maple syrup, whipped cream, fresh berries 698 kcal

### Exotic Fruit Salad

Mixed berries, mint (VG) (GF) 45 kcal

### Selection of

**Ice Creams** (V) (GF) 252 kcal  
**& Sorbets** (VG) (GF) 155 kcal

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free.

T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk). Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website [www.clermonthotel.group](http://www.clermonthotel.group). All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.