



HOTEL
CROMWELL
ENGLAND

OMAR FOSTER X HOTEL CROMWELL

WINTER SUPPER CLUB

Inspired by my signature dishes featured on the latest series of MasterChef, this menu fuses well known classics with new and unexpected flavour combinations.

STARTER

Thai prawn toast, sweetcorn puree, pickled radishes, szechuan chilli oil

MAIN COURSE

Braised beef cheek, black bean and cherry sauce, roasted Jerusalem artichoke, hazelnut crumb, cherries, pickled cucumbers

DESSERT

Parsnip + cumin cheesecake, chocolate feuilletine, passionfruit coulis

This menu is unique and can't be altered, so unfortunately we can't accommodate any alterations or dietary requirements