

# DINNER MENU SELECTIONS

## *the* CAVALIER

### \$75 PRIX FIXE MENU

#### TO BEGIN

QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot*

#### APPETIZER

A CHOICE OF THE FOLLOWING:

THE CAVALIER SALAD *greens, vegetables, goat cheese and truffled vinaigrette*

LAMB SCRUMPETS *pickled chili and mint sauce*

SCOTCHED DUCK EGG *heritage pork sausage, rock shrimp and sauce gribiche*

SPICED PUMKIN SOUP *brown butter-crème fraîche and bacon toasted pecans*

#### ENTREE

A CHOICE OF THE FOLLOWING:

FISH AND CHIPS *seasonal catch, thrice cooked chips and malt vinegar aioli*

SUNDAY ROAST CHICKEN *mashed potatoes and mustard bacon jus*

"MARLOWE" BURGER *caramelized onions, cheddar, bacon and horseradish aioli*

WILD MUSHROOM AND WINTER GREENS RAVIOLO *ricotta, burrata and black truffle*

#### DESSERT

A CHOICE OF THE FOLLOWING:

LEMON RASPBERRY TRIFLE *vanilla sponge cake, fresh raspberries and citrus curd*

GINGERBREAD *apple compote and calvados sabayon*

CHOCOLATE TRUFFLE BROWNIE *coconut ice cream, milk chocolate sauce and orange segments*

PECAN BARS *vanilla ice cream and caramel sauce*

EXECUTIVE CHEF JENNIFER PUCCIO

## *the* CAVALIER

### \$95 PRIX FIXE MENU

#### TO BEGIN

QUAIL EGG MAYONNAISE *celery salt and crispy shallot*

HEN EGG HOLLANDAISE *ham and cheese soldiers*

LAMB SCRUMPETS *pickled chili and mint sauce*

#### APPETIZER

A CHOICE OF THE FOLLOWING:

THE CAVALIER SALAD *greens, vegetables, goat cheese and truffled vinaigrette*

SCOTCHED DUCK EGG *heritage pork sausage, rock shrimp and sauce gribiche*

CUCUMBER AND RADISH SALAD *purslane, french feta and lemon vinaigrette*

SPICED PUMKIN SOUP *brown butter-crème fraîche and bacon toasted pecans*

#### ENTREE

A CHOICE OF THE FOLLOWING:

FISH AND CHIPS *seasonal catch, thrice cooked chips and malt vinegar aioli*

SUNDAY ROAST CHICKEN *mashed potatoes and mustard bacon jus*

RIBEYE OF GRASS-FED BEEF *bone marrow gravy and beef dripping chips*

WILD MUSHROOM AND WINTER GREENS RAVIOLO *ricotta, burrata and black truffle*

#### DESSERT

A CHOICE OF THE FOLLOWING:

LEMON RASPBERRY TRIFLE *vanilla sponge cake, fresh raspberries and citrus curd*

GINGERBREAD *apple compote and calvados sabayon*

CHOCOLATE TRUFFLE BROWNIE *coconut ice cream, milk chocolate sauce and orange segments*

PECAN BARS *vanilla ice cream and caramel sauce*

EXECUTIVE CHEF JENNIFER PUCCIO

# DINNER MENU SELECTIONS

## *the* CAVALIER

### \$100 FAMILY STYLE MENU

#### TO BEGIN

QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot*

LAMB SCRUMPETS *pickled chile and mint sauce*

THE CAVALIER SALAD *greens, vegetables, goat cheese and truffled vinaigrette*

SCOTCHED DUCK EGG *heritage pork sausage, rock shrimp and sauce gribiche*

#### ENTREE ROAST

A CHOICE OF TWO:

SUNDAY ROAST CHICKEN

HERITAGE TURKEY BREAST

ROAST PORK LOIN

RIB EYE ... \$40 SUPPLEMENT

#### SIDES

SERVED FOR THE TABLE:

MASHED POTATOES *horseradish and chive*

MUSHROOMS STEAKS *smoked brown butter and fried capers*

SAUTÉED BRUSSELS SPROUTS *Nueske's bacon and cider vinegar*

#### DESSERTS

SERVED FOR THE TABLE:

STICKY TOFFEE PUDDING *vanilla whipped cream and pomegranate*

FUDGE CAKE *mint chocolate chip ice cream and milk chocolate sauce*

BUTTERMILK PANNA COTTA *poached rhubarb, raspberries and hazelnut crumble*

EXECUTIVE CHEF JENNIFER PUCCIO

### \$120 FAMILY STYLE MENU

#### TO BEGIN

QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot*

HEN EGG HOLLANDAISE *ham and cheese soldiers*

CUCUMBER AND RADISH SALAD *purslane, french feta and lemon vinaigrette*

#### APPETIZERS

SERVED FOR THE TABLE:

THE CAVALIER SALAD *greens, vegetables, goat cheese and truffled vinaigrette*

SCOTCHED DUCK EGG *heritage pork sausage, rock shrimp and sauce gribiche*

LAMB SCRUMPETS *pickled chile and mint sauce*

#### ENTREE ROAST

A CHOICE OF TWO:

SUNDAY ROAST CHICKEN

HERITAGE TURKEY BREAST

ROAST PORK LOIN

RIB EYE ... \$40 SUPPLEMENT

#### SIDES

SERVED FOR THE TABLE:

MASHED POTATOES *horseradish and chive*

MUSHROOMS STEAKS *smoked brown butter and fried capers*

SAUTÉED BRUSSELS SPROUTS *Nueske's bacon and cider vinegar*

#### DESSERTS

SERVED FOR THE TABLE:

STICKY TOFFEE PUDDING *vanilla whipped cream and pomegranate*

FUDGE CAKE *mint chocolate chip ice cream and milk chocolate sauce*

BUTTERMILK PANNA COTTA *poached rhubarb, raspberries and hazelnut crumble*

EXECUTIVE CHEF JENNIFER PUCCIO

# PASSED AND STATIONED HORS D'OEUVRES SELECTIONS

## PASSED HORS D'OEUVRES

SELECT FOUR ITEMS FROM THE FOLLOWING CATEGORIES:

30 MINUTES | \$25 PER PERSON

60 MINUTES | \$50 PER PERSON

90 MINUTES | \$75 PER PERSON

EACH ADDITIONAL SELECTION | \$5 PER PERSON FOR 30 MINUTES

### VEGETABLES AND SALADS

TOMATO SOUP SHOOTER *truffle*

ROASTED PEAR AND CARAMELIZED ONION TARTLETS *stilton and balsamic reduction*

SAUTÉED FORAGED MUSHROOMS *thyme, brandy, crème fraîche on grilled country bread*

### EGGS AND CHEESE

QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot*

HAM AND CHEESE SOLDIERS *toasted pullman and chives*

SCOTCHED QUAIL EGG *heritage pork sausage, rock shrimp and sauce gribiche*

ENGLISH FRITTERS *aged cheddar and rosemary*

### FISH AND SHELLFISH

SHRIMP COCKTAIL *bloody margaret and micro cilantro*

SHRIMP CRUDO *chiles, cilantro and root vegetable chips*

FISH AND CHIPS *malt aioli, kettle chip and petite pea shoot*

TUNA TARTARE *young coriander and cucumber chip*

### MEAT AND POULTRY

TARTARE OF ANGUS BEEF CROSTINI *horseradish, caper and dill*

LAMB SCRUMPETS *pickled chile and mint sauce*

"MARLOWE" BURGER SLIDERS *caramelized onions, cheddar, bacon and horseradish aioli*

GRILLED CHICKEN SKEWERS *truffle jus and chive*

EXECUTIVE CHEF JENNIFER PUCCIO

## STATIONED HORS D'OEUVRES

### FRUITS DE MER

\$50 PER PERSON

*featuring the following:*

OYSTERS ON THE HALF

POACHED GULF PRAWNS

STEAMED AND MARINATED MUSSELS

POACHED AND CRACKED CRAB

CRAB MAYONNAISE

\$60 PER ADDITIONAL DOZEN OF ANY ONE SELECTION

### SELECTION OF CHEESES

\$30 PER PERSON

*featuring the following:*

LOCAL AND ENGLISH CHEESES

ASSORTED BREADS AND NUTS

FRUIT PRESERVES AND CHUTNEYS

### CURED MEATS AND PÂTÉS

\$30 PER PERSON

*featuring the following:*

HOUSEMADE AND ARTISAN SELECTIONS

ASSORTED BREADS AND OLIVES

PICKLED VEGETABLES AND MUSTARDS

### FROM THE ROTISSERIE

\$50 PER PERSON

*featuring the following:*

ROASTED MEATS AND POULTRY

MARINATED AND ROASTED VEGETABLES

ASSORTED SAUCES AND CHUTNEYS

EXECUTIVE CHEF JENNIFER PUCCIO

# LUNCH MENU SELECTIONS

## *the* CAVALIER

### \$30 PRIX FIXE MENU

#### TO BEGIN

QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot*

#### ENTREE

A CHOICE OF THE FOLLOWING:

TOMATO AND AVOCADO RAREBIT *grilled levain, burrata and chili oil*

ROASTED BREAST OF CHICKEN *sweet corn, grilled onion, cranberry beans and salsa verde*

"MARLOWE" BURGER *caramelized onions, cheddar, bacon and horseradish aioli*

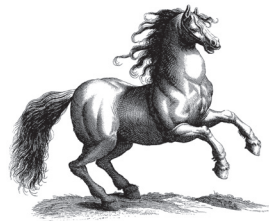
FISH AND CHIPS *seasonal catch, thrice-cooked chips and malt vinegar aioli*

#### DESSERT

AVAILABLE TO SHARE FOR ADDITIONAL \$5 PER PERSON

STICKY TOFFEE PUDDING *vanilla whipped cream and pomegranate*

FUDGE CAKE *mint chocolate chip ice cream and milk chocolate sauce*



EXECUTIVE CHEF JENNIFER PUCCIO

## *the* CAVALIER

### \$40 PRIX FIXE MENU

#### APPETIZER

SERVED FOR THE TABLE

THE CAVALIER SALAD *greens, vegetables, goat cheese and truffled vinaigrette*

QUAIL EGG MAYONNAISE *celery, celery salt and crispy shallot*

#### ENTREE

A CHOICE OF THE FOLLOWING:

TOMATO AND AVOCADO RAREBIT *grilled levain, burrata and chili oil*

ROASTED BREAST OF CHICKEN *sweet corn, grilled onion, cranberry beans and salsa verde*

"MARLOWE" BURGER *caramelized onions, cheddar, bacon and horseradish aioli*

FISH AND CHIPS *seasonal catch, thrice-cooked chips and malt vinegar aioli*

#### DESSERT

AVAILABLE TO SHARE FOR ADDITIONAL \$5 PER PERSON

STICKY TOFFEE PUDDING *vanilla whipped cream and pomegranate*

FUDGE CAKE *mint chocolate chip ice cream and milk chocolate sauce*

EXECUTIVE CHEF JENNIFER PUCCIO

# BRUNCH MENU SELECTIONS

## *the* CAVALIER

### \$35 PRIX FIXE MENU

#### APPETIZER

SERVED FOR THE TABLE

EARL GREY AND HONEY SCONE *elderflower jelly and clotted cream*  
SEASONAL FRUIT *acacia honey and mint*

#### ENTREE

A CHOICE OF THE FOLLOWING:

TOMATO BENEDICT *fried hen egg, rosemary ham, cucumber, dill and crème fraîche*  
CORNED BEEF AND POTATO HASH *poached egg, saffron, curried hollandaise*  
FRITTATA *hen of the woods mushrooms, swiss chard, chèvre and mixed greens*  
"MARLOWE" BURGER *caramelized onions, cheddar, bacon and horseradish aioli*

#### SIDES

AVAILABLE TO SHARE FOR ADDITIONAL \$5 PER PERSON

CRISPY POTATOES

THICK-CUT NUESKE BACON

#### DESSERT

AVAILABLE TO SHARE FOR ADDITIONAL \$5 PER PERSON

STICKY TOFFEE PUDDING *vanilla whipped cream and pomegranate*  
FUDGE CAKE *mint chocolate chip ice cream and milk chocolate sauce*

EXECUTIVE CHEF JENNIFER PUCCIO

## *the* CAVALIER

### \$45 PRIX FIXE MENU

#### TO BEGIN

EARL GREY AND HONEY SCONE *elderflower jelly and clotted cream*

#### APPETIZER

SERVED FOR THE TABLE

HEN EGG HOLLANDAISE *ham and cheese soldiers*  
BUTTERMILK PANCAKES *amaretto and brown butter golden syrup*  
SEASONAL FRUIT *acacia honey and mint*

#### ENTREE

A CHOICE OF THE FOLLOWING:

TOMATO BENEDICT *fried hen egg, rosemary ham, cucumber, dill and crème fraîche*  
CORNED BEEF AND POTATO HASH *poached egg, saffron, curried hollandaise*  
FRITTATA *hen of the woods mushrooms, swiss chard, chèvre and mixed greens*  
"MARLOWE" BURGER *caramelized onions, cheddar, bacon and horseradish aioli*

#### SIDES

AVAILABLE TO SHARE FOR ADDITIONAL \$5 PER PERSON

CRISPY POTATOES

THICK-CUT NUESKE BACON

#### DESSERT

AVAILABLE TO SHARE FOR ADDITIONAL \$5 PER PERSON

STICKY TOFFEE PUDDING *vanilla whipped cream and pomegranate*  
FUDGE CAKE *mint chocolate chip ice cream and milk chocolate sauce*

EXECUTIVE CHEF JENNIFER PUCCIO



# BREAKFAST MENU SELECTION



## *the* CAVALIER

\$25 PRIX FIXE MENU

### TO BEGIN

SEASONAL FRUIT *acacia honey and mint*

### ENTREE

A CHOICE OF THE FOLLOWING:

GREEK YOGHURT *housemade granola, spiced apples and seasonal berries*

BREAKFAST SANDWICH *fried egg, crispy bacon, pepper cress, shallot and mustard dressing*

SCRAMBLED HEN EGGS *toasted sourdough, fruit preserve and salted butter*

### SIDES

SERVED FOR THE TABLE

CRISPY POTATOES

THICK-CUT NUESKE BACON



EXECUTIVE CHEF JENNIFER PUCCIO