



At Room Seasons we are passionate about food and sourcing the best British ingredients. All our dishes are freshly prepared from high quality seasonal and where possible locally sourced produce to bring you a mouth-watering menu selection. Your order is delivered to your room in up to 45 minutes by our own Room Season butlers. Bon Appétit!



## Room Seasons Menu Deal

**2 Course meal** £ 19.00

Starter & Main or Main & Dessert, Still Water, Bread & Butter

**3 Course meal** £ 23.00

Starter & Main & Dessert, Still Water, Bread & Butter

*Sandwiches and sides are not part of the Menu Deal*

## Macarons & Prosecco

A Celebration or Special Occasion?

Why not enjoy a bottle of Italy's famous Prosecco sparkling wine and our hand-made macarons which are deliciously smooth and crispy.

Bonne santé!

Half Bottle: £23.00  
Bottle: £29.00



### Disclaimer

All prices are inclusive of VAT at current rates. Free delivery for all orders over £15.00. For orders below this level a delivery charge of £3.75 will be added to your bill.

A 12.5% discretionary service charge will be added to your bill.

Our dishes are prepared in an environment where peanuts and nuts are handled. Some dishes may contain nuts.

All our sandwiches and breads can be prepared with Gluten Free option on Request. Halal dishes are also available on Request.

If you are allergic to certain foods please let us know and we will be happy to advise.

V – Suitable for Vegetarians N – Contains Nuts or Peanuts



## Starter

**S1 Classic Caesar Salad V** £8.00

Crispy Lettuce, Caesar Dressing, Croutons & Parmesan Shavings

*Choose an extra topping for just £2.00:*

- Poached Chicken
- Smoked Salmon

**S2 Rocket Salad V** £9.00

Rocket Salad Leaves, Apples, Comté Cheese & Walnuts

**S3 Hummous with Pita Bread VN** £8.00

Carrot, Cucumber & Tomato Crudités

**S4 Carrot Ginger Soup V** £7.50

Seasonal Soup served with Bread

**S5 Chicken Noodle Soup** £9.50

Sweet Potato Noodles, Chicken & Seasonal Vegetables Cooked in a Rich Stock

## Dessert

**D1 Yogurt & Raspberry Jam** £4.00

Creamy Natural Yogurt & Jam

**D2 Fresh Fruit Salad** £4.00

Selection of Seasonal Fruits

**D3 Apple Cinnamon Crumble N** £5.00

Caramelised Apples & Homemade Crumble

**D4 Room Seasons Lemon Tart N** £5.00

Lemon Curd on Shortcrust Pastry

**D5 Valrhona Dark Chocolate Mousse** £6.00

The French Classic with Cocoa Nibs

**D6 Cheese Board from Borough Market** £7.00

Comté, Camembert, & Langres served with Bread & Cream Crackers

**D7 Large Cheese Board from Borough Market** £12.00

*Not part of the menu deal*

Comté, Camembert, Langres, French Blue Cheese & Selles sur Cher, served with Bread & Cream Crackers & Butter



## Main Dish

### Fish

**M1 Steamed Salmon Fillet N** £14.00

Leek Fondue & Horseradish Cream

**M2 Steamed Cod Fillet** £13.00

Broccoli & Potato Purée, Lemon Sauce

### Meat

**M3 Poached Chicken Breast** £13.00

Couscous & Chorizo Sauce

**M4 Chicken Tikka Massala** £13.00

Spicy Marinated Chicken & Basmati Rice

**M5 Slow-cooked Beef** £12.00

Carrots, Potatoes & Mixed Vegetables braised in rich Vegetable Stock

**M6 Lamb Stew** £14.00

Mashed Potatoes & Lamb Jus

### Vegetarian

**M7 Stir Fry Vegetables V** £11.00

Egg Noodles, Wok fried Mixed Vegetables & Sweet Chilli Sauce

### Pasta

**M8 Fusilli Pasta Bolognese** £10.00

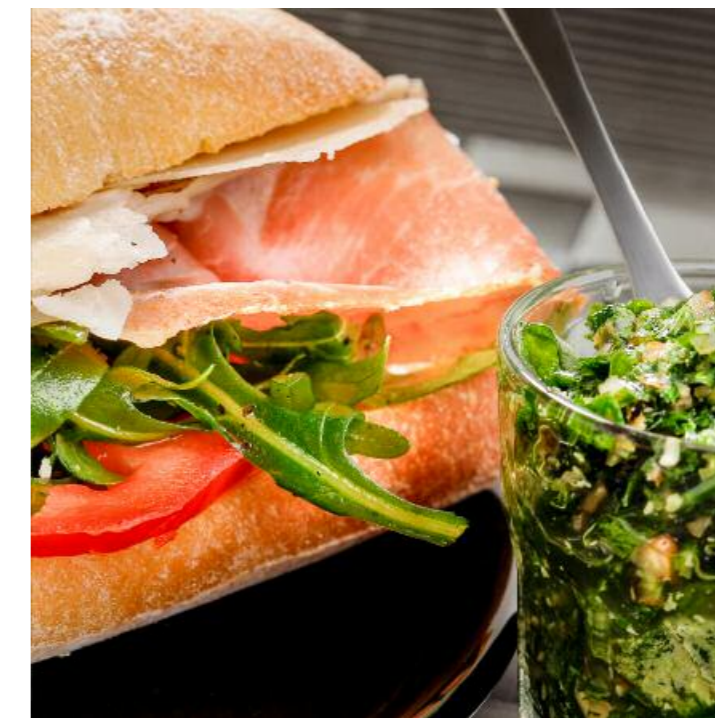
Served with Grated Parmesan

**M9 Fusilli Pasta Basil Pesto V** £10.00

Served with Grated Parmesan

حلال

Halal Dish available on Request



## Sandwiches – Not part of the Menu Deal

All our sandwiches are served cold. Can be prepared with Gluten Free Bread on Request.

Add Hand Cooked Potato Crisps for £ 1.00

**SA1 Chicken Double Decker** £9.50

Chicken, Tomatoes, Crispy Lettuce & Curry Mayonnaise

**SA2 Prosciutto Ham on Ciabatta** £10.50

Italian Dry-Cured Ham, Sundried Tomatoes, Basil Pesto, Parmesan & Rocket Salad Leaves

**SA3 Tomato Mozzarella on Ciabatta** £8.50

Tomato, Mozzarella & Basil Pesto

**SA4 Smoked Salmon Wrap** £9.50

Smoked Salmon, Cucumber, Lettuce & Dill Cream



## Sides – Not part of the Menu Deal

**S11 Mini Baguettes & Butter** £1.50

**S12 Hand Cooked British Potato Crisps** £1.00

**S13 Green Salad with Vinaigrette Dressing** £2.00

**S14 Steamed Basmati Rice** £2.00

**S15 Leek Fondue** £3.00

**S16 Steamed Seasonal Vegetables** £3.00

**S17 Mashed Potatoes** £3.00

**S18 Crushed Broccoli** £3.00





# Drinks

## Wines

### Sparkling

		<i>Half Bottle (37.5cl)</i>
NV	<b>DOCG Valdobbiadene Prosecco Superiore Extra Dry "Giall'Oro"</b> Ruggeri, Veneto, Italy	<b>£19.00</b>
		<i>Bottle (75cl)</i>
NV	<b>DOC Prosecco Brut "Argeo"</b> Ruggeri, Veneto, Italy	<b>£25.00</b>
NV	<b>Champagne Taittinger "Brut Reserve"</b> Taittinger, Champagne, France	<b>£49.00</b>

### White

		<i>Miniature Bottle (25cl)</i>
NV	<b>White House Wine</b>	<b>£7.00</b>
2012	<b>IGP Pays d'Oc "La Serre" Sauvignon Blanc</b> Foncalieu Vignobles, South of France	<b>£9.00</b>
		<i>Half Bottle (37.5cl)</i>
2012	<b>DOC Frascati Malvasia, Trebbiano</b> San Marco, Lazio, Italy	<b>£13.00</b>
2012	<b>AOP Mâcon-Villages "Chardonnay"</b> Cave de l'Aurore, Burgundy, France	<b>£16.00</b>

		<i>Bottle (75cl)</i>
2012	<b>Pinot Grigio</b> Via Nova, Veneto, Italy	<b>£19.00</b>

### Rosé

		<i>Bottle (75cl)</i>
2012	<b>AOP Ventoux "Terre d'Ocres" Red Grenache, Carignan</b> Domaine de Tara, Rhône Valley, France	<b>£19.00</b>

### Red

		<i>Miniature Bottle (25cl)</i>
NV	<b>Red House Wine</b>	<b>£7.00</b>
2012	<b>IGP Pays d'Oc "La Serre" Merlot</b> Foncalieu Vignobles, South of France	<b>£9.00</b>

		<i>Half Bottle (37.5cl)</i>
2012	<b>DOC Montepulciano d'Abruzzo "Podere" Montepulciano</b> Umani Ronchi, Abruzzo, Italy	<b>£13.00</b>

2012	<b>AOP Côtes Du Rhône Rouge "Le Pas de la Beaume" Red Grenache</b> Cave de Cairanne, Rhône Valley, France	<b>£15.00</b>
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2009	<b>DOC Rioja "Crianza" Tempranillo, Garnacha</b> Vina Cerrada, Spain	<b>£17.00</b>
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		<i>Bottle (75cl)</i>
2011	<b>IGP Côtes du Tarn "Amours de Cépages" Cabernet Sauvignon</b> Domaine Vigné-Lourac, South West France	<b>£21.00</b>

2011	<b>AOP Ventoux "Terre d'Ocres" Red Grenache, Carignan, Syrah</b> Domaine de Tara, Rhône Valley, France	<b>£25.00</b>
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All wines on the list contains between 8% and 15% alcohol by volume.

## Bottled Beer & Cider

		<i>33cl</i>
	<b>Asahi Super "Dry Premium Lager" 5% abv</b>	<b>£4.00</b>
	<b>Hoegaarden "Wheat Beer" 4.9% abv</b>	<b>£4.50</b>
	<b>Guinness "Original" 4.2% abv</b>	<b>£4.00</b>
	<b>Aspall "Draught Suffolk Cyder" 5.5% abv</b>	<b>£5.00</b>

## Spirits

		<i>5cl</i>
	<b>Whiskey "Jack Daniels Old No 7" 40% abv</b>	<b>£5.50</b>
	<b>Whisky "The Famous Grouse" 40% abv</b>	<b>£5.50</b>
	<b>Gin "Gordons" 37.5% abv</b>	<b>£5.00</b>
	<b>Vodka "Absolut Blue" 40% abv</b>	<b>£5.50</b>
	<b>White Rum "Bacardi Superior" 37.5% abv</b>	<b>£5.00</b>

## Water

	<b>Strathmore Sparkling Water (33cl)</b>	<b>£2.50</b>
	<b>Strathmore Still Water (33cl)</b>	<b>£2.50</b>

## Soft Drinks & Juices

	<b>Coca-Cola (33cl)</b>	<b>£3.00</b>
	<b>Diet Coke (33cl)</b>	<b>£3.00</b>
	<b>J2O Orange &amp; Passion Fruit Juice (27.5cl)</b>	<b>£3.00</b>
	<b>Schweppes Ginger Ale (12.5cl)</b>	<b>£2.50</b>
	<b>Schweppes Tonic (12.5cl)</b>	<b>£2.50</b>
	<b>Red Bull (25cl)</b>	<b>£3.50</b>
	<b>Fentimans Victorian Lemonade (27.5cl)</b>	<b>£3.50</b>
	<b>Fentimans Traditional Ginger Beer (27.5cl)</b>	<b>£3.50</b>
	<b>Freshly Squeezed Orange Juice (25cl)</b>	<b>£3.50</b>



Drinkaware.co.uk Respect alcohol, respect yourself

## The Rooms Seasons Story



We are three French food professionals who studied together at the internationally acclaimed Institut Paul Bocuse in Lyon France. We started Room Seasons in London in 2013 with one purpose. We wanted to provide freshly prepared dishes to hotel guests where room service was not currently offered. Our menu features British favourites prepared with French flair. We are passionate about the quality & seasonality of our ingredients and want to share this passion with you. We are not only committed to great food but outstanding service as well. Your dishes are delivered personally to your room by our own Room Seasons butlers. We even make some of the deliveries ourselves!

Do say hello. We also love feedback so let us know what you think. You can email us at [sales@roomseasons.co.uk](mailto:sales@roomseasons.co.uk).

*Bon Appétit.*

**Nicolas, Alexandre & Damien**

*"Freshly prepared dishes using the best seasonal ingredients delivered to your door by Room Seasons butlers."*



## Our Unique Packaging

"Many of our dishes are served in our own glass jars which make our food easy to eat whilst you are working or relaxing in front of the TV. It also means that your meal is served at the perfect temperature. As we collect the jars from the hotel afterwards for recycling you'll be pleased to know that we are trying to do our bit for the planet too."

## Sourcing the Best Produce



We are committed to only using the best ingredients. That's why Alexandre & Nicolas are out early in the morning searching for the highest quality seasonal produce. We buy many of our ingredients from London's Borough and New Covent Garden Markets.

Borough Market is London's most renowned food market and sells a huge variety of British & international produce.

New Covent Garden Market is the largest fruit, vegetable and flower market in the UK. It prides itself on providing the best produce, delivered with the best service.



## In-Room Dining Menu

Kitchen opens from 5:00 pm to 1:00 am

**Please contact Reception to order**



Room Seasons is an outside caterer approved by the hotel. Payment will be taken upon delivery. For your convenience, cash and all major credit cards are accepted. A VAT invoice can be issued on request.

Please allow up to 45 minutes for delivery as all dishes are individually and freshly prepared.





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**Please call +44 (0) 20 8537 9060  
or contact Reception to order**



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