

# SMS Titanic

Thursday 25th April

3 course £27.00 2 course £22.00

Doors open 6pm Last orders 7.15pm

Rouge Restaurant, Chadwell Heath Lane, Romford, RM6 4XT  
(020) 8548 7441 rouge@ncclondon.ac.uk



This Menu is inspired on the menu served on S.M.S Titanic. It pays homage to the opulent dining traditions of the past while offering a contemporary twist that captivates the palate

### Hors D'oeuvre

Oysters with classic sauce selection

### Starters

#### **Sous vide salmon mosaic**

*Sous vide salmon fillets marinated in seaweed. Served with sour cream avocado puree and sweet pickled carrots*

~or~

#### **Creme d'Asperges**

*British green asparagus velouté cream. Served with white asparagus tips, crispy ham (optional) and garlic croutons*

~or~

#### **Roast squab a la Godard with game chips and watercress**

*. Flash roasted pigeon with classic accompaniments of Godard sauce and game chips served alongside fresh, peppery watercress.*

### Mains

#### **Whole whiting with crab sauce and Jerusalem artichokes**

*Although the original Titanic menu had no fish on it, this dish could have been perfect. Shallow fried whiting served whole with crab sauce and samphire.*

~or~

#### **Grilled mallard with baby gem lettuce, crispy yolk and parsnip puree**

*Honeyed marinated wild mallard breast grilled medium rare and served with parsnip puree, crispy fried egg yolk and Anne potatoes*

~or~

#### **Raviolis mezzelune aux artichauts, pecorino et thym**

*Artichoke ravioli with pecorino cream and thyme sauce*

*This recipe for ravioli highlights the versatility of this thistle flower. The pecorino sauce adds a lovely richness to this pasta dish*

### Dessert

#### **Apricot Bourdaloue**

*Frangipane tart with vanilla poached apricots. Created in 1909 by the French pastry chef Coquelin from the patisserie Bourdaloue in Paris*

~or~

#### **Le petit Moka**

*Amazing and complex coffee and chocolate cake*



\* menus are subject to change

\*\*Please alert your waiter of any allergies

