HM QUEEN ELIZABETH II 'S
PLATINUM JUBILEE MENU

Poached Asparagus, Artichokes and Slow Roast Tomatoes
with Parmesan and Truffle Oil

Served at the Royal Warrant Holders Association's Golden Jubilee Appeal Dinner
at Highgrove on Friday 27th July 2001

Twice Baked Cheese Soufflé
with Baby Leaf Spinach, Gruyère and Chive Sauce

Served at a dinner for visiting monarchs to celebrate the Queen's Diamond Jubilee
at Buckingham Palace on Friday 18th May 2012

Saddle of Welsh Cambrian Lamb
with Braised Shoulder of Lamb English Minted Peas and Broad Beans,
Jersey Royal Potatoes, Jubilee Sauce

Served at the Queen's Diamond Jubilee Dinner catered by Mosimann's
at the Houses of Parliament on Saturday 5th June 2012

Rhubarb Eton Mess

Served at a dinner to mark the 50th Anniversary of the Queen's Coronation
at St. James Palace on Monday 2nd June 2003