

<https://www.private-dining-rooms.co.uk/restaurant/30-euston-square/>

Festive deluxe private dining menu

Please choose one dish for each course, for all guests

Amuse

Watercress & crème fraîche soup
Roasted cauliflower & vanilla velouté (v)

Starter

Celeriac & walnut risotto with apple glaze (v)
Warm caramelized onion & potato terrine with hazelnut & chive vinaigrette (v)

Fish

Grilled gilt head bream, artichokes, baby leek & crushed new potatoes with a fresh herb dressing
Miso cod, sweet potato, shallot, lemon & sunflower seed confit

Meat

Lamb rump, herb quinoa, caramelised turnip purée, puffed rice & lamb jus
Grilled sirloin steak, braised red cabbage, orange scented potato fondat, spinach & beef gravy

Pre Dessert

Chocolate & star anise shot glass
Eggnog & spice mini apple crumble

Dessert

Black forest assiette with sour cherry sorbet
Christmas pudding entremets with rum raisin & pannetone ice cream
Selection of British and French cheeses, biscuits, chutney
Coffee & petit fours

(v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day of your event speak to a manager

All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes

Prices are valid from 1st April 2016 - 31st March 2017



Festive 3 course menu

Please choose one starter, main & dessert for all guests

Starters

Celeriac & apple soup with toasted walnut bread (v)
Glazed gammon arancini, shallot marmalade with a brussel sprout salad
Confit chicken leg terrine with African spiced chutney & brioche
Poached salmon, gooseberry tapioca with fennel & herb dressing

Mains

Baked butternut, apple & red onion galette with stilton cream & rocket oil (v)
Roast turkey, potato fondant, glazed parsnip & carrots with sprouts, pigs in blanket & chestnut purée
Pan fried lamb rump, bubble & squeak with red cabbage & spinach
Grilled gilt head bream, potato & mussel chowder with spicy Cajun infused oil & celery

Desserts

Traditional Christmas pudding, brandy sauce & forest berry compote
Chocolate & orange delice with Cointreau ice cream
Lemon & ginger sponge with eggnog sauce & stewed redcurrants
Coffee and petit fours

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Festive
private dining
packages from
only £99.00
per person + VAT

