

<https://www.privatediningrooms.co.uk/restaurant/scotts/>

SCOTT'S

The Private Room

at

SCOTT'S

The Private Room, hung with work by leading British artists, is an attractive and intimate Art Deco-style space, seating up to 40 guests for lunch or dinner.

In addition to dining, the room will accommodate a canapé reception for a maximum of 50 guests. The room is perfect for business lunches and dinners, presentations, press launches or private celebrations and is equipped with two plasma screens (hidden when not in use), wireless internet access and audio playback options.

Our selection of menus have been created by Chef Director, Tim Hughes and Head Chef, David McCarthy. We are happy to consider other seasonal options or your favourite dish from our current A La Carte menu to create your own bespoke menu.

We require one set menu to be chosen for all guests (the same one starter, one main course and one dessert). We cater for specific dietary requirements and can make wine recommendations for your event.

We provide all events with complimentary menu cards, place cards and decorate the tables with flowers and candles on your behalf.

<https://www.privatetechnicrooms.co.uk/restaurants/scotts/>



The Private Room

at

SCOTT'S

Winter Menus 2016

Available from 26th September 2016 until 12th March 2017

Menu 1
£54.00

Mixed beetroot salad
with spiced labneh and pistachio biscuit



Devonshire chicken, foie gras stuffing,
parsnip purée, trompette and truffle sauce



Apple tart fine
with salted caramel ice cream



Teas, coffee & petits fours

Menu 2
£58.00

Scott's hot-smoked salmon,
crispy bacon, deep-fried Burford Brown egg
and horseradish



Ale braised ox cheek,
bashed neeps, roasted roots
and smoked bone marrow sauce



Honeycomb ice cream
with hot chocolate sauce



Teas, coffee & petits fours

Menu 3
£60.00

Burrata, tomato galette, pesto dressing
and rocket



Fillet of cod with cauliflower mousseline,
Portland crab and wilted sea greens



Passion fruit mousse
with mango sorbet and coconut foam



Teas, coffee & petits fours

Menu 4
£64.00

Truffled tuna tartare
with seaweed crackers and ponzu



Miso salmon with seared pak choi
and pickled ginger



Winter fruit crumble tart
with vanilla custard



Teas, coffee & petits fours

An additional course of British or European cheeses can be added to all menus at a supplement of £12.50 per person. Cheese boards will consist of a bespoke selection of three Farmhouse or European cheeses accompanied with our own home-made crackers and pickles.

SCOTT'S

Winter Menus 2016

Available from 26th September 2016 until 12th March

Menu 5
£68.00

Ceviche of seabass and shrimp
with avocado and jalapeño

Roast best end and braised lamb,
confit potato, pea shoots
and roasted garlic sauce

Baked cheesecake with mandarins

Teas, coffee & petits fours

Menu 6
£72.00

Twice baked Keen's Cheddar soufflé
with a truffled Waldorf salad

Fillet of halibut with artichoke tortellini,
slow cooked Datterini tomatoes and basil

Peanut and popcorn crunch bar

Teas, coffee & petits fours

Menu 7
£78.00

Crab and quail egg thermidor tart

Loin of Glencoe venison
with beetroot, chard and salsify
and blackberry sauce

Baked chocolate and hazelnut fondant
with cherry ripple ice cream

Teas, coffee & petits fours

Menu 8
£85.00

Seared scallops with artichoke purée,
chorizo and jalapeño dressing

Fillet of beef, braised short rib,
celeriac mousseline and port wine sauce

Scott's dessert plate

Teas, coffee & petits fours

An additional course of British or European cheeses can be added to all menus at a supplement of £12.50 per person. Cheese boards will consist of a bespoke selection of three Farmhouse or European cheeses accompanied with our own home-made crackers and pickles.

The Private Room

at

SCOTT'S

Christmas Menus

Available throughout December

Menu 9

£85.00

Argyll smoked salmon



Norfolk Bronze free range turkey
with wild boar sausage, sage and onion stuffing,
chestnut buttered sprout tops and cranberry sauce



Christmas pudding soufflé



Teas, coffee & petits fours

Menu 10

£90.00

Scott's shellfish cocktail



Beef Wellington, foie gras buttered beans,
Madeira sauce and truffled roast potatoes



Triple chocolate torte
with clementine ice cream



Teas, coffee & petits fours

The Private Room

at

SCOTT'S

Pre-lunch/dinner canapés

Please choose 4 canapés from the selection below

£12.00 per head

Thai soft rolls
with fragrant herbs (v)

Tataki of beef
with French beans

Scottish langoustine,
Pata Negra, aioli and
pea shoot roll

Dorset crab on toast
with celeriac rémoulade

Smoked salmon
Scotch quail egg

Tomato & mozzarella tortino
with basil (v)

Shellfish cocktail

Shrimp burger

Lobster tortilla
with chilli salsa & guacamole

Orkney scallop, lime, red onion
& avocado ceviche

Marinated salmon, pumpernickel,
beetroot & horseradish

Olive crusted seabass
with tomato provençale

Beef carpaccio with parmesan
biscuit and truffle

Smoked salmon royale
on Melba toast

Scott's fish pie

Baked wild mushroom tart (v)

<https://www.private dining rooms.co.uk/restaurant/scotts/>



SCOTT'S



Booking

Emily Masters 020 7307 5784

emasters@caprice-holdings.co.uk

20 Mount Street,
London,
W1K 2HE