



The Stafford London

KEMPINSKI

PRIVATE DINING

BRENDAN FYLDES, EXECUTIVE CHEF HAS CREATED THE FOLLOWING MENUS FROM WHICH YOU MAY SELECT FOR YOUR PRIVATE EVENT AT THE STAFFORD.

BRENDAN HAS DESIGNED THESE MENUS ALLOWING YOU TO PLAN YOUR EVENT TO MEET YOUR EVERY NEED.

SHOULD YOU REQUIRE, WE WILL ALSO BE DELIGHTED TO CREATE FOR YOU A BESPOKE MENU TO MEET YOUR SPECIFIC REQUIREMENTS.

PRIVATE DINING MENUS – LUNCH

STARTER

Salad of Buffalo Mozzarella, Heirloom tomatoes and basil

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Crab Cakes, Avocado and Chilli

~

“Fire & Ice”, Crispy Oyster

MAINS

Elwy Valley Lamb Cutlets, Jersey Royals, Mint Sauce

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Risotto of Wild Asparagus, Soft herbs and Samphire

~

Organic Salmon, Asparagus, Sauce Hollandaise

DESSERT

English Strawberries, Lemon curd and Shortbread

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Seasonal Tart of the day, Vanilla Custard or Ice Cream

~

Elderflower Jelly, Blueberry Sorbet

**£38 FOR 3 COURSES
1 DISH FROM EACH COURSE TO BE CHOSEN FOR THE ENTIRE TABLE 48 HOURS
PRIOR TO THE EVENT.
FOR LUNCH FUNCTIONS ONLY**

All prices are per person and inclusive of VAT

PRIVATE DINING MENUS – DINNER

**PLEASE NOTE THAT WITH ALL 3 COURSE SET DINNER MENU'S
WE SERVE THREE COMPLIMENTARY CHEF'S CHOICE CANAPES
PER PERSON TO ENJOY DURING PRE DINNER DRINKS**

£45.00 MENU

English Asparagus, Hot Buttered Shrimps on Toast

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Organic Salmon & Young Spinach en crouete, Chive Butter & Seasonal Potatoes

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Fresh English Strawberries, Lemon Curd, Shortbread

£49.00 MENU

Frank Hederman's Smoked Salmon, Horseradish Cream, Irish Soda Bread

~

Roast New Season Lamb, Dauphinoise Potatoes, Green Beans, Black Olive Jus

~

Yoghurt Panna Cotta, Pistachio Tuile, Lime Sorbet

£52.00 MENU

Ham Hock & Flat Parsley Terrine, Piccalilli, Toasted Sour Dough

~

Baked Halibut & Mushrooms, Seasonal Greens, Béarnaise

~

Early Summer Fruit Jelly, Vanilla Ice Cream, Italian Biscuit

All prices are per person and inclusive of VAT

PRIVATE DINING MENUS – DINNER

£56.00 MENU

Crab Cakes, Avocado & Lime, Coriander Salad

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Darne of Organic Salmon, Jersey Royals, Garden Vegetables

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Hot Chocolate Fondant, Salt Caramel Ice Cream, Black Pepper Tuile

£60.00 MENU

Baked Scallops in the Shell, Indian Spices

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Baked York Ham, Quail 'Scotch Eggs', Piccalilli

~

Roast Sirloin of Galloway Beef, Yorkshire Pudding, Red Wine Gravy

~

Seasonal Bakewell Tart, Clotted Cream

£68.00 MENU

Salad of Buffalo Mozzarella & Heritage Tomatoes, Red Onion & Basil

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Lobster Bisque, Tarragon & Brandy Cream

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Grilled Veal Chop, Provencal Vegetables, Smoked Aubergine, Gremolata

~

Black Forest Gateaux, English Cherries

PRIVATE DINING MENUS – DINNER

All prices are per person and inclusive of VAT

£75.00

Carpaccio of Galloway Beef, Salsa Verde, Fine Herb Salad, Parmesan Crisp

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Warm Crab Coddle, Pickled Cucumber, Sesame Prawn Toast

~

Poached Wild Turbot, Fresh Horseradish, Sea Shore Vegetables

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Strawberry Soufflé, Lemon Curd Ice Cream

£79.00 MENU

½ Native Lobster, Russian Salad

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Grilled 24oz Dover Sole, Choice of Seasonal Vegetables & Potatoes

~

Choice of Any Dessert for the Table

ADDITIONAL COURSES

**TO FURTHER ENHANCE YOUR PRIVATE DINING EXPERIENCE
PLEASE CHOOSE FROM THE FOLLOWING AS AN ADDITIONAL**

All prices are per person and inclusive of VAT

COURSE TO COMPLIMENT ANY OF THE ABOVE MENU'S

ADDITIONAL FISH COURSE £11.50

Steamed Wild Sea Bass, Thai Spices

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Warm Shellfish Brulée, Sesame Prawn Toast, Pickled Cucumber

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Potted English Salmon, Melba toast

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Goujons of Sole, Tartar Sauce

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Cornish Fish Soup, Garlic Saffron Aioli

ADDED CHEESE COURSE £9.50

Lancashire Rarebit, Watercress and Rocket Salad

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Twice Baked Soufflé, Celery, Pear and Walnut Salad

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Goats Cheese Sorbet, Watermelon and Red Pepper Gazpacho

~

Eccles Cakes, Lincolnshire Poacher Cheddar

CHEESE TROLLEY £12.50 PER PERSON

Selection of 5 British and Irish Cheeses, Fig Salami, Malted Guinness Loaf
and Oat Cakes Served in the Private Dining Room

VEGETARIAN MENU

The starters and main courses below can be chosen to replace
items in the above menus

All prices are per person and inclusive of VAT

STARTERS

Salad of Aldwych Goats Cheese, Baby Gem, Watercress & Pear

Seasonal Soup

English Asparagus, Sauce 'Hollandaise'

Lancashire Cheese & Onion Tart, Watercress Salad

MAINS

Pappardelle of English Asparagus, Morels & Peas

Linguine of Heritage Tomatoes, Basil & Courgettes

Risotto of Summer Vegetables & Herbs

Spiced Chickpeas, Char Grilled Provençal Vegetables & Harissa

Alternative special dietary requirements available on request