



A perfect setting
for your special
dining occasion

Private dining

We have a range of private dining menus available and can cater to any occasion from intimate dining in our Grade II* listed Heritage Rooms, to sumptuous gala dinners in the 5th floor State Rooms with reception drinks served on our Rooftop Terrace.



All of our dishes are
beautifully crafted
for you

Private dining

Our menus are designed by our fine dining chef, Stefan Danz, who updates the monthly using only the freshest seasonal ingredients.

Sample Euston menu | 3 courses plus coffee & petits fours A choice of one dish from each course is required for the whole party.

Starters

Salmon tartare | *Scottish salmon tartare, celeriac salad, multi grain sour dough crisp, citrus gel*

Dorset crab salad | *Dorset crab salad, compressed watermelon, whipped avocado, pickled cucumber, dill oil*

Textures of heritage beetroot | *Roasted & marinated heritage beetroots, roast hazelnuts, Driftwood Ash goat's cheese, mustard leaf (v)*

Pea, mint & watercress soup | *Minted pea & watercress soup, almond & chive salsa (v)*

Pressed terrine of corn fed Norfolk chicken | *Pressed Terrine of corn fed chicken, sweet corn puree, pickled mushrooms, puffed black rice, popcorn shoots*

Main Course

Celtic sea cod with crab crushed Jersey Royals | *Celtic sea cod, crab crushed Jersey Royals, Cornish sea vegetables, clam vinaigrette, citrus gel*

Roasted rump of Welsh hogget | *Roasted rump of Welsh hogget, heirloom tomato preserve, slow braised potatoes, kale, broad beans, red wine jus*

Spinach & ricotta tortellini chard & Wye Valley asparagus | *Spinach & ricotta tortellini, peas, chard Wye Valley asparagus, courgettes, rocket oil, lemon & olive crumb (v)*

Pressed Sussex pork belly with textures of Granny Smith apple | *Pressed slow braised Sussex Pork belly, Granny Smith apple puree, compressed apples, crispy black pudding, chard Jersey cabbage, juniper jus*

Olive crusted black bream | *Olive crusted black bream, saffron mash, baby squid, air dried isle of tomatoes, parsley & shaved fennel salad, truffle oil*

Desserts

Eaton Mess | *Kentish strawberry Eaton Mess (v)*

Lemon parfait | *Lemon parfait, caramelised peaches, blossom honey & oat crumb (v)*

English trifle | *English trifle with Norfolk raspberries (v)*

Mascarpone mousse | *Elderflower & mascarpone mousse, rhubarb & textured meringue (v)*

Summer Fruit salad | *Compressed summer fruit salad, verbena syrup & prosecco sorbet (v)*

Selection of cheeses | *Selection of British Isle cheeses, summer fruit preserves & artisan biscuits (v)*

(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 speak to an Operations Manager. All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes. Prices are valid from 1st April 2018 - 31st March 2019.

