



## 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, or reception drinks served on our Rooftop Terrace. Let us cater for your every need.



## Private dining

Our menus are designed by our fine dining chef, Stefan Danz, who updates them monthly using only the freshest seasonal ingredients. A choice of one dish from each course is required for the whole party.

Sample Euston menu | 3 courses plus coffee & petit fours

### Starters

Citrus & soya scallop ceviche, shaved fennel, radish, black olive crumbs & pickled kohlrabi

Pressed terrine of ham knuckle with mustard & toasted sourdough

Pan fried Orkney scallops with cauliflower purée, courgette ribbons & vanilla infused olive oil

Chard fillet of mackerel with crispy chorizo, melon salad & green olive dressing

Spiced Jerusalem artichoke soup with coconut & macadamia nuts served with a pea shoot salad

Beef cheek & horseradish croquettes with pickled heritage carrots and pea purée

House cured salmon gravlax with butternut & passionfruit slaw, lime crème fraîche & puffed black rice

### Mains

#### Fish

Seared marinated wild Scottish salmon with strawberries & keta caviar

Kimchi compressed cucumber & toasted almond vinaigrette

Oven baked line caught cod with roasted broccoli purée, shitake mushroom, Pak Choi & celeriac

Roasted south coast hake with grilled fennel, curried cauliflower, crispy potatoes & gremolata

Cornish line caught seabass with fondant potato, braised leek, clams & seafood broth

### Meat

Gressingham duck breast, orange & fennel seed braised endive with sweet potato fondant, spring onion & duck jus

Braised belly of Suffolk pork cheek with glazed Pink Lady apples, pomme purée & calvados jus

Roasted Welsh lamb rump with honey roasted turnip, caramelised red cabbage purée & pancetta jus

Gressingham duck breast, warm rilette of confit leg with pistachio, carrot & duck salad

Slow cooked shoulder of lamb, salsify, celeriac fondant, capers & pan juices

Matured English beef fillet with parmesan polenta, confit cherry tomatoes, tomato jam, roasted garlic & port jus

Sussex chicken breast, truffle crushed new potatoes with sweetcorn purée & watercress emulsion

English beef fillet, asparagus, pearl barley with parmesan veloute

### Vegetarian

Jerusalem artichoke risotto with shitake mushrooms & crispy kale

Lemon thyme roasted Cheltenham beetroots with carrot & orange purée, Granny Smith & goats curd

Curried sweet potato ravioli in an aromatic tom kha coconut sauce

Chargrilled baby leeks, roasted garlic & cauliflower purée with ginger & vanilla beurre noisette & crispy shallots

Citrus & goats cheese tortellini with tarragon butter emulsion & pomegranates

Grilled aubergines with a tahini yoghurt glaze, macadamia nuts, balsamic crumble & rocket salsa

Steamed sweetcorn & mushroom dumplings with hot & sour tomato tom yum soup

### Desserts

Cider poached pear, pistachio financier & honey ice cream

Chai tea spiced brûlée, clementine compote & textured walnut sponge

Chocolate & orange tart with Gianduja cremeux

Chestnut mousse with winter berry compote & cinnamon shortbread

Heritage apple crumble with blackcurrant pearls & milk foam

Selection of cheese, quince paste & artisan biscuits

(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