



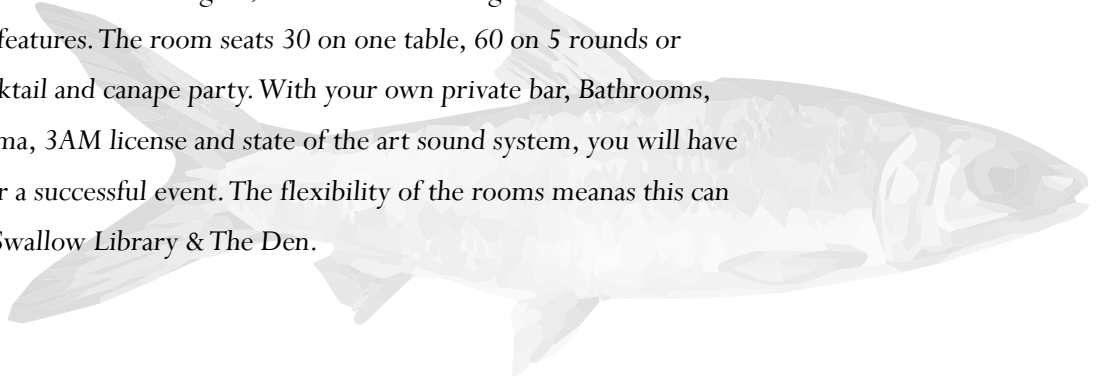
*Private*  
**DINING**  
*Spring/Summer 2015*

*Welcome to the finest private dining rooms in London, enjoy any occasion with us and we will ensure our menus and service will surpass any expectations.*



## Swallow Street Rooms —

The Swallow Street Rooms are a hidden gem, decorated in inviting tones with classic artwork and attractive features. The room seats 30 on one table, 60 on 5 rounds or 100 standings for a cocktail and canape party. With your own private bar, Bathrooms, cloakroom, piano, plasma, 3AM license and state of the art sound system, you will have everything you need for a successful event. The flexibility of the rooms means this can be split into two - the Swallow Library & The Den.



## Crustacea Room —

An elegant private dining room seating up to 14 guests. The room is situated on the first floor of the restaurant and benefits from natural day light from the three large sash windows. It is decorated in a warm country house style with artwork from Richard Corrigan's personal collection. The room is perfect for both formal business entertaining and private celebrations.

## The Rib Room —

The Rib Room combines William Morris blue and white fabric on the walls, warm wooden flooring, blue leather chairs, original Bentley's fish prints and paintings to create a modern, relaxed atmosphere. Accommodating up to 35 guests, the room is extremely flexible for anything from a breakfasts or an evening meal.

*\* All menus include complementary chef's selection of canapés, tea / coffee & handmade petit fours*

*\* You must select one menu a minimum of 7 days prior to your event. For our Swallow Street Room menus, you are welcome to select any one starter, one main and one dessert for the whole party to design your own 3 course meal.*

*\* A selection of British and Irish cheeses are available for all menus at £7.50 per person for sharing platters and £12 per person for individual plates.*

*\* Any dietary requirements are catered for with adequate notice.*

*\* Prices are inclusive of VAT and note that an additional service of 15% applies*



# Swallow St. ROOMS

## MENU OPTIONS

### MENU 1 *£40*

FOIE GRAS AND CHICKEN LIVER PARFAIT WITH ORANGE AND APRICOT

BAKED FILLET OF COD WITH BRANDADE PEPPERADE AND BASIL

CARPACCIO OF PINEAPPLE WITH LIME, BLACK PEPPER AND COCONUT

### MENU 2 *£50*

VIRGINIA GARDEN SALAD (SEASONAL LEAVES AND VEGETABLES FROM VIRGINIA PARK LODGE)

INDIAN SPICED MONKFISH WITH A GREEN TOMATILLO SALSA

CARAMELISED LEMON TART WITH SOUR CREAM AND SORREL

### MENU 3 *£56*

TERRINE OF ROOFTOP SMOKED SALMON WITH LEMON AND DILL BUTTER AND HOMEMADE SODA BREAD

ROAST RACK OF LAMB WITH SPICED PARMENTIER POTATOES AND CARAMELISED SWEET BREADS

BUTTER MILK PANNA COTTA WITH RHUBARB GINGER AND ORANGE

### MENU 4 *£60*

PEA AND MINT SOUP WITH PAN SEARED SCALLOP AND SMOKED HAM

GRILL RIB EYE STEAK WITH BLACK PEPPER ONIONS AND RED WINE BUTTER

BENTLEY'S SEASONAL TRIFLE



# Swallow St. ROOMS

## MENU 5 £64

BUTTERED ENGLISH ASPARAGUS WITH POACHED HENS EGG AND HOLLANDAISE

PAUPIETTES OF SOLE WITH CORNISH CRAB BUTTER

CHOCOLATE MARQUISE WITH ORANGE AND HAZELNUT

## MENU 6 £72

LOBSTER CEVICHE WITH TOMATO LIME AND CORIANDER

DOVER SOLE GRILLED WITH YOUNG SPINACH AND BUTTERED PINK FUR

ROULADE OF SOFT MERINGUE AND STRAWBERRIES WITH BASIL AND VANILLA ICE CREAM

### SAMPLE MENU

## CHEF'S SEASONAL SIX COURSE — TASTING MENU —

COMPLEMENTARY CHEFS SELECTION OF CANAPÉS

CEVICHE OF SCALLOPS WITH TOMATO, AVOCADO & CORIANDER

TERRINE OF CURED MEATS WITH LEMON, PICKLED PEAR & QUINCE

SEARED FILLET OF HAKE WITH ROASTED SHALLOT, BACON & RAZOR CLAMS

GOOSNARGH CHICKEN, CHESNUTS & REDCURRANTS

STILTON WITH HOMEMADE QUINCE & OAT CAKES

CHOCOLATE TART WITH ROASTED FIG & SOUR CREAM

**£80 per person**

*Wine Matching Available starting from £55 per person*

*Please note that our products are seasonal and menus are subject to change due to weather*



# Crustacea ROOM

## MENU OPTIONS

*SAMPLE MENU*

### CHEF'S SEASONAL SIX COURSE — TASTING MENU —

COMPLEMENTARY CHEFS SELECTION OF CANAPÉS

\*\*\*

CEVICHE OF SCALLOPS WITH TOMATO, AVOCADO & CORIANDER

\*\*\*

TERRINE OF CURED MEATS WITH LEMON, PICKLED PEAR & QUINCE

\*\*\*

SEARED FILLET OF HAKE WITH ROASTED SHALLOT, BACON & RAZOR CLAMS

\*\*\*

GOOSNARGH CHICKEN, CHESNUTS & REDCURRANTS

\*\*\*

STILTON WITH HOMEMADE QUINCE & OAT CAKES

\*\*\*

CHOCOLATE TART WITH ROASTED FIG & SOUR CREAM

\*\*\*

*£80 per person*

*Wine Matching Available starting from £55 per person*

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# Crustacea ROOM

## SAMPLE MENU A LA CARTE

COMPLIMENTARY CHEF'S SELECTION OF CANAPÉS

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SINGAPORE CRAB & MUSSEL SOUP

TERRINE OF FOIE GRAS & SMOKED EEL, SOUR APPLE & SORREL

BENTLEY'S SMOKED SALMON WITH BLINIS & CRÈME FRAÎCHE

MACARONI OF LOBSTER & BASIL

COLD DRESSED CRAB, MAYONNAISE (£6.50 SUPPLEMENT)

TARTARE OF BEEF

STUFFED BABY SQUID WITH CHORIZO & ORGANIC FETA

WARM TART OF CEPES WITH WILD GARLIC

SHELLFISH COCKTAIL (£6.50 SUPPLEMENT)

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ROYAL FISH PIE (LOBSTER, SCALLOP, HADDOCK, TIGER PRAWN)

ROAST SADDLE OF RABBIT WITH BLACK PUDDING, POLENTA & MUSTARD JUS

BAKED LEMON SOLE WITH MUSSELS & SEA VEGETABLES

PAN SEARED SCALLOPS WITH WILD GARLIC, WHITE BEANS & CHORIZO

RIB EYE STEAK, PEPPERCORN OR BÉARNAISE

CUTLET OF LAMB

GRILLED BUTTERNUT SQUASH, CRISP FRIED MASTELO, HEN'S EGG & ALMONDS

DOVER SOLE GRILLED OR MEUNIÈRE (£18 SUPPLEMENT)

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CRÈME BRÛLÉE

BENTLEY'S SEASONAL TRIFLE WITH MASCARPONE

TARAKAN CHOCOLATE MOUSSE

AMARETTO PARFAIT WITH COFFEE BAVAROIS

CARPACCIO OF GOLDEN PINEAPPLE, COCONUT & LIME SORBET

SELECTION OF BRITISH & IRISH CHEESES

*£55 per person lunch / £72 per person dinner*

*Please note that our products are seasonal and menus are subject to change due to weather*



# Crustacea ROOM

## SAMPLE MENU REDUCED A LA CARTE

### SAMPLE MENU

COMPLIMENTARY CHEF'S SELECTION OF CANAPÉS

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BENTLEY'S SMOKED SALMON WITH BLINIS & CRÈME FRAÎCHE

SINGAPORE CRAB & MUSSEL SOUP

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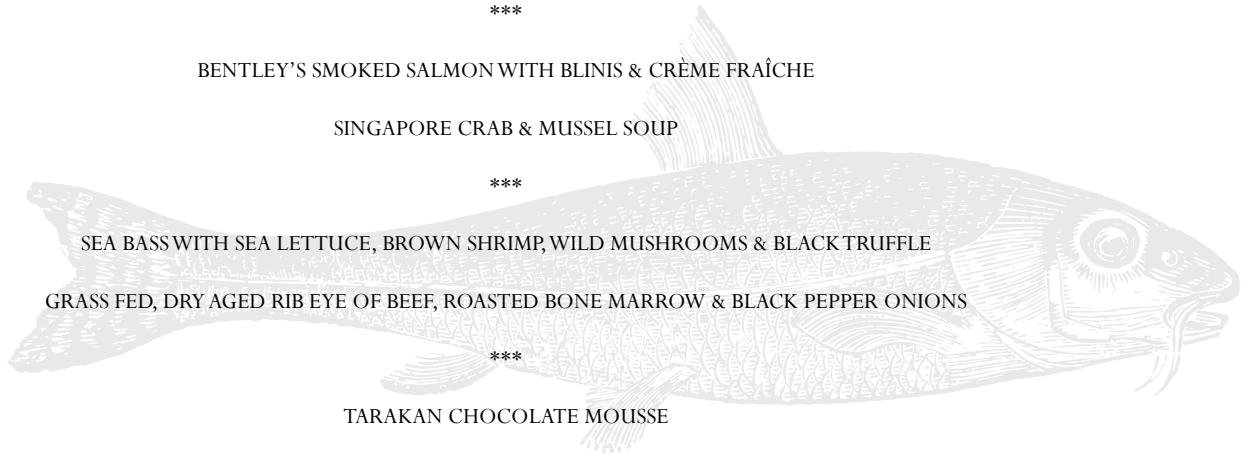
SEA BASS WITH SEA LETTUCE, BROWN SHRIMP, WILD MUSHROOMS & BLACK TRUFFLE

GRASS FED, DRY AGED RIB EYE OF BEEF, ROASTED BONE MARROW & BLACK PEPPER ONIONS

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TARAKAN CHOCOLATE MOUSSE

CARPACCIO OF GOLDEN PINEAPPLE, COCONUT & LIME SORBET



*£59 per person*

*Please note that our products are seasonal and menus are subject to change due to weather*



# Crustacea ROOM

## THE WORKING LUNCH MENU

BENTLEY'S SEAFOOD PLATTER (MUSSELS, CRAB, SMOKED SALMON, WHELKS, OYSTERS AND MACKEREL)

FOIE GRAS & CHICKEN LIVER PARFAIT WITH QUINCE AND WILD BLACKBERRY

BUTTERNUT SQUASH SOUP WITH SAGE, PARMASAN AND NUT BROWN BUTTER

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LAMB BOULANGÈRE WITH SEASONAL GREENS

BENTLEY'S FISH PIE

BAKED FILLET OF COD WITH BRANDADE CLAM AND GREEN PEPPERCORN

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BENTLEY'S SEASONAL TRIFLE

BUTTERMILK PANNA COTTA WITH RHUBARB GINGER AND BLOOD ORANGE

BREAD AND BUTTER PUDDING

£39 per person for two courses

£49 per person for three courses

*\*This menu is available for lunch bookings only*

*\*All guests must pre-order their menu selection at least one week in advance of the booking*

*\*This menu is only available within the Crustacea Room*

*\*Any dietary requirements are catered for with adequate notice*

*\*Please note that our products are seasonal and menus are subject to change due to weather.*