



PRIVATE DINING

DINNER MENUS



Canapés Menu

Please choose items from the following canapé options to
create your own individual canapé menu

6 canapés £18 per person
8 canapés £24 per person
12 canapés £36 per person

Cold Canapés

Vegetarian

Croustarde of Roquefort with Asparagus
Quails Eggs, Celery & Mustard Remoulade
Crosthini of Bocconcini with Red Pepper & Onion Marmalade
Parmesan Shortbread with Creamed Goats Cheese, Fig Chutney
Vegetable California Rolls

Fish

Cornets of Salmon "Moscovite"
Fresh Rock Oysters with Citrus
Cherry Tomato Stuffed with Crab
Marinated Tuna Wasabi and Caviar
Croustade of Lobster with Cesar Dressing
Blinis with "Rio Frio" Caviar & Crème Fraîche
Smoked Eel with Beetroot and Horseradish

Meat

Grilled Asparagus wrapped in St Daniel Ham
Steak Tartare
Chicken Liver Parfait on Croustade
Duck Liver "Bon Bon" with Pistachio and Hazelnut
York Ham with Grain Mustard Dressing

All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to all food and beverage items
A set menu is required for the whole party
We are happy to cater for any guests with specific dietary requirements



Hot Canapés

Vegetarian

Wild Mushroom and Celeriac Pizza
Vegetable Spring Rolls
Leek and Gruyère Quiche
Spinach and Roquefort Tartlet
Bouchée of Wild Mushrooms with Tarragon

Fish

Brochette of Salmon and Spring Onion
Fish & Chips
Fish Cakes with Curried Mayonnaise
Prawns Wrapped in Breadcrumbs with Sweet Chilli
Salt Cod Fritters served with Garlic Mayonnaise
Deep Fried Queen Scallops with Ponzu

Meat

Chicken & Leeks Brochette with Curry Oil
Tandoori Chicken with Raita
Panchetta and Gruyère Quiche
Spicy Chorizo Pizza
Fillet of Lamb with Caper and Mustard Crust
Beef and Spring Onion Brochette with Soy and Basil
Chipolata Éclair
Jambonette of Chicken with Tomato and Cardamom
Mini Yorkshire Pudding with Roast Beef

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Dinner Menu 1

Spiced Crab with Melon, Radish and Ginger

~

Beef Wellington with Roast Potatoes and Green Beans

~

Chocolate “Semi-Fredo” with Bitter Orange

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£ 72

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Dinner Menu 2

Terrine of Smoked Salmon
with Pickled Cucumber and Crab Beignet

~

Stuffed Saddle of Lamb with Spinach,
Pomme Fondant and Madeira Jus

~

Seasonal Fruit “Pavlova”

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£ 69

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Dinner Menu 3

Goose and Chicken Liver Parfait
Fig Chutney and Toasted Brioche

~

Roast Fillet of Sea Bass with Fricassée of Coco Beans,
Artichoke and Courgette

~

Buttermilk Panna Cotta with Raspberries

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£65

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Dinner Menu 4

Ballotine of Ham Hock
with Quail Egg and Pea Purée

~

Fillet of Beef with Baby Leeks, Girolles,
Pomme Purée and Red Wine

~

Pear Tart Tatin, Honey and Chestnut Ice Cream

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£62

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Dinner Menu 5

Roast Scallops with Avocado and Citrus

~

Roast Loin of Venison with Roast Celeriac,
Buttered Cabbage, Juniper and Red Wine

~

Gingerbread with Green Apple Sorbet

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£59

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Dinner Menu 6

Heritage Tomato and Crab Salad

~

Rotisserie of Spiced Duck, Crisp
Feuillantine Potatoes Swede Puree

~

Pistachio and Pink Grapefruit Tart
with Mascarpone Cream

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£ 57

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Vegetarian Menu 1

Asparagus with Truffle Vinaigrette

~

Baby Artichoke “Barigoule”
with Basil

~

Dessert as Main Selection

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£48

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Vegetarian Menu 2

Salt Baked Celeriac with Hazelnut Mayonnaise
Pickled Mushrooms

~

Stuffed Red Pepper Cannelloni
with Aubergine and Feta

~

Dessert as Main Selection

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£44

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Vegetarian Menu 3

Salad of Heritage Beetroot
Goats Cheese and Honeycomb

~

Smoked Potato Ravioli with Fricassée of Peas,
Broad Beans and Parmesan Cream

~

Dessert as Main Selection

~

Selection Filter Coffee

Home House Selection Tea

Herbal Infusions

~

Frivolities

£38

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