



MOSIMANN'S
London



By Appointment to
HRH The Prince of Wales
Caterers

PRIVATE DINING MENUS

SPRING/SUMMER 2023



Please kindly note that we do not operate in a nut free environment,
therefore some products may contain or have come in contact with nuts or nuts products.

Please choose **ONE** of the following set menus for your party. We are happy to cater for guests with specific dietary requirements.
All Menus include Coffee & Petits Fours. 13.5% Service Charge will be added to the final bill.

RHUBARB

£74.00

Burrata with Pea Gazpacho
Candied Beetroot and Baby Kale

~
Devon White Chicken
Potato Terrine
Purple Sprouting Broccoli
Morel Mushroom Sauce

~
Poached Rhubarb
White Chocolate Ganache

ASPARAGUS

£78.00

Wye Valley Asparagus
Sauce Dragoncello

~
Monkfish and Scallop Brochette
Fregola, Broad Bean and Pea Salad
Bois Boudran Sauce

~
**Dulce De Leche and
Maldon Sea Salt Pannacotta**
Pecan Praline

COCONUT

(vegetarian/vegan)

Burella Burrata
Datterino Tomatoes
Strawberry and Roasted Macadamia

~
Garden Pea and Mint Tortellini
Pea Shoot Dashi
Preserved Lemon

~
Coffee and Flaxseed Brownie
Coconut Caramel
Raspberry Sorbet



ARTICHOKE

£84.00

Braised Artichoke à la Barigoule
Saffron Dressing

~
Baked Fillet of Sea Bass
Black Bean and Coriander Dressing
Asian Stir Fried Vegetables

~
Passion Fruit Mousse Cake
Mango and Raspberry Sauce

AUBERGINE

£88.00

Seared Tuna
Crispy Aubergine and
Romero Pepper Salad

~
Herb Crusted Welsh Lamb Loin
Wholegrain Mustard
Minted Potatoes and Jus Gras

~
Individual Baked Alaska
Mixed Berry Ice Cream

THE BELFRY

£92.00

**Marinated Scottish Salmon
and Dorset Crab**
Spring Onions and Lemon Dressing

~
Seared Fillet of British Beef
Market Vegetables
Chateau Potatoes
Four Peppercorn Sauce

~
Anton's Bread and Butter Pudding



ENHANCE YOUR PRIVATE DINING EXPERIENCE

ANTON'S ACCLAIMED RISOTTO AI FUNGHI

is available as Middle Course
At **£12.50** per person

You may opt for a
COOKING DEMONSTRATION
of this dish in your own Private Dining Room
Available from January to October

At **£22.00** per person
(served in your room as an additional course)

SELECTION OF FARMHOUSE CHEESE
can be added to your Menu as an additional
Course before or after Dessert
at **£16.50** per person

MEMBERSHIP AT MOSIMANN'S

Mosimann's Members benefit from a
waived Room Hire for all our
Private Dining Rooms.

To find out more about our
membership options, please contact
our Membership Department on
membership@mosimann.com
or call +44 (0)20 7592 1628



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PRIVATE DINING ROOMS



THE MONTBLANC ROOM

Capacity: 2 Seated.



THE ANGÉLUS ROOM

Capacity: 6 Seated.



THE LALIQUE ROOM

Capacity: 12 Seated.



THE WINDSOR ROOM

Capacity: 14 Seated.



THE LANSON LIBRARY

Capacity: 20/30 Seated. 50 Reception.



THE DAVIDOFF ROOM

Capacity: 24/30 Seated. 50 Reception.



THE CASA LUIZA ROOM

Capacity: 18/50 Seated. 80 Reception.

FOR ALL PRIVATE DINING ROOM BOOKINGS

please contact the Events Team on
pdr@mosimann.com or call
+44 (0)20 7838 6330



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