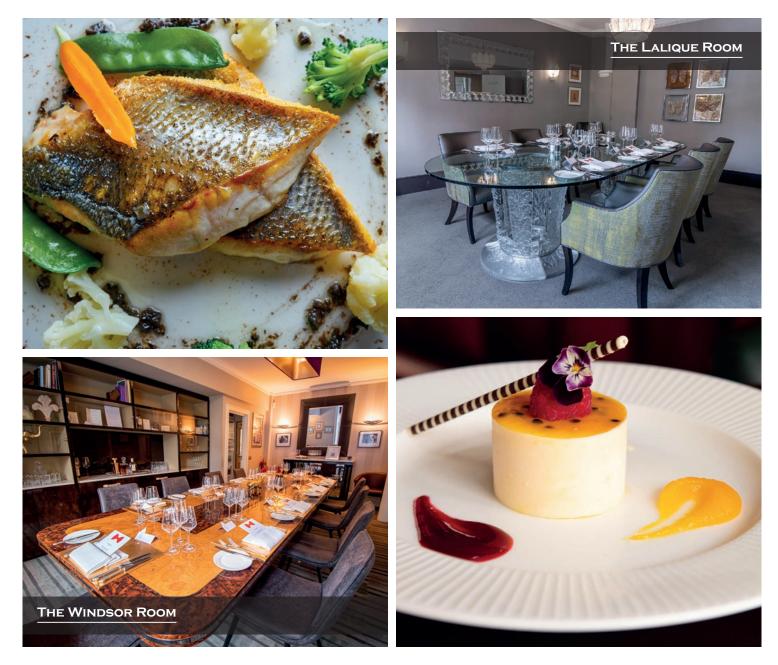
MOSIMANN'S



By Appointment to HRH The Prince of Wales Caterers

PRIVATE DINING MENUS

SPRING/SUMMER 2023

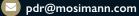


Please kindly note that we do not operate in a nut free environment, therefore some products may contain or have come in contact with nuts or nuts products.

(7) +44 (0) 207 838 6330

(S) +44 (0) 7802 698138

www.mosimann.com



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

ENHANCE YOUR PRIVATE DINING EXPERIENCE

ANTON'S ACCLAIMED RISOTTO AI FUNGHI

is available as Middle Course At <u>£12.50</u> per person You may opt for a **COOKING DEMONSTRATION**

of this dish in your own Private Dining Room Available from January to October At <u>£22.00</u> 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 <u>£16.50</u> per person

THE BELFRY

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



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



PRIVATE DINING ROOMS



Capacity: 2 Seated.



Capacity: 12 Seated.



Capacity: 20/30 Seated. 50 Reception.



Capacity: 18/50 Seated. 80 Reception.



Capacity: 6 Seated.



Capacity: 14 Seated.



Capacity: 24/30 Seated. 50 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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