

SALMONTINI

le RESTO

Salmontini offers the perfect space for any type of private event from corporate functions to personal celebrations. The secluded, intimate atmosphere offers a relaxing escape from the hustle and bustle.

The Private Dining Room can seat up to 28 guests, or fit 60 standing, and offers a fascinating luxury, cosy feel. A variety of set menus are available to suit every need and budget.

Bespoke menus can also be created by our Head Chef upon request. Our in house sommelier can also suggest the perfect wine pairings and drinks package to suit your party's requirements. Our dedicated events coordinator can ensure every aspect of your party is taken care of down to the finest detail.

Our events manager would be delighted to answer any questions you may have and to show you around the venue. Please feel free to get in touch via email: events@salmontini.com

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Canapé & Mini dishes Selection

Mini sea weed salad (V)	3
Asian risotto balls with sticky mango chilli sauce (V)	4
Artichoke and truffle arancini balls	4
Oyster and scallop ceviche with a ginger dressing and keta caviar	5
Mini Burger	4
Crispy California, crab roll (4 pieces)	7
Salmon Koru Maki (4 pieces)	5
Spicy tuna Maki (4 pieces)	5
Lobster salad on a toasted brioche	6
Tempura shrimp 2 pieces	4
Spicy Crispy Salmon Salad (1 piece)	3
Spicy Crispy Tuna Salad (1 piece)	3

Mini dishes Selection

Mini Atlantic sea bass in banana leaf	6
Lamb croquette harissa yogurt	6
Roasted butternut squash and quinoa salad (V)	4
Artichoke risotto with truffle oil	5
Miso Black Cod	7

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3 COURSE DINNER SET MENU

Dinner £45pp

Starters

Jerusalem artichoke soup with truffle

Spicy crispy salmon

Crispy duck, grapefruit, papaya and yuzu salad

Main Courses

Entrecôte St "Germaine" with chips and roasted tomato

Fragrant Atlantic sea bass baked in a banana leaf with soya been and rice

Champagne & truffle risotto

Dessert

Chocolate fondant with vanilla ice cream

Yuzu cheese cake

Sorbet selections

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4 COURSE DINNER SET MENU

Dinner £65

Starters

Jerusalem artichoke soup

Crispy duck, grapefruit, papaya and yuzu salad

Seaweed salad (V)

Middle course on sharing style (2 pieces each)

Avocado Uramaki

Spicy Tuna Uramaki

Dragon Uramaki

Main Courses

Beef tenderloin with roasted cauliflower purée and baby onions

Fragrant Atlantic sea bass baked in a banana leaf with soya bean and rice

Champagne and truffle risotto (V)

Dessert

Chocolate fondant with vanilla ice cream

Yuzu cheesecake

Sorbet selection

SALMONTINI

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4 COURSE DINNER SET MENU

Dinner £80

Starters

Jerusalem artichoke and truffle soup

Lobster and avocado salad on toasted brioche

Crispy duck, grapefruit, papaya and yuzu salad

Seaweed Salad

Middle Course served on sharing style (2 pieces each)

Avocado Uramaki

Spicy Tuna Uramaki

Dragon Uramaki

Main Courses

Rump of Welsh Lamb with seasonable vegetables

Beef tenderloin with roasted cauliflower purée and baby onions

Miso marinated black cod with sautéed asparagus

Champagne risotto with truffle

Dessert

Chocolate fondant with vanilla ice cream

Yuzu cheese cake

Mixed seasonal fruit with