

SCOTT'S

The Private Room
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The Private Room, hung with work by leading British artists, is an attractive and intimate Art Deco-style space, seating up to 40 guests for lunch or dinner.

In addition to dining, the room will accommodate a canapé reception for a maximum of 50 guests. The room is perfect for business lunches and dinners, presentations, press launches or private celebrations and is equipped with two plasma screens (hidden when not in use), wireless internet access and audio playback options.

Our selection of menus have been created by Chef Director, Tim Hughes and Head Chef, David McCarthy. We are happy to consider other seasonal options or your favourite dish from our current À La Carte menu to create your own bespoke menu.

We require one set menu to be chosen for all guests (the same one starter, one main course and one dessert). We cater for specific dietary requirements separately and can make wine recommendations for your event.

We provide all events with complimentary menu cards, place cards and decorate the tables with flowers and candles on your behalf.



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Summer Menus 2018

Available from 11 June until 23 September

Menu One
£60.00

Mixed beetroot salad with goat's cheese
and multi-seed biscuit



Grilled Devonshire chicken breast
and buttermilk fried chicken thigh with
creamed corn sautéed girolles and tarragon



Blueberry cheesecake ice cream coupe



Teas, coffee & petits fours

Menu Two
£65.00

Olive oil poached salmon with pickled
cucumber, nasturtium and caviar dressing



Fillet of cod with Portland crab, Heritage
potatoes and asparagus tips



Lemon tart with crème fraîche ice cream



Teas, coffee & petits fours

Menu Three
£70.00

Crispy duck and watermelon salad
with spiced cashew nuts



Salmon teriyaki with pickled summer
vegetables and sesame



Elderflower panna cotta with apricots
and Champagne granita



Teas, coffee & petits fours

Menu Four
£75.00

Burrata with Parma ham, glazed figs
and grissini



Roast Cornish lamb, spiced carrot purée,
minted broad bean samosa



Chocolate and raspberry torte



Teas, coffee & petits fours

An additional course of British cheeses can be added to all menus at a supplement of £12.50 per person.
Cheese boards will consist of a bespoke selection of three farmhouse cheeses
accompanied with crackers and pickles.

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Menu Five
£82.00

Tuna, bass and lobster ceviche
with plantain crisps

Isle of Gigha halibut with slow roasted
Provençale and shellfish stuffed zucchini

Strawberries with white chocolate
mascarpone ice cream and basil

Teas, coffee & petits fours

Menu Six
£90.00

Scallop and langoustine feuilletine
with lobster sauce and caviar

Fillet of Scottish beef with slow roasted shallots,
sautéed foie gras and Parmesan truffled chips

Chocolate fondant with cherries
and pistachio ice cream

Teas, coffee & petits fours



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Tasting Menu
£120.00
£170.00 with paired wines

Lobster and summer vegetable salad with golden tomato soup
Haute Vallée de l'Aude - Cigalus - G. Bertrand 2016

Pan-fried foie gras with peach tarte fines and pistachio crumb
Muscat Beaumes de Venise Durban 2015

Fillet of wild turbot with watercress purée, asparagus and caviar
Etna Bianco - Graci 2016

Peach Melba
Sauternes Clos le Comte Cuvée Emilie 2016

British cheese board

Teas, coffee & petits fours

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Pre-lunch/dinner canapés

Please choose four canapés from the selection below

£12.00 per person

Tataki of beef
pickled vegetables and truffled ponzu

Sautéed foie gras, apple tart fine,
salted pistachio

Fried gnocchi
with Parma ham and Parmesan

Scotch quail egg
with piccalilli

Tempura oyster
with spiced avocado cream

Salmon tartare, shiso, lotus root crisp

Shrimp tempura, spicy cocktail sauce

Dorset crab on toast
with celeriac remoulade

Lobster tortilla
with chilli salsa and guacamole

Orkney scallop, lime, red onion
and avocado ceviche

Marinated salmon, pumpernickel
beetroot and horseradish

Smoked eel and bacon croquette
with apple

Smoked salmon, caviar and quail
on melba toast

Beetroot and almond macaroon,
whipped goat's cheese

Caramelised onion and wild mushroom
tart, herb crème fraîche

Butternut squash roll with scorched
tomato, mozzarella and basil

Thai soft roll with fragrant herbs



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Facilitates and further information

Capacity

The Private Room accommodates a maximum of 40 guests seated on 4 round tables of 10, 28 on one long table or 50 for a standing reception

Access, service & departure times

Lunch

Access: Monday - Sunday 11.30 am | service: noon
guests' departure: 5.00 pm

Dinner

Access: Monday - Sunday 6.00 pm | service: 6.30 pm
guests' departure: 12.00am

- Service charge: 15%
- TV screens included in the room
- Menu cards can be printed and dedicated to your requirements
- Complimentary place cards are provided
- Complimentary seasonal flowers are provided in the private room. We can provide details of the florist should guests require bespoke arrangements
- Tea lights are supplied to suit your table layout
- An iPod docking station is available for your own use or background music can be provided
- We do not have the facilities for DJs or dancing
- Complimentary Wi-Fi is provided
- Corkage is not permitted
- Please note that there is no lift or disabled access to The Private Dining Room

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Booking

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