# SCOTT'S

# The Private Room at SCOTT'S

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.





## The Private Room

at

## SCOTT'S

Winter Menus 2018 Available from 24 September until 14 April

Menu One £60.00	Menu Two £65.00
Mixed beetroot with labneh, truffled walnuts and pumpernickel	Burrata with marinated and crispy artichokes, smoked tomato dressing
Roast Devonshire chicken, wild mushroom and pancetta stuffing, caramelised shallot and tarragon sauce	Roasted cod with cauliflower purée, chorizo dressing and rocket
Chocolate and clementine coupe	Apple tart fine with Calvados and caramel ripple ice cream
Teas, coffee & petits fours	Teas, coffee & petits fours
Menu Three £70.00	Menu Four £75.00
Lemon poached salmon, pickled cucumber, nasturtium and caviar	Twice baked Keen's cheddar soufflé with black truffle
	·
Loin of venison with roasted celeriac, spiced venison puff and plum sauce	Fillet of halibut, langoustine raviolo, fennel and tomato dashi
	·
Banoffee cheesecake	Coconut crème brûlée with passion fruit and mango ice cream
Teas, coffee & petits fours	Teas, coffee & petits fours

An additional cheese course can be added to all menus at a supplement of £13.75 per person. Cheese boards will consist of a bespoke selection of three farmhouse cheeses accompanied with crackers and pickles.

### The Private Room

at

## SCOTT'S

Menu Five £82.00

Devonshire dressed crab with avocado purée, yuzu mayonnaise and caviar

Cornish best end of lamb, Boulangère potato, and caramelised Heritage carrot

Iced lemon meringue with Griotte cherries

Teas, coffee & petits fours

Menu Six £90.00

Yellowtail and salmon sashimi, honey and yuzu dressing, wasabi and ginger

Fillet of Limestone beef, pan fried foie gras, herb roasted salsify and Bordelaise sauce

Baked chocolate fondant with pistachio brittle ice cream

Teas, coffee & petits fours



### The Private Room

at

## SCOTT'S

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

# The Private Room at SCOTT'S

Available for all private events at Scott's is the option to have our in-house sommelier pair wines to your bespoke menu, created by Caprice group Chef Director Tim Hughes, and Scott's Head Chef Dave McCarthy.

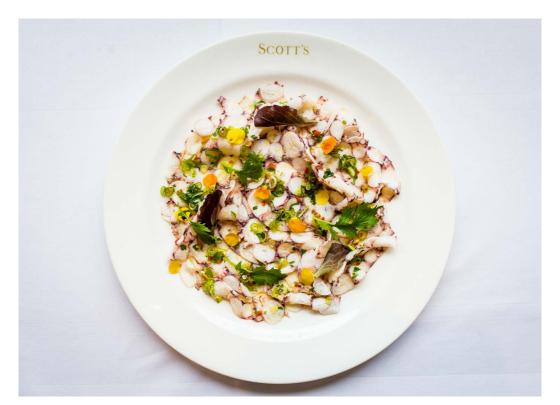
#### Wine Discovery

Those opting for the Wine Discovery will enjoy a diverse selection of international wines, specially selected by our sommelier and designed to elevate each dish. The Wine Discovery is priced at £60 per person.

#### Wine Experience

A more luxurious experience available at functions. The finest wines in our cellars will be paired to your menu, and your guests will be guided through each individual pairing. The Wine Experience is priced at £85 per person.







## SCOTT'S

#### 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

# SCOTT'S



### Booking

Catherine Gauld 020 7307 5784

cgauld@caprice-holdings.co.uk

20 Mount Street, London, W1K 2HE