

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 A 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 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 2016

Available from 13th June 2016 until 25th September 2016

Menu 1
£54.00

Summer vegetable salad
with labneh and shaved truffle

Chargrilled breast of Devonshire chicken,
Parmesan gnocchi, grilled asparagus and
sautéed girolles

Lemon meringue coupe with raspberries

Teas, coffee & petits fours

Menu 2
£58.00

Heritage beetroot and watermelon salad
with soft goat's cheese

Fillet of cod, smoked cauliflower purée,
Padrón peppers and chorizo dressing

Iced Amaretti parfait with blush apricots

Teas, coffee & petits fours

Menu 3
£60.00

Carpaccio of salmon,
pickled cucumber, jalapeño and avocado
cream, nasturtium leaves

Roast Gressingham duck breast,
crispy leg, caramelised fig tart, hispi hearts
and orange sauce

Pimm's and strawberry jelly
with lemonade sherbet

Teas, coffee & petits fours

Menu 4
£64.00

Burrata, shaved zucchini salad
and fried courgette flower

Miso blackened salmon
with seared pak choi and pickled ginger

Vanilla crème brûlée
with blueberries and violet shortbread

Teas, coffee & petits fours

An additional course of British or European 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 or European cheeses accompanied with our own home-made crackers and pickles.

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Menu 5
£68.00

Dressed Portland crab
with celeriac and shaved fennel remoulade
and wholemeal Melba toast

Roast loin and cutlet of Cornish lamb,
crispy belly, pea shoots and broad beans

Pavlova with summer berries and elderflower

Teas, coffee & petits fours

Menu 6
£72.00

Caramelised onion tart
with sautéed sweetbreads and grated foie gras

Fillet of stone bass
with scampi Provençale

Caramel and sea salt chocolate torte

Teas, coffee & petits fours

Menu 7
£78.00

Isle of Mull scallops
with sweetcorn and prosciutto crisps

Fillet of halibut
with artichoke tortellini, watercress and lemon

Vanilla poached peaches
with Champagne sabayon

Teas, coffee & petits fours

Menu 8
£85.00

Lobster, fennel and asparagus salad
with spiced cocktail dressing

Fillet of beef with oxtail bon bon,
forest mushrooms and smoked bone marrow

Scott's dessert plate

Teas, coffee & petits fours

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Pre-lunch/dinner canapés
Please choose 4 canapés from the selection below
£12.00 per head

Thai soft rolls
with fragrant herbs (v)

Tataki of beef
with French beans

Scottish langoustine,
Pata Negra, aioli and
pea shoot roll

Dorset crab on toast
with celeriac rémoulade

Smoked salmon
Scotch quail's egg

Tomato & mozzarella tortino
with basil (v)

Shellfish cocktail

Shrimp burger

Lobster tortilla
with chilli salsa & guacamole

Orkney scallop, lime, red onion
& avocado ceviche

Marinated salmon, pumpernickel,
beetroot & horseradish

Olive crusted seabass
with tomato Provençale

Beef carpaccio with parmesan
biscuit and truffle

Smoked salmon royale
on Melba toast

Scott's fish pie

Baked wild mushroom tart (v)



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Booking

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