

SCOTT'S

The Private Room
at
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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 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 2017
Available from 12th June until 24th September

Menu One
£58.00

Twice baked Keens cheddar soufflé with
shaved summer vegetables and truffle salad



Chargrilled dry spiced Devonshire chicken,
roasted butternut squash, red pepper and
quinoa salsa



Amalfi lemon meringue coupe



Teas, coffee & petits fours

Menu Two
£65.00

Salmon gravlax with avocado, pickled
cucumber and sea trout caviar



Roasted cod with braised peas, broad beans
and shoots with crispy prosciutto



Peach melba pavlova



Teas, coffee & petits fours

Menu Three
£70.00

Crispy duck and watermelon salad with
spiced cashew nuts



Seared fillet of salmon with Portland crab,
Heritage potatoes and asparagus tips



Panna cotta with strawberries and Pimm's
granita



Teas, coffee & petits fours

Menu Four
£75.00

Burrata with mixed tomatoes, gazpacho dressing
and Parmesan biscuit



Roast best-end of Cornish lamb and crispy belly
with caramelised Heritage carrot purée, broad
beans and roasted garlic sauce



Chocolate and raspberry torte



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 Five
£80.00

Scott's dressed crab, cucumber jelly and
wholemeal Melba toast

Fillet of halibut with shaved courgettes, smoked
tomatoes and fried courgette flower

Baked vanilla cheesecake
(raspberry, strawberry, blueberry)

Teas, coffee & petits fours

Menu Six
£85.00

Isle of Mull scallops with spiced sweetcorn purée
and chorizo dressing

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

Baked chocolate fondant with salted caramel
ice cream

Teas, coffee & petits fours



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Tasting Menu One
£110.00

Roasted tomato and shallot tart with Burrata and san Danielle ham

—

Salmon sashimi, honey and yuzu dressing and caviar

—

Fillet of wild seabass with seared Asian greens with scallops and dashi broth

or

Fillet of beef
with grilled artichokes, caramelised shallots, sautéed morels

please select one for all guests

—

British cheese board

—

Passion fruit torte with chocolate sorbet

—

Teas, coffee & petits fours

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Tasting Menu Two
with paired wine £160
with paired champagne £195

Beetroot salad with multi seed biscuit and stracciatella di Bufala
Champagne option: Ruinart Rosé Brut NV
Wine option: Roero Arneis 'Cornarea' 2015 Canale, Piedmont

Ceviche of tuna, seabass and prawn
Champagne option: Gaston Chiquet Brut Rosé 1er Cru
Wine option: Pouilly Fumé 'La Charnoie' 2014 Patrick Coulbois

Fillet of beef with braised short rib and truffle
Champagne option: Bollinger La Grande Année Brut 2005
Wine option: Barolo 2012 Fratelli Alessandria, Piedmont

British cheese board
Champagne option: Billecart Salmon Brut Blanc de Blancs NV
Wine option: Pouilly Fuissé 2014 Château de Pierreclos

Iced pistachio parfait with Griotte cherries
Champagne option: Hambleton Classic Cuvée NV Hampshire
Wine option: Muscat de Beaume de Venise 2013, Durban

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Pre-lunch/dinner canapés

Please choose four canapés from the selection below

£12.00 per person

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 egg

Tomato and mozzarella tortino
with basil (v)

Shellfish cocktail

Shrimp burger

Lobster tortilla
with chilli salsa and guacamole

Orkney scallop, lime, red onion
and avocado ceviche

Marinated salmon, pumpernickel,
beetroot and 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)

Oscietra caviar blini with sour cream
£7.50 per canapé



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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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