

SCOTT'S
THE PRIVATE ROOM



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The newly refurbished Private Room has been fully redesigned, to create an opulent and impressive venue.

The Private Room at Scott's can accommodate groups of 24 guests seated on one long table, 40 seated on round tables and up to 50 for a standing cocktail reception. A further striking addition to the new look private dining room is a tropical fish tank bar with an impressive marble top, serving Champagne, cocktails and wine to private diners. Offset by shimmering gold ceilings and marble walls, this intimate yet versatile space provides a unique location for any occasion. The Private Room's walls have been clad with stunning pieces of verre églomisé, gilded and painted glass mirrors that give a sense of depth and life. These striking wall panels create an under the sea playground filled with fantastical fish, flora and fauna.

The room is perfect for private lunch and dinner celebrations, press launches or business occasions and has an inbuilt music system to play background restaurant music or music from your own source.





SCOTT'S

THE PRIVATE ROOM

LUNCH MENU

Available from 13 May until 22 September

Two courses £49.50

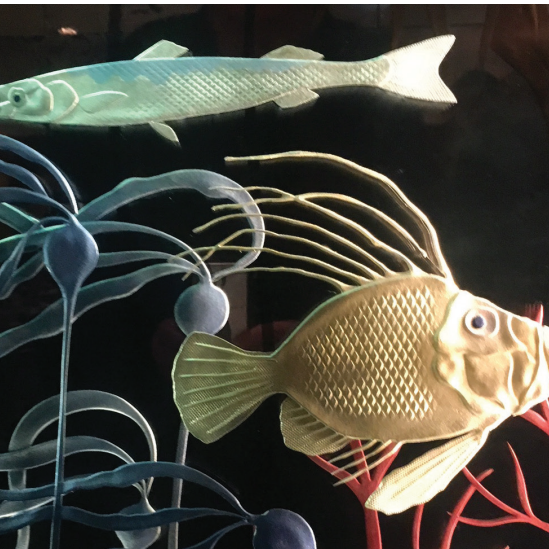
Add an additional dessert course for £9.50

Burrata with heirloom tomatoes
pickled green tomatoes, pesto dressing, multi seed cracker

Blackened miso salmon
with seared bok choy, enoki mushrooms and sesame

Teas, coffee & petits fours

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of staff if you have an allergy, or ask for further allergen information.



SUMMER MENUS 2019

Available from 13 May until 22 September



MENU ONE

£65.00

Mixed beetroot

beetroot hummus, labneh and pumpernickel crisps

Grilled Devonshire chicken

*chicken lollipop, caramelised shallots,
girolle mushrooms and tarragon*

Blueberry cheesecake

ice cream coupe

Teas, coffee & petits fours

MENU TWO

£70.00

Nori cured salmon

pickled cucumber, yuzu avocado and caviar

Roasted cod

*with cauliflower purée,
chorizo dressing and rocket*

Chocolate and raspberry forest

Teas, coffee & petits fours



*Perfect for private lunch
and dinner celebrations,
press launches or business
occasions*



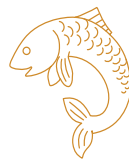


*Head Chef, David
McCarthy creates menus
that highlight the best of
each season's produce*



SUMMER MENUS 2019

Available from 13 May until 22 September



MENU THREE

£75.00

Buffalo mozzarella
with Joselito ham, glazed figs and Parmesan biscuit

Fillet of sea bass
*with Portland crab, charred hispi,
shaved fennel, lemon dressing*

Summer fruit pavlova

Teas, coffee & petits fours

MENU FOUR

£80.00

Spicy salmon tartare
with avocado

Aylesbury summer lamb
*with roasted squash, scrumpet,
confit garlic and rosemary sauce*

Strawberry and vanilla parfait
elderflower sorbet and shortbread

Teas, coffee & petits fours

SUMMER MENUS 2019

Available from 13 May until 22 September



MENU FIVE

£85.00

Scott's dressed crab
with melba toast



Fillet of halibut
with asparagus gyoza, sprouting broccoli, dashi



Cru Virunga chocolate fondant
with salted caramel ice cream



Teas, coffee & petits fours

MENU SIX

£90.00

Lobster salad
with green mango, pomelo, yuzu dressing



Fillet of beef
*braised short rib, foie gras
and bone marrow crumb, truffled sauce*



Peach Melba



Teas, coffee & petits fours



*The Private Room
accommodates a maximum
of 40 guests seated or 50
for a standing reception*



TASTING MENU

Available from 13 May until 22 September
£150.00



FIRST COURSE

Seared Yellowfin tuna,
avocado and edamame purée

SECOND COURSE

Crab and langoustine lasagne
with lobster sauce

MAIN COURSE

Fillet of wild turbot
with sautéed girolles, chicken hollandaise, asparagus and caviar

DESSERT COURSE

Champagne and lemon mousse
with strawberries and meringue

Cheese course

Teas, coffee & petits fours





PRE-LUNCH OR DINNER CANAPÉS

Please choose four canapés from the selection below

£15.00 per person

For drinks receptions, we recommend eight canapés per person



Beef tartare
Parmesan biscuit and quail egg

Tataki of beef
pickled vegetables and truffled ponzu

Sautéed foie gras
crispy truffle potato and comte

Fried gnocchi
Parma ham and Parmesan

Scott's sausage roll
Branston pickle relish

Salmon tartare
shiso, lotus root crisp

Rock shrimp tempura
spicy cocktail sauce

Dorset crab on toast
celeriac remoulade

Lobster and tuna tortilla
chilli salsa and guacamole

Scorched smoked eel
celeriac and apple tartlet and caviar

Smoked salmon doughnut
horseradish

Selection of maki rolls
fish and vegetarian

Thai soft roll
fragrant herbs

Grilled courgette
buffalo mozzarella and pea shoot roll

Watermelon
fried tofu, pickled ginger, sesame

Goat's cheese tart
pea and girolle

MENU ENHANCEMENTS

Each platter serves serves five



SCOTT'S PLATEAU DE FRUITS DE MER

Oysters, dressed crab, Dublin bay prawns, sea bass ceviche, cockles, Atlantic prawns, mussels and clams

£90

SCOTT'S DELUXE PLATEAU DE FRUITS DE MER

Oysters, whole lobster, dressed crab, Dublin bay prawns, sea bass ceviche, cockles, Atlantic prawns, mussels and clams

£135

CAVIAR

Prices per dish

PLATINUM

30g £75

50g £130

OSCIETRA

30g £100

50g £160

BELUGA

30g £210

50g £320

CHEESE COURSE

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 cheeses and accompaniments.

CELEBRATION CAKES

£7.50 per person

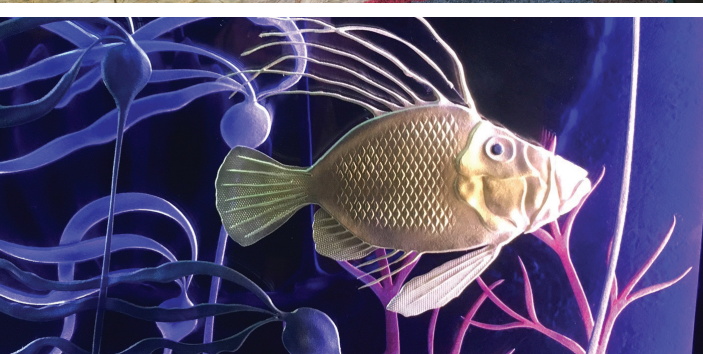
Vanilla cheesecake with summer fruits

Cru Virunga chocolate and salted caramel

Amalfi lemon, meringue and blueberry

Strawberry and pistachio





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



WINE DISCOVERY

Those opting for the Wine Discovery will enjoy a diverse selection of international wines from exciting grape varieties, exclusive producers and distinctive terroirs such as Assyrtiko in Greece and Grüner Veltliner in Austria; as well as classic varieties including Chianti in Italy and Pinot Noir from New Zealand. All wines are 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, our sommelier invites you to explore our fine wine selection, giving you the opportunity to taste wines from the world's leading wine producers; such as Chablis, Barolo and Rioja Reserva. Guests will be guided through each individual pairing by our expert sommelier.

The Wine Experience is priced at £85 per person.



COCKTAILS



CHAMPAGNE COCKTAILS

Rose & Gold £18
Champagne, Plymouth gin, yuzu juice

Kir Royale £18
Champagne, Crème de Cassis

Twinkle £20
*Champagne, Absolute Elyx vodka,
elderflower cordial*

BELLINI'S

Classic Bellini £16
Prosecco, white peach purée

Mango & Passion Fruit Bellini £16
Prosecco, mango purée, passion fruit purée

Green Apple Bellini £16
Prosecco, green apple purée

CLASSIC COCKTAILS

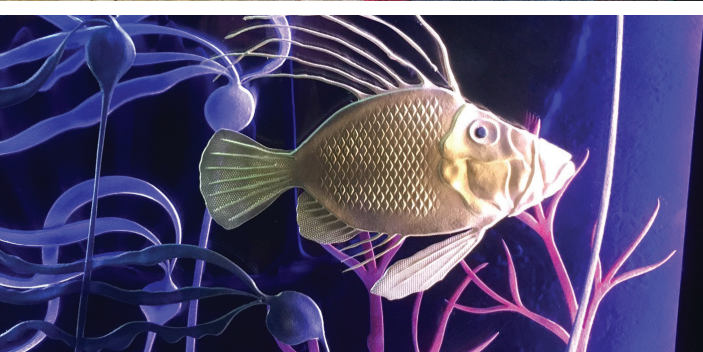
Negroni £16
Campari, Beefeater gin, Antica Carpano

Margarita £16
Don Julio Reposado, Cointreau, fresh lime juice

Moscow Mule £16
Belvedere vodka, ginger beer, lime juice, Angostura bitters

Vesper £18
Tanqueray 10 gin, Belvedere vodka, Lillet, Punt e Mes







FURTHER INFORMATION

CAPACITY

The Private Room accommodates a maximum of 40 guests seated on four round tables of 10, 24 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: Monday – Saturday 12.30am | Sunday 12.00am

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- Service charge: 15%
 - Menu cards can be printed and dedicated to your requirements
 - Personalised place cards are provided
 - 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 aux cable is available for your own use or background music can be provided
 - Complimentary Wi-Fi is provided
 - Corkage is not permitted
 - Please note that there is no lift or disabled access to The Private Dining Room
 - We do not have the facilities for DJs or dancing



THE PRIVATE ROOM

BOOKING

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