

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 30th September until 8th March

Two courses £49.50

Add an additional dessert course for £9.50

Burrata with heirloom tomatoes
pickled green tomatoes, pesto dressing, multiseed cracker

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

Teas, coffee & petits fours

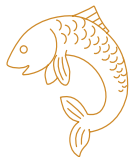
*This option is only available for lunch bookings taking place
Monday to Friday, excluding December.*

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.



WINTER MENUS 2019

Available from 30th September until 8th March



MENU ONE

£68

Heritage beetroots
with spiced labneh, crunchy oat granola,
muscatel dressing

Roast Devonshire chicken
with cep and tarragon stuffed thigh,
salt baked celeriac and winter greens

Mango and passion fruit
ice cream coupe

A selection of teas, coffee
and petits fours

MENU TWO

£72

Buffalo mozzarella
with torched winter tomatoes,
smoked red pepper and pesto

Roast cod
with chorizo and Castilian potatoes lemon
and garlic dressing

Apple tart fine
with Calvados and caramel ripple ice cream

A selection of teas, coffee
and petits fours



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



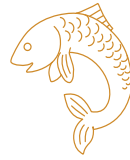


*Head Chef, David
McCarthy creates
menus that highlight the
best of each season's
produce*



WINTER MENUS 2019

Available from 30th September until 8th March



MENU THREE

£76

Devonshire crab
with avocado cream, chilli cracker
and pickled cucumber

Fillet of venison
with smoked beets, parsnip purée
and blackberries

Paris-Brest
with pistachio ice cream and chocolate sauce

A selection of teas, coffee
and petits fours

MENU FOUR

£80

Seared citrus cured King Ora salmon
with yuzu kosho dressing and pickled jalapeños

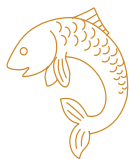
Fillet of halibut
with scallop nori, edamame beans and dashi broth

Vanilla crème brûlée
with rhubarb and green apple ice cream

A selection of teas, coffee
and petits fours

WINTER MENUS 2019

Available from 30th September until 8th March



MENU FIVE

£85

Puff pastry baked scallop and langoustine
with shellfish sauce

Roast lamb
with barbecued carrot, potato
and rosemary terrine, datterini

Cherry and Amaretto baked Alaska

A selection of teas, coffee
and petits fours

MENU SIX

£95

Yellowtail and salmon sashimi
kumquat and ponzu, wasabi and ginger

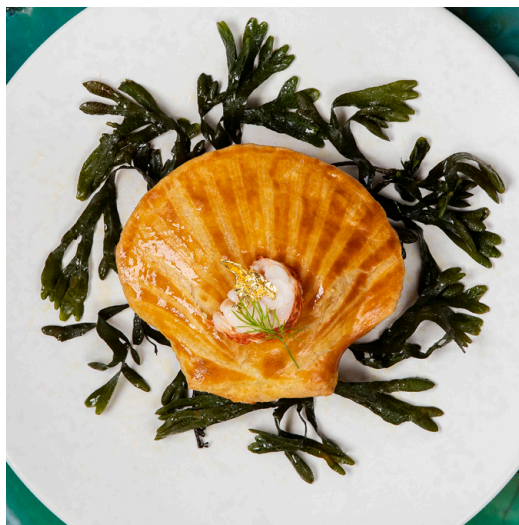
Fillet of beef
with sautéed foie gras, pistachio
and caramelised shallot

Baked chocolate and praline fondant
with roasted hazelnut ice cream

A selection of teas, coffee
and petits fours



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



CHRISTMAS MENU

Available from 25th November until 6th January

CHRISTMAS MENU ONE

£95

Gravlax

with Swedish mustard dressing, pickled cucumber and nasturtium

Norfolk bronze free range turkey
*with wild boar sausage, sage and onion stuffing,
buttered Brussel sprouts and tops, cranberry sauce*

Christmas pudding soufflé
with brandy crème fraiche ice cream

A selection of teas, coffee
and petits fours

CHRISTMAS MENU TWO

£105

Twice baked lobster
and Keen's cheddar soufflé

Beef wellington
with pan-fried foie gras, confit potato and Madeira sauce

Chocolate, caramel and clementine Christmas log

A selection of teas, coffee
and petits fours





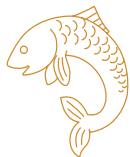
PRE-LUNCH OR DINNER CANAPÉS

Please choose four canapés from the selection below

£15.00 per person

For drinks receptions, we recommend eight canapés per person

£30.00 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

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

Goat's cheese tart
wild mushrooms

Miso baked aubergine
fried tofu and sesame

MENU ENHANCEMENTS



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

Each platter serves serves five

CAVIAR

Prices per dish

PLATINUM

30g £75

50g £130

OSCIETRA

30g £100

50g £160

125g £415

BELUGA

30g £210

50g £320

125g £875

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

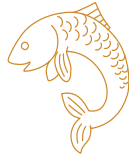
Amalfi lemon, meringue and blueberry

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.

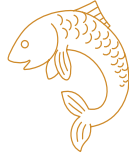
WINE EXPERIENCE

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

Catherine Gauld 020 7307 5784

cgauld@caprice-holdings.co.uk

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London,
W1K 2HE

