

THE BEAUMONT

Menus

PRIVATE DINING

Private Dining

The Beaumont offers one fine room
for private dining, business meetings and family events:
The Lotos Room.

Our menus are created seasonally by the chefs
of The Colony Grill.

We cater for dietary requirements;
kindly advise us a minimum of 48 hours in advance
of any special requests.

Some of our dishes contain allergens.
Please speak to a member of staff for more information
and advice of any allergies amongst your guests.

Contact:

Ovidiu Cojanu
Private Dining Manager
The Beaumont
Brown Hart Gardens
London W1K 6TF

Direct Telephone: 020 3728 7259

events@thebeaumont.com

Breakfast Menu

Continental

Freshly Squeezed Orange Juice
 A Selection of Mini Homemade Viennoiseries
 Bowl of Whole Fruit
 Greek Yoghurt with Seasonal Fruit Compote
 Selection of Teas and Herbal Infusions, Americano Coffee
32.00 per person

English

Freshly Squeezed Orange Juice
 A Selection of Mini Homemade Viennoiseries
 Scrambled Eggs, Streaky Bacon and Cumberland Sausage, Grilled Tomato,
 Flat Field Mushroom
or
 Smoked Salmon and Scrambled Eggs on Toast
or
 Mashed Avocado on Toast with Poached Eggs
 Selection of Teas and Herbal Infusions, Americano Coffee
42.00 per person

Fresh Fruit Salad, Chamomile Infusion *+5.00 per person*
 Prunes in Jasmine Syrup, Greek Yoghurt *+4.00 per person*
 Bircher Müesli *+4.00 per person*
 Açai Bowl, Banana, Goji Berries, Pistachio *+8.00 per person*
 Selection of Cold Cuts and Cheeses *+6.00 per person*

Fresh Fruit Juice *27.50 per jug*
Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger ~ The Colony's Green Juice

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A discretionary 15% service charge will be added to your final bill.

Breakfast Canapé Menu

Cold Canapés

Crushed Avocado, Grilled Cherry Tomato on Rye
 Granola Bar, Cocoa & Pumpkin Seed
 Bircher Müesli Shot
 Açai Bowl, Banana, Goji Berries, Pistachio Shot

Hot Canapés

Croque Monsieur
 Quail Egg Benedict
 Smoked Salmon and Scrambled Egg on Brioche
 Mashed Avocado on Toast with Quail Egg
 Sweetcorn Fritter, Avocado, Fried Quail Egg

4.00 each

Drinks Menu

Fresh Fruit Juice 27.50 per jug
 Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger ~ The Colony's Green Juice

Selection of Teas and Herbal Infusions (unlimited) 5.50 per person

Americano Coffee (unlimited) 6.00 per person

Infused Water 10.00 per dispenser jar
 Apple, Cucumber & Mint ~ Lemongrass, Ginger & Lime ~ Fennel, Kiwi & Orange
 Raspberry, Lychee & Rose

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Private Dining

Coffee Breaks Menu

*prices per person
all served with filter coffee and selection of teas*

Morning Break

Arlington White Egg and Bacon Roll 12.00

A Selection of Mini Viennoiseries from The Beaumont Bakery 12.00

The Colony Green Juice and a Fresh Fruit Skewer 12.00

Full English Muffin,
Fried Arlington White, Sausage, Field Mushroom in a Toasted English Muffin 16.00

Afternoon Break

Homemade Chocolate Cookies 8.00

Freshly Baked Scones, Clotted Cream and our Strawberry Jam 14.50

Fresh Fruit Skewers, a Selection of Nuts 8.00

Homemade Chocolate Brownie 11.00

Table Snacks

3.00 per person per item

Salted Popcorn

Jelly Sweets

Smoked Mix Nuts

Salted Pretzels

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Brunch Menu

80.00 per person

Bloody Mary on arrival

Selection of freshly baked pastries from The Beaumont Bakery

Buffet

Smoked Salmon, Shaved Fennel and Seaweed Salad

Oysters and New York Shrimp Cocktail

London Cured Meats - Coppa, Bresaola, Salami

Selection of Continental Cheeses

Fresh Fruit Salad, Chamomile Infusion

Pancakes with an Assortment of Toppings

À la Carte Main Course

Please select one choice per guest

Eggs Benedict, Florentine or Royale

Scrambled Eggs, Streaky Bacon and Cumberland Sausage, Grilled Tomato,

Flat Field Mushroom

Lambton and Jackson Smoked Salmon and Scrambled Eggs on Rye Bagel

Mashed Avocado on Toast, Grilled Tomatoes with Poached Eggs

Infused Water

Select one from the following

Apple, Cucumber & Mint

Lemongrass, Ginger & Lime

Fennel, Kiwi & Orange

Raspberry, Lychee & Rose

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Private Dining

Working Lunch Menu A

2 Courses 55.00 per person ~ 3 Courses 65.00 per person

We kindly ask you to choose one item from the sections below to create a set two course or three course menu. This menu will be served to all guests

Starter

Avocado Vinaigrette
New York Shrimp Cocktail
The Colony Cobb Salad
Classic Caesar Salad

Main Course

The Colony Burger, Dry-Aged Beef, Caramelised Onions, Triple-Cooked Chips
Market Fish and Chips, Crushed Peas, Tartare Sauce
Aged Parmesan Risotto, Black Truffle, Crisp Wild Rice
Glazed Macaroni Cheese, Shallot Crumble (*vegan*)

Dessert

Exotic 'Mess'
Pistachio and Almond Tart
Fresh Fruit Salad

Coffee, Tea and Petits Fours

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Private Dining

Working Lunch Menu B

50.00 per person

*This working lunch menu is served buffet-style,
to enable you to meet and work with the minimum of interruption.*

Salads

Grilled Mediterranean Vegetables, Smoked Tomatoes and Burrata
Tenderstem Broccoli, Chilli, Garlic and King Prawns
Hot Smoked Salmon, Charlotte Potato, Green Beans, Boiled Egg, Mustard Vinaigrette

Selection of Finger Sandwiches

Devilled Egg Mayonnaise
Smoked Salmon and Cream Cheese
Cobb Salad
Ham and Mustard Mayonnaise

Sweets & Desserts

Tiramisu
White Chocolate Blondie, Vanilla Cream, Raspberries
Fresh Fruit Salad

Selection of Teas and Herbal Infusions, Coffee

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Working Lunch Menu C

65.00 per person

*This working lunch menu is served buffet-style,
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Salads

please select three items from the following

- Organic Mixed Leaves, Lemon Dressing
- Caesar Salad, Aged Parmesan, Anchovies, Croutons
- Mediterranean Vegetables, Smoked Tomatoes and Burrata
- Charred Broccoli and Kale, Chilli, Garlic and King Prawns
- Hot Smoked Salmon, Charlotte Potato, Green Beans, Boiled Egg, Mustard Vinaigrette
- Little Gem and Grilled Runner Beans, Smoked Almonds and Feta
- Gochujang Cauliflower, Pomegranate, Coriander, Mint and Lime Yoghurt
- Cherry Tomato and Bocconcini, Rocket Pesto

Sandwiches

please select three items from the following

- Devilled Egg Salad on Brioche Bun
- Bacon, Lettuce and Tomato, Granary Baguette
- Kimchi and Crushed Avocado
- Smoked Salmon, Cream Cheese, Pickled Cucumber, Rye Bagel
- Swiss Cheese, Pastrami, Sauerkraut and Crispy Shallot
- Cumbrian Ham, Lettuce and Tomato
- Tuna Mayonnaise, Shallot and Avocado

Sweets

please select two items from the following

- Chocolate and Praline Choux
- Lemon Pie
- Vanilla Roulade
- Hazelnut Brownie and Caramel Cream
- Coconut and Cocoa Nib Mousse

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Canapé Menu

4.00 each

Pre-Dinner Canapés / Selection of six 21.00 per person

Cocktail Canapés / Selection of eight 28.00 per person
Please select three cold, three hot and two dessert canapés

Cocktail Canapés / Selection of thirteen 43.00 per person
Please select five cold, five hot and three dessert canapés

Cold Canapés

Devilled Egg, Caviar, Spring Onion

Steak Tartare and Horseradish Crustade

Smoked Salmon and Avocado Cornetto

Tandoori Cauliflower, Poppadum, Pomegranate

Parmesan Cookies, Cheddar Custard, Black Onion Seeds

Beetroot Pancake, Goats' Cheese Roll

Waldorf Salad, Apple, Celery, Grape, Walnut, Blue Cheese Tartlet

Marinated Tuna Sashimi, Wasabi, Sesame

Hot Canapés

Pork Croques, Burnt Apple

Tomato Risotto Cake, Rocket Pesto

Lamb Slider, Tahini Yoghurt

Crisp King Prawns, Fresh Herbs, Romesco Sauce

Queen Scallop, Serrano Ham

Cod Cheeks, Tartare Sauce

Fried Chicken, Roast Chicken Emulsion

French Toast, Bacon Jam, Cheddar Custard, Truffle

Chickpea Panisse, Jalapeño Ketchup

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Canapé Menu

Gluten-Free Canapés

Devilled Egg, Caviar, Spring Onion

Tandoori Cauliflower, Poppadum, Pomegranate

Waldorf Salad, Apple, Celery, Grape, Walnut, Blue Cheese

Marinated Tuna Sashimi, Wasabi, Sesame

Queen Scallop, Serrano Ham

Chickpea Panisse, Jalapeño Ketchup

Dairy-Free Canapés

Smoked Salmon and Avocado Cornetto

Waldorf Salad, Apple, Celery, Grape, Walnut

Marinated Sashimi Tuna, Wasabi, Sesame

Crisp King Prawns, Fresh Herbs, Romanesco Sauce

Queen Scallop, Serrano Ham

Sole Goujons, Tartare Sauce

Chickpea Panisse, Jalapeño Ketchup

Vegetarian Canapés

Chickpea Panisse, Jalapeño Ketchup

Waldorf Salad, Apple, Celery, Grape, Walnut

Devilled Egg, Caviar, Spring Onion

Beetroot Pancake, Goats' Cheese Roll

Tomato Risotto Cake, Rocket Pesto

Tandoori Cauliflower, Poppadum, Pomegranate

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Canapé Menu

Sweet Canapés

Dark Chocolate and Praline Choux Bun

Lemon Meringue Pie

Tahitian Vanilla 'Swiss Roll'

Hazelnut Brownie, Caramel Cream

Tiramisu Cornetto

Yuzu and Blueberry Cake

Coconut Mousse, Toasted Cocoa Nib

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Set Menus

Menu A

65.00 per person

Mushroom Parfait, Maple Wine,
Walnut & Celery

Twice Baked Cheese Soufflé,
Grilled Spring Onion, Mustard Sauce

Exotic 'Mess'

Coffee, Tea and Petits Fours

Menu B

80.00 per person

Salt Cod Brandade Mousse,
Cucumber, Avocado, Dill

Roast Corn-Fed Chicken, Cabbage Roll,
Creamed Potatoes, Sherry Sauce

Pistachio and Almond Tart

Coffee, Tea and Petits Fours

Menu C

90.00 per person

Kale Caesar, Aged Parmesan

Roast Scottish Salmon, Saffron Gnocchi,
Cauliflower, Smoked Butter

Dark Chocolate Crèmeux, Cocoa Shortbread,
Coffee Chantilly

Coffee, Tea and Petits Fours

Menu D

100.00 per person

Terrine of Smoked Duck,
Pickled Plums, Umeshu

Roast Rump of Lamb, Provençale Vegetables,
White Polenta, Black Olive

Coconut Cake, White Chocolate and Mango

Coffee, Tea and Petits Fours

Menu E

110.00 per person

Lambton & Jackson Smoked Salmon,
Pumpernickel, Traditional Garnish

Steamed Sea Bass, Fennel, Lobster Ravioli,
Shellfish Bisque

Paris-Brest, Hazelnut and Blackcurrant

Coffee, Tea and Petits Fours

Menu F

130.00 per person

New York Shrimp Cocktail

Fillet of Hereford Beef Wellington,
Truffle Croquette, Roast Shallot, Madeira

Milk Chocolate Mousse, Pineapple, Cognac

Coffee, Tea and Petits Fours

Artisan British Cheeses, Seasonal Chutney, Homemade Crackers 17.00 per person

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The Colony Signature Menu

160.00 per person

A Glass of Gusbourne Blanc de Blancs *on arrival*
A Seasonal Selection of Canapés (*4 per person*)

'Our' Caesar Salad

New York Shrimp Cocktail

Fried Chicken, Roast Chicken Emulsion, Hot Sauce

Roast Dry Aged Fillet of Hereford Beef, Ox Cheek
and Bone Marrow Ragoût, Sauce Bordelaise,
served with Mashed Potato and Seasonal Vegetables

Bananas Foster, Spiced Ginger Cake, Vanilla Ice Cream

Coffee, Tea and Petits Fours

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