



PRIVATE DINING

The Don Restaurant Private Dining



The Don Restaurant
St Swithins Lane, City of London EC4N 8AD T: 020 7626 2606

PRIVATE DINING

APERITIFS MENU

Champagne Taittinger Brut, Reims:

The glass	£ 11.00
The bottle	£ 55.00
Kir Royal	£ 12.00

Gin :

Bombay Sapphire	£ 9.00
Tanqueray 10	£ 11.00

Vodka :

Tovarich	£ 9.00
Belvedere	£ 10.00

Beer :

Meantime London Larger	£ 4.75
Lagunitas IPA	£ 4.75
Adnams bitter	£ 4.75

Alcohol Free :

Fresh juices of the week	£4.50
Homemade Virgin Mary	£ 6.50

CANAPÉS SELECTION

Fish & Shellfish

Blini, smoked salmon and caviar (Cold)	£ 2.50
Seared tuna, charred aubergines (Cold)	£ 2.50
Salted cod beignet, saffron aioli (Hot)	£ 2.00
Tiger prawn, mango and chilli relish (Hot)	£ 2.00

Meat

Ballotine of foie gras (Cold)	£ 2.50
Beef tartar (Cold)	£ 2.50
Chicken satay and spring onions (Hot)	£ 2.00
Mini sausages, mustard and honey (Hot)	£ 2.00

Vegetarian

Radishes, Cerveille de Canut (Cold)	£ 2.00
Wild mushroom Duxelles, quail egg croustade (Cold)	£ 2.50
Provençal vegetable and goat's cheese tart (Hot)	£ 2.00
Cauliflower croquant, cheese fondue (Hot)	£ 2.00



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Menu A - £35 per Person

SOMMELIER'S RECOMMENDATION

White Wine :

Picpoul de Pinet Domaine de la Badassiere 2017, LR France £30
Sauvignon Blanc 2016, Trinity Hill Wines, New Zealand £25

Red Wine :

Côtes du Rhône Cellier des Chartreux 2017, Rhone Valley France £30
Pinot Noir 2016, Trinity Hill Wines, New Zealand £29

Dessert Wine :

Sauternes Chateau Delmond 2015 ,75cl £59

STARTERS

Rillettes of Loch Duart salmon, marinated cucumber,
watercress and sourdough toast

21 day aged beef rump tartare

Pea soup, croutons (V)

MAINS

Roast Cornish cod with ratatouille

Supreme of corn fed chicken, petits pois à la française

Potato herb gnocchi with spring vegetables, broad beans and peas (V)

DESSERTS

Crème brûlée

Gariguette strawberries Paris-Brest with vanilla cream

Selection of French and British cheeses

Coffee and petits fours

Traces of nuts and seeds may be present in some dishes, due to the nature of where some of these items are prepared. Please bring to attention of your server.
Food and allergies intolerance - before ordering please speak to our staff about your requirements.



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Menu B - £45 per Person

SOMMELIER'S RECOMMENDATION

White Wine :

Chablis Domaine du chardonnay, Burgundy, France £48
Chardonnay 2015, Trinity Hill Wines, New Zealand £28

Red Wine :

Crozes-Hermitage Domaine des Entrefaux, Rhone Valley, France £49
Trinity 2014, Trinity Hill Wines, New Zealand £28

Dessert Wine :

Muscat de Rivesaltes Domaine Cazes 2013 £65

STARTERS

Cornish white and brown crab meat on baked flatbread,
salad leaves, herb vinaigrette
Terrine of foie gras, turnip remoulade
Warm Secretts farm English asparagus with hollandaise sauce,
Soft boiled quail egg (V)

MAINS

Fillet of seabream, spring onions and dill gnocchi fricassée, sauce vierge
Roasted rump of lamb, spiced couscous, tender stem broccoli,
minted yogurt and olive sauce
Risotto of broad beans, peas and garden herbs (V)

DESSERTS

Sauternes and champagne cheesecake with blood oranges
Bitter chocolate tart, pistachio ice-cream
Selection of French and British cheeses

Coffee and petits fours

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PRIVATE EVENTS WINE LIST

Champagne and Sparkling Wines :

Prosecco Ca'Bolani NV, Veneto, Italy	£ 38
Taittinger Brut, Reims, France	£ 55

White Wines :

Picpoul de Pinet Domaine de la Badassiere 2017, LR France	£ 30
Pinot Grigio Alpha Zeta 2016, Veneto, Italy	£ 30
Chablis Domaine du chardonnay, Burgundy, France	£ 48
Sancerre Dom.Pascal Jolivet 2016, Loire Valley, France	£ 48

Red Wines :

Côtes du Rhône Cellier des Chartreux 2017, Rhone Valley, France	£ 30
Malbec Punto Final 2017, Mendoza, Argentina	£ 44
Bodegas Lan Reserva 2011, Rioja, Spain	£ 48
Château Perron 2012, Lalande de Pomerol, France	£ 54

Full wine list is available on request.



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FROM OUR VINEYARD TRINITY HILL

White Wines :

Sauvignon Blanc 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 25
Chardonnay 2015, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 28
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Chardonnay 2015 , Gimblett Gravels, Trinity Hill Wines, New Zealand	£ 42
Marsanne & Viognier 2016, Gimblett Gravels, Trinity Hill Wines, New Zealand	£ 43

Rosé Wines :

Pinot noir rosé 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 29
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Red Wines :

Trinity 2014, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 28
Syrah 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 28
Pinot Noir 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 29
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Tempranillo 2016, Gimblett Road, Trinity Hill Wines, New Zealand	£ 41
Syrah 2015, Gimblett Road, Trinity Hill Wines, New Zealand	£ 47
The Gimblett 2013, Gimblett Road, Trinity Hill Wines, New Zealand	£ 43

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