



PRIVATE DINING

The Don Restaurant Private Dining Pack



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

PRIVATE DINING

Private rooms



Wine study
Maximum 16



Hoyland room
Maximum 44



**Sandeman
room**
Maximum 24



White room
Maximum 50



PRIVATE DINING

CANAPÉS MENU

£3 per canapé, minimum choice of 3 per person

5 for £14

10 for £26

Fish & Shellfish

Smoked salmon, buckwheat blini and caviar

Cornish crab mayonnaise

Smoked haddock and parmesan tart

Cod and spring onion beignet, tartar sauce

Meat

Foie gras club sandwich

Ox cheek fritter, horseradish dip

Chicken tulip with sweet and sour marinade

Worcestershire sauce glazed cocktail sausages

Vegetarian

Cream cheese and truffle

Cucumber and beetroot hummus, sesame seed tuile

Stilton and leek quiche

Pea and parmesan arancini



PRIVATE DINING

Menu £37.50 per person

STARTERS

Cream of new season garlic and potato soup (V)

Kings cure Scottish smoked salmon, capers, crème fraiche and sour dough toast

Roasted golden and ruby beetroot, caramelized walnuts crumbled rosary goat's cheese, rocket and orange salad (V)

MAIN COURSES

Fillet of cod with cauliflower puree, golden raisin, caper and cauliflower couscous, almond and anchovy dressing

Roasted breast of corn-fed chicken, Secretts farm asparagus, Romanesco, creamed potato and truffle sauce

Risotto of new season peas and broad beans with Parmesan crisps and wild garlic oil (V)

DESSERTS

Dark chocolate fondant, honeycomb tuile and raspberry sorbet

Lemon posset, blueberry compote and choux pastry beignet

Cropwell Bishop Creamy traditional stilton, walnuts and crackers

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Filter coffee or organic tea

Petit 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.



PRIVATE DINING

Menu £47.50 per person

STARTERS

Cream of pea and mint soup with parmesan cheese straws (V)

Cornish white crab meat, lime and chili crushed avocado, sun-dried tomatoes, Marie Rose sauce and olive croutons

Secretts farm asparagus, salad of broad beans and peas, truffled Burford brown egg mayonnaise (V)

MAIN COURSES

Roasted Sea Bass, braised Borlotti beans, morels and baby spinach in a Champagne veloute

Colne Valley rump of lamb, macerated with chimichurri dressing, boulangere potato, white onion purée and heritage carrots

Risotto of Secrets Farm Asparagus, peas and broad beans with Parmesan crisps and wild garlic oil (V)

Beef fillet 'Rossini', brioche crouton, fondant potatoes and seared foie gras with truffled Madeira sauce
(£10 supplement)

DESSERTS

Dark chocolate fondant, honeycomb tuile and raspberry sorbet

Pineapple carpaccio marinated in orange and mint with pomegranite and banana sorbet

Selection of French and British cheeses (3 types), walnuts and crackers

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