



— THE —
MOUNT
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100 Mount Street, W1K 2TG
020 7499 6843

THE — MOUNT STREET DELI —

The Chef's Table

We are very pleased to offer The Mount Street Deli as an exclusive private dining room for up to 12 guests for a dinner or up to 25 guests for canapé receptions.

The Chef's Table at the Deli will play host to your favourite Caprice restaurant, reflecting the style and menu from the best we have to offer from The Ivy, Scott's, 34 Mayfair, Daphne's, J Sheekey or Le Caprice, in amongst the intimate foodie surrounds of the Deli.

The Deli is a striking combination of warm oak panelling, vintage French posters, copper fixtures and mellow lighting – all ensuring a cosy and intimate atmosphere for a special dinner with friends or family, colleagues or clients.





We offer a seasonal menu inspired by Caprice restaurants, starting with a glass of Champagne on arrival followed by a four course tasting menu designed by our Chef Director, Tim Hughes with matched wines.

Please select one menu for your whole party.

Sample Menu

£140 per person

Champagne on arrival

Gyéjacquot Brut NV Champagne, France

Sample A

Burrata with San Danielle ham, figs & rocket

Verdejo Rueda 2014 Bodegas Pascual

Salmon tartare with shaved truffle, ponzu & seaweed crackers

Picpoul de Pinet 2015 Félines Jourdan

Fillet of halibut with dashi broth & shrimp gyoza

Morgon 'La Voute St. Vincent' 2014 Louis Claude Desvignes

Apple tarte fine with vanilla ice cream

Côteaux du Layon 2014 'St. Aubin' Forges

Sample B

Twice baked Keens cheddar soufflé with truffled Waldorf salad

Eusebeia Chardonnay/Roussanne 2015 Côteaux de Bessilles

Dressed crab with fennel and celeriac remoulade, avocado purée and Melba toast

Petit Chablis 2013 Gerald Vilain

Fillet of beef, braised short rib, celeriac mousseline, Port wine sauce

Château Lucas 2011 Lussac St. Emilion

Caramel and sea salt chocolate torte

Muscat Beaumes de Venise 2013 Durban



A selection of teas, coffee and truffles

An additional course of farmhouse cheeses can be added to all menus at a supplement of £12.50 per person.

Cheese boards will consist of a bespoke selection of three farmhouse cheeses accompanied with our own homemade crackers and pickles.



Canapés

£12.00 for four or £24.00 for eight canapés per person

Savoury

Seared yellowfin tuna with wasabi and soy

Tataki of beef with green beans

Chicken ballotine with chorizo and pesto mayonnaise

Dorset crab on toast with celeriac remoulade

Lobster tortillas with chilli salsa and guacamole

Grilled courgette with goat's cheese and pea shoot

Sweet

Pear and almond mini cakes

Pecan and bourbon tarts

Mini scones

Brownies

Mini bakewell tarts

Please note menus are seasonal and subject to change

Facilities & Further Information

- Capacity: 12 seated / 25 standing reception
- Available from 19:00 - 23:00 (£350 room hire applies)
- Service charge 12.5%
- Menu cards can be printed and dedicated to your requirements
- Place cards can be supplied for your own use
- Complimentary flowers are provided. We can provide details of the florist should you require more arrangements
- Complimentary candles can be supplied to suit your table layout
- Your choice of music can be played
- We do not have the facilities for DJs or dancing

Contact us:

Anna McCarthy - 020 7307 5784

amccarthy@caprice-holdings.co.uk

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