



PRIVATE DINING ROOMS AT THE DELAUNAY

PRIVATE DINING BREAKFAST SELECTION MENU

Mixed Basket of Viennoiserie 8.50 each
a selection of mini breakfast pastries



*Please create a menu of up to five dishes in advance from the below selection,
consisting of 2 cold items and 3 hot items
These will be available for your guests to choose from on the morning*

Muesli 4.75

Birchermuesli 5.25

Granola with maple syrup & raisins 6.00

Yoghurt with berry & cinnamon compote 5.50 with banana 5.75

Fresh Fruit Salad 7.75

Crispy Bacon Roll 6.25

Sausage Sandwich 6.25

Pancakes with blueberries and crème fraîche 11.00

Eggs Benedict (large portion) 15.00

Eggs Florentine (large portion) 17.00

Smoked Salmon and Scrambled Eggs 15.50

*The below dishes are available for parties of up to a maximum of 10 guests only.
For larger groups of 11-24 we ask that your choice is selected from the above dishes only*

THE ENGLISH 17.50

Poached Eggs with, Bacon, Sausage, Tomato, Black Pudding, Baked Beans and Mushroom

Mashed Avocado, Tomato and Poached Eggs on Toast 8.75



English Breakfast Tea 4.50 (approx. two servings)

Americano Coffee 5.25 by the pot (approx. two servings)

Juices 15.50 by the jug (three to four servings)

Grapefruit ~ Pineapple ~ Orange ~ Denham's Apple ~ Cranberry ~ Carrot & Ginger ~ Tomato

please inform your server if you have any allergies we need to be aware of

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Set Menus

— MENU A —

Citrus Cured Salmon Tartare *with* Pickled Vegetables
Wild Boar & Venison *and* Nürnberger Sausages *with* Potato Salad *and* Sauerkraut
Lemon Meringue Tart *with* Fruit Coulis
Coffee, Tea *and* Petits Fours
50.00 *per person*

— MENU B —

Avocado *and* Wholefood Salad
Breast of Corn Fed Chicken *with* Triple Cooked Chips, Watercress *and* a Parsley & Oregano Dressing
Chocolate & Hazelnut Pudding *with* a Stroh Rum Sauce
Coffee, Tea *and* Petits Fours
60.00 *per person*

The following menus offer a choice of two main courses which will be available for your guests to choose from on the day~should you require a swifter service a pre-order will be required

— MENU C —

Heritage Tomato *and* Beetroot Salad *with* Basil, Pine Kernels *and* Savarin
Sea Trout *with* a Spring Vegetable Remoulade
or
Pork Goulash *with* Spätzle
Apple & Cinnamon Strudel *with* Vanilla Ice Cream
Coffee, Tea *and* Petits Fours
65.00 *per person*

— MENU D —

White Asparagus *with* a Poached Egg *and* Aged Gouda
Rack of Lamb *with* mixed baby aubergines
or
Fillet of Sea Bass *with* a Pea Puree *and* Tomato Salad
Seasonal Crumble *with* Vanilla Anglaise
Coffee, Tea *and* Petits Fours
75.00 *per person*

— MENU E —

Crab Roulade *with* Cucumber *and* Grapefruit
Fillet of Beef *with* Baby Turnips, Shallots *and* a Calvados Jus
or
Fillet of Halibut *with* a Samphire Salad & Citrus Dressing
Sour Cherry Brioche Pudding *with* Soft Meringue *and* a Cherry Sauce
Coffee, Tea *and* Petits Fours
80.00 *per person*

a cheese selection can be added to each menu for a supplement of 10.75 per serving~please note our menus change seasonally we can cater for dietary requirements and kindly ask to be advised in advance



PRIVATE DINING SELECTION

CHAMPAGNE AND SPARKLING

	Glass 150ml	Bottle	Half
Prosecco Superiore, Ca'Morlin Veneto, Italy NV.	10.50	46.00	°
Pommery Brut Royal NV.	14.50	65.00*	32.50
Bründlmayer Brut, Kamptal, Austria NV.	15.00	67.00	°
Ayala Rosé Majeur NV	15.75	70.00	°
Delamotte Blanc de Blancs Brut NV.	°	77.00	°
Pol Roger Brut Réserve NV	°	77.00	°
Louis Roederer Brut Premier NV.	°	80.00	°
Jacquesson Cuvée No. 738 Brut NV	18.00	82.00	°
Bollinger Rosé NV	°	95.00	47.00
Pol Roger 2006	°	97.00	°
Bollinger Grande Année 2005	°	136.00	°
Pommery Cuvée Louise 1999	°	144.00	°
Krug Grande Cuvée NV	°	195.00	97.00

**Magnums available at double the bottle price*

WHITE

	Bottle
Côtes de Gascogne 'Cuvée Marine' 2015, Domaine de Ménard, South West France	24.00
Bianco di Custoza 2015, Monte del Fra, Veneto, Italy	27.50
Gutedel 'Weiler Schlipf' 2014, Claus Schneider, Baden, Germany	33.50
Sauvignon de Touraine 2015, Domaine de Bellevue, Loire	41.50
Pinot Grigio 2015, I Feudi di Romans, Isonzo, Italy	43.00
Gobelsburger Grüner Veltliner 'Loess' 2015, Kamptal, Austria	44.00
Chablis 2014, Domaine Daniel Dampt, Bourgogne, France	49.00
Gavi di Gavi 'Lugarara' 2015, La Giustiniana, Piedmont, Italy	49.00
Estate Riesling Trocken 2012, Sybille Kuntz, Mosel, Germany	50.00
Bourgogne Chardonnay 2011/12, Domaine Chanterives	54.00
Pouilly-Fuissé 'Terroirs de V' 2014, Maison Verget, Bourgogne	62.00
Soave 'La Rocca' 2013, Pieropan, Veneto, Italy	69.00
Condrieu 2013, Domaine André Perret, Rhône, France	82.00
Châteauneuf-du-Pape Blanc 2010, Château de Beaucastel, Rhône	112.00
Meursault 'Le Tesson' 2010, Domaine Fichet, Bourgogne	113.00



PRIVATE DINING SELECTION

ROSÉ

Bottle

Rosé de Triennes 2015, Coteaux Varois, Provence, France	40.00
Sancerre Rosé 2014, Domaine Jean-Paul Balland	51.50

RED

Bottle

Lubéron La Ciboise 2014, Chapoutier, Rhône, France	24.00
Château des Antonins 2014, Bordeaux Supérieur	30.00
Saumur-Champigny 2014, Domaine Langlois-Château, Loire, France	32.00
Corbières 2013, Château La Bastide, Languedoc, France	35.25
Cahors 'Héritage' 2014, Château du Cèdre, South West France	40.00
Saint Chinian 'Le Laouzil' 2014, Domaine Navarre, Languedoc	41.00
Côtes du Rhône 2014, Domaine La Soumade, André Roméro	41.50
Valpolicella Classico Superiore 'Rafaèl' 2014, Tommasi, Veneto, Italy	41.50
Brouilly 2013, Château de Pierreux, Beaujolais, France	44.00
Pinot Noir Göttweiger Berg 2013, Weingut Stift Göttweig, Kremstal, Austria	49.00
Rioja Reserva 2010, Marqués de Murrieta, Spain	53.00
Crozes-Hermitage 2013, Champ Morel, Rhône, France	60.00
Mercurey 1er Cru 'La Cailloute' 2014, Domaine Juillot, Bourgogne, France	62.00
Château Peyrabon 2005, Cru Bourgeois, Haut-Médoc, Bordeaux	67.00
Amarone della Valpolicella Classico 2011, Allegrini, Veneto, Italy	88.00
Cepparello 2009, Isole e Olena, Tuscany, Italy	106.00

DESSERT WINES

Glass 100ml

Coteaux du Layon 2014, Château La Tomaze, Loire, France	8.25
Beerenauslese 2011, Umathum, Burgenland, Austria.	11.50
Pinot Gris Grand Cru 'Sonneglantz' Vendange Tardive 2006, Bott Geyl, Alsace, France	12.25
Chardonnay Beerenauslese 2014, Helmut Lang, Burgenland, Austria.	13.50
Wehlener Sonnenuhr Riesling Auslese 2006, J.J. Prüm, Mosel, Germany	15.50
Château Suduiraut 2002 1er Cru Classé, Sauternes, Bordeaux, France	16.00
Gewürztraminer 'Cuvée Christine' Vendanges Tardives 2011, Domaines Schlumberger, Alsace, France	16.50
Tokaji Aszú 6 Puttonyos 1998, Orosz Gábor, Bodvin Winery, Hungary.	17.00
Tokaji Aszú 6 Puttonyos 1st Growth 'Mézes Mály' 1996 Royal Tokaji, Hungary.	25.25