



The Goring

## SPRING & SUMMER PRIVATE DINING MENU MARCH – AUGUST



### Starters

English pea soup, broad, beans, asparagus, goat's cheese	£11.50
Smoked pork terrine, beer pickled onions, mustard cream	£14.00
Artichoke salad, pickled wild mushrooms, Hollandaise	£14.50
Dorset crab, fried bread pudding, smoked oil mayonnaise	£16.50
Hand dived scallop, cream of cauliflower soup, crispy capers	£13.50
Cured sea bream, fresh peas, mint, preserved lemon	£13.00
Potted mackerel, horseradish cream, watercress salad	£13.50
Salt marsh lamb breast, green sauce, lambs leaf, crisp anchovy	£12.50
Sliced octopus salad, crispy squid, tomato and red pepper dressing	£13.50
Seared rare venison, pickled carrots, goat's curd and black pepper	£15.00
Lobster bisque, tarragon dumplings, lobster oil	£14.00



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
HOSPITALITY SERVICES  
THE GORING  
LONDON

The Goring, 15 Beeston Place, London, SW1W 0JW  
+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com





The Goring

## SPRING & SUMMER PRIVATE DINING MENU MARCH - AUGUST



### Main Courses

Glazed ox cheek, roast carrots, artichoke, watercress, hazelnut	£28.50
Roast cod, clams, broad beans, tenderstem broccoli, cider vinegar	£29.50
Cornish seabass, crispy oyster, lettuce and peas, oyster butter	£33.00
Beef Wellington, ceps, watercress, roast shallot, red wine	£45.00
Halibut fillet, white beans, mussels, herbs, seaweed butter	£35.00
Salt marsh lamb, char grilled fennel, tomato and mint dressing	£38.00
Lancashire suckling pig, caramelised apple, braised white cabbage	£33.50
Summer squash risotto, courgette, black trumpets, Nasturtium	£24.50
Glazed Telmara Farm duck, roast beetroot, stone fruits, port	£34.00
Brill fillet, roast prawns, samphire, seafood broth	£35.50
Cotswold white chicken, mushrooms, sweetcorn purée, truffle sauce	£29.00

Extra potatoes, vegetables or a side salad are available charged at  
£5.00 per item per person.



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
HOSPITALITY SERVICES  
THE GORING  
LONDON

The Goring, 15 Beeston Place, London, SW1W 0JW  
+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com





The Goring

## SPRING & SUMMER PRIVATE DINING MENU

### MARCH - AUGUST



#### Desserts

Lavender Cambridge burnt cream with white chocolate	£10.50
Vanilla cream, pistachio sponge, fresh strawberries, strawberry sorbet	£11.75
Lemon curd, shortbread, meringue, grapefruit sorbet	£11.00
Chocolate and bitter orange tart	£14.00
Treacle tart, honeycomb, vanilla ice cream	£11.00
Caramelised Granny Smith tart, goat's milk ice cream	£12.50
Eton Mess	£14.50
Bakewell tart, black cherry sorbet	£12.50
Hazelnut, chocolate and raspberry caramelised puff pastry	£14.00
Vanilla cheesecake, fresh peach, peach sorbet, raspberry jelly	£13.50
Selection of British cheeses	£17.50
Cheeseboard	£50.00
Coffee and petits fours	£5.50

Prices include VAT. An optional 12.5% service charge will be added to your bill.



The Goring, 15 Beeston Place, London, SW1W 0JW

+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com

