

A photograph of a private dining room. A long table is set with white linens, glassware, and silverware. The room features a fireplace with a classical relief above it, a large window, and potted plants. The lighting is warm and intimate.

PRIVATE DINING
FOR LARGER PARTIES



THE HUTCHISON ROOM

Defined by its soft yellow walls, large sash windows, and striking central fireplace, our Hutchison Rooms' warm and inviting atmosphere makes it perfect for celebrations, from birthdays to anniversaries, where privacy and ambience are key.



THE LIBRARY

Our powder-blue Library boasts a remarkable architectural heritage. Its bookshelves, designed by Sir John Soane (1753–1837), were the first adjustable shelves in the UK and are now protected under a conservation order; offering a distinctive talking point for any occasion hosted in this elegant space.





ASIA HOUSE MENU

A carefully curated menu featuring popular, well-balanced flavours, ideal for a wide range of events. Please choose one starter, one main course, and one dessert for your occasion.

STARTERS

Clementine cured salmon
Pickled cucumber, crème fraiche, dill dressing

Crispy duck
Pomelo watercress salad, spiced cashew, hoisin infused vinaigrette

Rare Kent beef carpaccio
Pomegranate, pistachio, chilli balsamic dressing

Grilled tiger prawns
Rocket, garlic naan croutons, mango and coriander salsa

Crab salad
Pink grapefruit, ginger, watercress and cucumber

Burrata (v)
Fig, avocado, slow roast tomato, pickled red onion

Asparagus risotto (ve)
Basil oil

Mushroom ragout ravioli (v)
Shaved parmesan, wilted spinach, basil oil

MAINS

Sake lamb rump
Miso carrots, potato noisette, coriander emulsion

Corn fed chicken supreme
Lemon and tarragon beurre blanc, summer vegetables, dauphinoise potato

Tamarind and lemon grass beef fillet
Pak choi, jewelled rice, plum, port reduction

Baked sea bass
Spring onion, ginger, garlic and honey potatoes, buttered kale

Soy and yuzu salmon
Coriander coconut rice, pak choi

Puy lentil, mushroom and roast pepper wellington (ve)
Aubergine and tomato sambal, wilted greens

Cauliflower steak (ve)
Cashew, caramelised onion and tomato cream, jewelled rice, spinach dal

Beef fillet
Shitake mushroom sauce, pomme anna, chipotle butter, fine green bean
£10 supplement

DESSERT

Raspberry pavlova
Kirsch macerated raspberries

Summer pudding
Mixed berries, white bread, juice

Matcha pannacotta (gf)

Lemon, passion fruit tart
Raspberry sorbet

Cherry frangipane tart
Vanilla ice cream

Saffron poached praline filled pear
Cinnamon and poire william syrup

Salted caramel, chocolate tart

MENU ENHANCEMENTS

Elevate your event with menu enhancements that blend elegance and flavour into a seamless culinary journey.

AMUSE BOUCHE

A pre-starter bite designed to introduce flavour and set the tone for the meal. Please select one item.
£7 per person

Tomato bruschetta
Basil, olive oil, toasted sourdough

Smoked salmon
Crème fraîche, dill, crostini

Prawn
Lime and coconut broth

PALATE CLEANSERS

Served between starters and mains, to refresh the taste buds. Please select one item.
£5 per person

Lemon verbana sorbet
Zesty and crisp

Cucumber, lime granita
Minty and tart

Ginger, apple shot
Spiced and aromatic

AFTER DINNER COFFEE

Freshly brewed coffee, served with a sweet bite. Please select one item.
£6 per person

Macaron
Crisp shell, chewy centre; sweet, delicate, slightly nutty

Chocolate truffle
Soft ganache centre and fine cocoa coating

Petit four
Bite sized cakes with layers of sponge, creams and glazes



SOMMELIERS RECCOMENDATIONS

Refine your experience with our sommelier's curated selection of premium wines, designed to harmonise perfectly with your menu and elevate every course with balance and depth.

WHITE

- Veigadares Albariño, Adegas Galegas, DO Rias Baixas, Galicia, Spain 2022 £37
Fresh and vibrant, offering bright citrus, green apple, and white peach notes, with a crisp saline minerality and a clean, refreshing finish.
- Reserve Chardonnay, Elephant Hill, Hawkes Bay, New Zealand 2018 £47
A refined Hawke's Bay Chardonnay with ripe stone fruit and citrus notes, layered with toasted oak, vanilla, and subtle spice, balanced by a creamy texture and fresh finish.
- Chablis 'Les Lys' 1er Cru, Domaine Vincent Dampit, Burgundy, France 2024 £55
Bright citrus and green apple notes, layered with flinty minerality and subtle floral hints, leading to a crisp, refined finish.
- Chenin Blanc IGP Val de Loire, Clau de Nell, Loire Valley, France 2023 £77
Notes of ripe orchard fruit, quince, and honeyed citrus, balanced by fresh acidity and a gentle mineral edge, finishing long and elegant.

RED

- Crozes-Hermitage Rouge 'Esquisse', Domaine des Hauts Chassis, Rhone, France 2024 £38
Vibrant with juicy blackberry and plum notes, complemented by hints of black pepper and violet, finishing smooth with soft tannins and a touch of spice.
- L'Aurage, Cotes de Castillon, Louis Mitjavile, Bordeaux, France 2021 £51
Bold with rich dark fruit aromas of blackberry and plum, layered with notes of spice, cocoa, and subtle oak, leading to a smooth, structured finish.
- El Limite Malbec, Buscado Vivo o Muerto, Mendoza, Argentina 2019 £64
Merlot-driven with ripe dark berries and plum, a hint of spice; smooth tannins and a fresh, well-balanced finish.
- Volnay, Domaine Georges Glantenay, Burgundy, France 2023 £73
Delicate red berry aromas of cherry and raspberry, complemented by floral notes and a hint of spice, leading to a silky texture and a refined, lingering finish.



BESPOKE MENU OPTIONS

For a truly exceptional culinary experience, Chef Paul and his team will craft a fully bespoke menu tailored to your event.

Bespoke menus start from £95 per guest | Require a minimum of 10 guests

GET IN TOUCH

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