

PRIVATE DINING AT THE MIDLAND GRAND DINING ROOM

ENTREES

Pâté en croûte du jour
Crab on toast, elderflower, shellfish sauce
Courgette, stracciatella, lemon & almond

PLAT PRINCIPAL

Mushroom risotto, grilled mushroom barigoule
Sea trout, sorrel, smoked butter & vermouth beurre blanc
300g Sirloin of grass-fed beef, sauce au poivre, shallot & parsley

SIDES

Midland Grand green salad, French dressing
Potato dauphinoise

DESSERTS

Twice-baked chocolate cake, crème fraîche
Strawberry, almond and clotted cream Paris Brest
Souffle du jour

THREE COURSES: 75 PLEASE CHOOSE ONE OPTION PER GUEST

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. A discretionary service charge of 15% will be added to your bill

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THE MIDLAND GRAND DINING ROOM
ADDITIONAL OPTIONS**

Pain de campagne, salted butter
Comté gougères, pickled walnut
Parmesan fritters, black garlic & shaved coppa
for the table: 10 per head

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Seasonal oysters,
pickled seaweed mignonette
1/2 dozen 24 | dozen 44

“The Grand” fruits de mer 95
*half lobster, dressed crab, scallop ceviche,
oysters & mussels. Soda bread & seaweed butter*

Roasted hand dived scallop, Champagne & caviar 25

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800g Rib-eye of grass-fed beef served with condiments 96

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French and British cheeses, Epping honeycomb *for the table, 9 per head*

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