



PRIVATE DINING MENUS



CANAPÉ MENU

*Pre lunch / dinner: we recommend four canapés per person
Drinks receptions: we recommend eight canapés per person*

£6 PER CANAPÉ

Cornish crab blinis, ginger & kumbawa

Barbajuans butternut squash (v)

Smoked salmon puri

Beet & goat cheese croustis (v)

Vietnamese spring roll (v)

Mackerel tiradito

Chicken samosa, cauliflower & wild berries

Foie gras and fig arancini

Green asparagus & avocado maki roll

Mushroom in texture (v)

Tuna tartare & mango

WE ARE HAPPY TO CATER FOR GUESTS WITH SPECIFIC DIETARY REQUIREMENTS
AND ARRANGE ALTERNATIVE DISHES WHERE REQUIRED





LUNCH MENU

AVAILABLE FOR LUNCH ONLY FROM 26 NOVEMBER TO 31 DECEMBER 2018

£85

STARTER

Confit Scottish salmon, horseradish dressing

MAIN COURSE

Braised short rib, red wine sauce

Choice of one side for two guests: French fries, green vegetables, baby spinach

DESSERT

Signature tiramisu



Tea, coffee & petits fours

We would be delighted to offer an additional cheese course (supplement £15)

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MENU ONE

AVAILABLE FOR LUNCH & DINNER FROM 26 NOVEMBER TO 31 DECEMBER 2018

£105

STARTER

Cornish crab Waldorf

MAIN COURSE

Chicken breast “black legs”, red cabbage and Lyonnaise potatoes
Choice of one side for two guests: French fries, green vegetables, baby spinach

DESSERT

Chestnut & vanilla Vacherin, orange condiment



Tea, coffee & petits fours

We would be delighted to offer an additional cheese course (supplement £15)

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MENU TWO

AVAILABLE FOR LUNCH & DINNER FROM 26 NOVEMBER TO 31 DECEMBER

£135

STARTER

Smoked salmon, traditional garnishes

MAIN COURSE

Lamb saddle “oriental”

DESSERT

Crunchy milk chocolate & mango tart



Tea, coffee & petits fours

We would be delighted to offer an additional cheese course (supplement £15)

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MENU THREE

AVAILABLE FOR LUNCH & DINNER FROM 26 NOVEMBER TO 31 DECEMBER

£175

STARTER

Marbled foie gras terrine & quince

MAIN COURSE

Roasted venison saddle, root vegetables & wild berry sauce

or

Wild seabass, coconut & lemongrass

DESSERT

Armagnac “Hors d’Age” baba tradition, poached plum

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Tea, coffee & petits fours

We would be delighted to offer an additional cheese course (supplement £15)

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CHRISTMAS SEASONAL MENU

AVAILABLE FOR LUNCH & DINNER FROM 26 NOVEMBER TO 31 DECEMBER

£175

Smoked salmon, traditional garnishes



Roasted turkey, gravy, cranberry sauce & stuffing



Selection of sides to be shared: Broccoli casserole, Mac and cheese, Roasted brussel sprouts,
Sweet potato mash, Roasted mini potatoes, herbs & garlic



Annabel's signature yule log



Tea, coffee & petits fours

We would be delighted to offer an additional cheese course (supplement £15)

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BLACK TRUFFLE MENU

AVAILABLE FOR LUNCH & DINNER FROM 26 NOVEMBER TO 31 DECEMBER

£275

Seared scallops, salsify, truffle, tomato and basil

Vegetarian option: Root vegetable composition, black truffle condiment



Braised wild seabass & Oscietra caviar

Jerusalem artichoke, truffle & beets

or

Vegetarian option: Slow poached egg



Prime beef fillet "Rossini" style

Rosti, truffle & pan seared foie gras

or

Vegetarian option: girolles and truffle risotto



Roasted pear, mascapone ice cream & black truffle



Tea, coffee & petits fours

We would be delighted to offer Black truffle brie cheese, winter salad for an additional £21 per person

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AND ARRANGE ALTERNATIVE DISHES WHERE REQUIRED





NEW YEAR'S EVE MENU

AVAILABLE FOR NEW YEAR'S EVE ONLY

£395

SELECTION OF CANAPES

Wild Seabass Tartare

Bluefin Tuna Roll

Beets & goat cheese croques

Tsar Nikolaj salmon



Beluga caviar selection, classic garnishes



Organic slow cooked duck egg

Watercress coulis & oscietra caviar



Poached blue lobster

Cauliflower & baeri



Citrus, raspberry & Champagne rosé



Tea, coffee & petits fours

We would be delighted to offer an additional cheese course (supplement £15)





COCKTAILS

THE BAR TEAM AT ANNABEL'S HAVE METICULOUSLY SOURCED AND CURATED AN EXOTIC AND ECLECTIC MIX OF COCKTAILS FOR THE PRIVATE DINING ROOMS. THESE ARE AVAILABLE TO ORDER IN ADVANCE FOR APERITIFS BEFORE DINING IN EITHER OF THE PRIVATE DINING ROOMS.

SIGNATURES

Golden Star 16

Hennessy Cognac, Elderflower, Feijoa & Tonka Bean, Orange Bitters

Kiss Me Honey 15

*Grey Goose Vodka, Dry Orange Tenderloin, Apple & Hibiscus Molasses,
Green Pepper Liqueur and Apple Juice*

East India 15

Tanqueray 10 Gin, Mango & Cumin Anchur, Grapefruit Oil & Florence Fennel

Around the World 16

Patron Reposado Tequila, Vermouth Blend, Pomegranate & Annabel's Goji Berry Soda





CHAMPAGNE COCKTAILS

Sweet Kiss 17

Prarie Gin, Vanilla Bitters, Dewberry and Hibiscus Emulsion, Top up with Champagne

Violet Corazon 17

Patron Reposado Tequila, Plum Oil, Longan and Rose, Top up with Champagne

Anna Bella 17

Woodford Reserve Whisky, Lillet Rose, Elderflower and Cassia Bark, Top up with Champagne

Strawberry Dust 17

Black Cow Vodka, Camomile & Strawberry, Top up with Champagne

NON-ALCOHOLIC

Dill Bell 7.5

Dill & Cucumber Mix, Lemon and Apple Juice, Top up with Soda

Tropical 7.5

Kiwi Puree, Lemongrass Syrup, Yuzu Juice, Seedlip & Aloe Vera

Blueberry Sour 7.5

Lychee Juice, Blueberry Puree, Pine Syrup & Citrus Mix





ADDITIONAL ITEMS

CELEBRATION CAKES

Cakes are made to order for the size of the party and start from £33 per cake
If the host would like to provide their own cake, there is an additional charge of £10 per person
Available in 4, 8, 10 or 12 inch round, or rectangular for between 30-80 guests
Minimum 48 hours' notice

Please choose one cake from the selection below:

Chocolate and vanilla, *crunchy nuts*

Citrus & hazelnut cheesecake

SIDES

£7.50 per bowl

Baby spinach
Green vegetables
French fries

CHEESE

A selection of cheese served with crackers and seasonal accompaniments
£15 per person

CAVIAR

A selection of caviar served with condiments and blinis

Baeri Imperial 50/125gr - £160/380

Oscietra Imperial 50/125gr - £180/450

Royal Beluga Imperial 50/125gr - £450/1150

