



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

Green asparagus & avocado maki roll

Shrimp cocktail & avocado

Balik salmon, blinis, lemon condiment

Beet & goat's cheese croques (v)

Vietnamese spring roll (v)

Stone bass carpaccio, passion fruit & caviar

Thai chicken doughnut

Foie gras & ginger bread sandwich

Tomato & mozzarella skewers

Haddock brandade & caviar

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





LUNCH MENU ONE

AVAILABLE FOR LUNCH ONLY

PLEASE SELECT ONE SAME MAIN COURSE FOR ALL GUESTS

£85

Tuna tartare & mango
Avocado, ponzu & sesame dressing

PLEASE PRE-SELECT ONE SAME MAIN COURSE FOR YOUR WHOLE PARTY

Black cod miso
Grapefruit relish, sautéed baby bok choy

or

Beef shortrib “Bourguignon”
Ratte mash potato

Signature tiramisu



Tea, coffee & petits fours

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

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LUNCH MENU TWO

AVAILABLE FOR LUNCH AND DINNER

£105

Scottish smoked salmon
Toasted sourdough bread & classic garnish

Roasted guineafowl, cider sauce
Braised cabbage & pear

Seasonal exotic vacherin
Roasted pineapple & candied mango



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MENU ONE

AVAILABLE FOR LUNCH & DINNER

£135

Tuna crudo & mango
Avocado, ponzu & sesame dressing

Roasted lamb chop
Apricot, aubergine and quinoa

Iced pear & chestnut
Crunchy meringue



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MENU TWO

AVAILABLE FOR LUNCH & DINNER

£165

Chicken & foie gras
Black truffle & hazelnut dressing

Pan seared wild seabass “coco curry”
Lemongrass & pineapple, coconut basmati rice

Contemporary mille feuille
Vanilla cream & caramel sauce



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MENU THREE

AVAILABLE FOR LUNCH & DINNER

£195

Blue lobster “borscht”
Beetroot & horseradish

XL seared scallop
Endives, butternut squash & orange dressing

Roasted wild turbot & caviar
Watercress, button mushroom & yuzu hollandaise

Chocolate & coffee finger
Cocoa nibs granita



Tea, coffee & petits fours

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MEXICAN TASTING

AVAILABLE FOR DINNER TUESDAY TO SATURDAY

£125

SNACK SELECTION

Corn croquette
J coke infladita with caviar
Guacamole tostada

FIRST COURSE

Salmon ceviche

SECOND COURSE

Lamb taco with mint pico de gallo

THIRD COURSE

Wagyu rib eye with Jerusalem artichoke puree and chichilo sauce

DESSERT

Mexican chocolate brownie and tonka bean, ice cream



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MEXICAN VEGETARIAN TASTING

AVAILABLE FOR DINNER TUESDAY TO SATURDAY

£125

SNACK SELECTION

Corn croquette
J coke infladita with caviar
Guacamole for the table

FIRST COURSE

Sweet potato & corn aguachile

SECOND COURSE

Pumpkin quesadilla & crispy matcha

THIRD COURSE

Tlayuda

DESSERT

Mexican chocolate brownie and tonka bean, ice cream



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INDIAN TASTING

£125

FIRST COURSE

Kelonjee Jhinja

Large tiger prawns, red chilli, yoghurt & onion seeds

SECOND COURSE

Malai Tikka

Chicken breast, yoghurt, cheese & cardamom

THIRD COURSE

Spicy lamb chops

Lamb chops with kadai subzi, rogan josh sauce

FOURTH COURSE

Roast Scottish salmon

Butternut squash, moilee sauce

Daal makhni and basmati rice, to be shared for the table

FIFTH COURSE

Roasted almond rice pudding

Curry & caramel sauce



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INDIAN VEGETARIAN TASTING

AVAILABLE FOR LUNCH & DINNER

£125

FIRST COURSE

Quinoa salad

Masala quinoa, beetroot, broccoli & honey garlic dressing

SECOND COURSE

Tandoori subzi

Assorted tandoori vegetables

THIRD COURSE

Achari baigan and kumb

Masala semolina upma, aubergine & mushrooms

Daal makhni and basmati rice, to be shared for the table

FOURTH COURSE

Roasted almond rice pudding

Curry & caramel sauce



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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 16.5

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

East India 16.5

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

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CHAMPAGNE COCKTAILS

Sweet Kiss 18

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

Almond Fizz 18

Zacapa 23 Rum, Tio Pepe Sherry, Apricot & Caramelized bitter Almond,
Topped up with Champagne

Annabel's Special 18

Grand Marnier, Benedictine & Cocchi Americano,
Topped up with Champagne

Strawberry Dust 18

Black Cow Vodka, Camomile & Strawberry, Topped 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

Jax Coco Water 7.5

Toasted Ripe Coconut, Roasted Honey,
Hints of Caramel and Earthy Mineral

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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 caramel

Exotic pavlova, spiced juice

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 SELECTION WITH CONDIMENTS & BLINIS

Baeri Imperial	50/125gr	125/300
Oscietra Imperial	50/125gr	160/375
Royal Beluga Imperial	50/125gr	400/950

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