



PRIVATE DINING MENUS



CANAPÉ MENU

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

Black truffle croque monsieur

Beef tartare

Sri Lankan lamb roll

Cornish crab arancini

Smoked salmon cannelloni

Asparagus maki roll (v)

Vegetable crudités focaccia (v)

Mini lobster roll, avocado & lime

Chicken samosa cauliflower, wild berries

Vietnamese spring roll, pineapple nam prik (v)

Cod brandade, salt & vinegar potato crisp

Bluefin tuna pineapple roll

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





LUNCH MENU 1

AVAILABLE FOR LUNCH ONLY

STARTER

Tomato & burrata salad

MAIN COURSE

Roasted black leg chicken with lemon & thyme jus

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

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LUNCH MENU 2

AVAILABLE FOR LUNCH ONLY

STARTER

Beef carpaccio

MAIN COURSE

Black cod with miso avocado relish

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

DESSERT

Our “fraisier” crunchy almond



Tea, coffee & petits fours

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MENU 1

AVAILABLE FOR LUNCH & DINNER

STARTER

Smoked salmon, capers, cream cheese, pickled onions and sourdough

MAIN COURSE

Roasted short rib, salsa verde & lemongrass

DESSERT

Red fruits composition & granité



Tea, coffee & petits fours

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MENU 2

AVAILABLE FOR LUNCH & DINNER

STARTER

Cornish crab on toast with coral dressing

MAIN COURSE

Grilled lamb chops, seasonal vegetables

DESSERT

Crunchy chocolate & hazelnut tart



Tea, coffee & petits fours

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MENU 3

AVAILABLE FOR LUNCH & DINNER

STARTER

Beef Carpaccio, rocket & Parmesan

MAIN COURSE

Halibut coco curry

DESSERT

Seasonal raspberry vacherin, crunchy pistachios



Tea, coffee & petits fours

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MENU 4

AVAILABLE FOR LUNCH & DINNER
PLEASE SELECT THREE CANAPÉS PER PERSON

STARTER

Scallop carpaccio and Beluga caviar

MIDDLE COURSE

Pan seared foie gras, fig chutney

MAIN COURSE

Surf & Turf: Highland wagyu & lobster, tomatillo salad

DESSERT

Armagnac “hors d’age” baba tradition



Tea, coffee & petits fours

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MEXICAN TASTING

AVAILABLE FOR LUNCH & DINNER

PLEASE SELECT ONE MAIN COURSE FOR YOUR PARTY IN ADVANCE

Bocol with Beluga caviar



Hand-dived scallop, black aguachile



Sope



Catch of the day a la talla

or

Short rib with salsa borracha



Pre-dessert: Hibiscus sorbet con mescal



Pineapple & vanilla



Tea, coffee & petits fours

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INDIAN TASTING

AVAILABLE FOR LUNCH & DINNER
PLEASE SELECT ONE MAIN COURSE FOR YOUR PARTY IN ADVANCE

Fresh pepper scallops

Confit pepper with mixed lentils, pepper sauce



Haryali macchi

Stone Bass marinated with kaffir lime leaves, tomato and macchi ki chutney



Guinea fowl kempu

Chilli paste, mustard and curry leaves



Murgh makahni

Chicken breast, creamy tomato and masala spinach rice

or

Kerala lobster

Pan seared lobster with mapas sauce



Seasonal dessert



Tea, coffee & petits fours

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INDIAN VEGETARIAN TASTING

AVAILABLE FOR LUNCH & DINNER

Aloo tikki

Deep fried aloo tikki, sweet yogurt, tamarind and mint chutney

Broccoli samosa

Grilled broccoli with cauliflower pureé, pickle, berry chutney



Paneer bhurjee

Masala semolina upma, mushroom pickle

Mirch ka salan

Romano pepper stuffed with vegetables and pedro chilli pickle



Seasonal dessert



Tea, coffee & petits fours

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VEGETARIAN MENU

AVAILABLE FOR LUNCH & DINNER
PLEASE SELECT ONE STARTER, MAIN COURSE & DESSERT
TO CATER FOR ALL OF YOUR DIETARY REQUIREMENTS

STARTER

Heirloom tomato and burrata with green tapenade
Rocket & Parmesan salad, green asparagus, Paris mushroom & toasted seeds

MAIN COURSE

Green asparagus risotto
Japanese aubergine labneh & black garlic ketchup

DESSERT

Citrus composition & Campari
Walnut with green apple & pear sorbet



Tea, coffee & petits fours

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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

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

Kiss Me Honey

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

East India

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

Around the World

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





CHAMPAGNE COCKTAILS

Sweet Kiss

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

Violet Corazon

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

Anna Bella

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

Strawberry Dust

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

NON-ALCOHOLIC

Dill Bell

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

Tropical

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

Blueberry Sour

Lychee Juice, Blueberry Puree, Pine Syrup & Citrus Mix





CONTINENTAL BREAKFAST MENU

*For 15 guests and above, we do require guest's choice of eggs
one week in advance*

Freshly squeezed juice: orange, grapefruit, apple and pineapple

Pastry basket with homemade jams & butter

Seasonal fruit platter



Smoked salmon with scrambled eggs

or

Poached eggs & avocado



A selection of teas and coffee

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ENGLISH BREAKFAST MENU

*For 15 guests and above, we do require guest's choice of eggs
one week in advance*

Assorted Fresh Juices: Orange, Grapefruit, Apple, Pineapple

Mini Pastry Basket Homemade Jams & Butter



Full English Breakfast

Scrambled, Sausage, Sweet Cured Bacon, Tomatoes, Black pudding, Mushrooms

or

Smoked salmon with scrambled eggs



A selection of teas and coffee

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ADDITIONAL ITEMS

CELEBRATION CAKES

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

Please choose one cake from the selection below:

Chocolate and Hazlenut Cake

Dark chocolate sponge, dark chocolate
mousse, crunch hazelnut feuillantine with a
Gianduja glaze, mixed nuts and gold leaf

Red Fruit Cheesecake

Salted short bread, red fruit marmalade,
cheesecake mousse with a white glaze,
strawberry jelly and fresh red fruits

SIDES

Baby spinach
Green vegetables
French fries

CHEESE

A selection of cheese served with crackers and seasonal accompaniments

