



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

Balik Smoked Salmon, Blini & Lemon

Vietnamese Spring Roll (v)

Stone Bass Carpaccio, Passionfruit & Caviar

Thai Chicken Doughnut

Foie Gras & Gingerbread Sandwich

Green Asparagus & Avocado Maki (v)

Garden Pea & Lemon Arancini (v)

Black Truffle & Chicken Croque Monsieur Finger

Tuna Tostada

Madras Swiss Chard Bon Bon (v)

CAVIAR SELECTION WITH CONDIMENTS & BLINIS

Baeri Imperial 50/125gr 125/300

Oscietra Imperial 50/125gr 160/375

Royal Beluga Imperial 50/125gr 400/950

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





LUNCH MENU ONE

AVAILABLE FOR LUNCH ONLY

£85

Tuna Tartare
Mango, Avocado & Sesame Dressing



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

Miso-glazed Black Cod
Avocado & Grapefruit

or

Slow Cooked Beef Cheek
Spring Green Vegetables & Wild Garlic

Annabel's 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 ONLY

£105

Scottish Smoked Salmon

Toasted Sourdough Bread & Classic Garnish

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Surf & Turf: Chicken Breast & Scottish Langoustine, Rice Pilaf

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Coconut & Strawberry Vacherin

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Tea, Coffee & Petits Fours

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MENU ONE

AVAILABLE FOR LUNCH & DINNER

£135

Tuna Tartare
Mango, Avocado & Sesame Dressing



Lamb Chops “Provençal”
Courgette & Confit Tomato



Vanilla Cheesecake
Strawberry & Rhubarb

Tea, Coffee & Petits Fours

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MENU TWO

AVAILABLE FOR LUNCH & DINNER

£165

Sea Bass Crudo
Fennel & Citrus



Grain Fed Beef Tenderloin



Contemporary Mille Feuille
Vanilla Cream & Caramel Sauce

Tea, Coffee & Petits Fours

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MENU THREE

AVAILABLE FOR LUNCH & DINNER

£195

Native Lobster
Avocado, Pineapple & Red Thai “Gazpacho”



Pan Seared Foie Gras
Rhubarb, Strawberry & Pink Peppercorn



Dover Sole “Grenobloise”
Lemon, Capers & Sautéed Spinach



Chocolate “Decadence”

Tea, Coffee & Petits Fours

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MEXICAN TASTING

AVAILABLE FOR DINNER TUESDAY TO SATURDAY

£125

SNACK SELECTION

Guacamole Tostada
Onion, Hamachi, Chipotle, Citrus
Truffle Mini Tamal

FIRST COURSE

Scallop Tiradito, Jalapeño, Avocado, Shiso

SECOND COURSE

Duck Taco, Red Mole, Tokyo Turnip

THIRD COURSE

Huitlacoche and Corn Rice, Chicken in Adobo, Epazote Cream

DESSERT

Piña al Pastor

SIDE DISHES (ADDITIONAL £7.50 PER ITEM)

Swiss Chard & Comté | Pico de Gallo | Cashew Green Mole | Corn & Rice

Tea, Coffee & Petits Fours

Mango Sorbet Cone, Mexican Chocolate Macaron

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MEXICAN VEGETARIAN TASTING

AVAILABLE FOR DINNER TUESDAY TO SATURDAY

£125

SNACK SELECTION

Guacamole Tostada
Onion, Hamachi, Chipotle, Citrus
Truffle Mini Tamal

FIRST COURSE

Citrus and Edamame Ceviche

SECOND COURSE

Wild Mushrooms Taco, Habanero, Avocado

THIRD COURSE

Asparagus Tlayuda

DESSERT

Mexican Chocolate Brownie and Tonka Bean, Ice Cream

SIDE DISHES (ADDITIONAL £7.50 PER ITEM)

Swiss Chard & Comté | Pico de Gallo | Cashew Green Mole | Corn & Rice

Tea, Coffee & Petits Fours
Mango Sorbet Cone, Mexican Chocolate Macaron

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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

(Please select one dish for all guests)

Spicy Lamb Chops

Lamb Chops with Kadai Subzi, Rogan Josh Sauce

OR

Roast Scottish Salmon

Butternut Squash, Moilee Sauce

Daal Makhni and Basmati Rice, *to be shared for the table*

DESSERT

Roasted Almond Rice Pudding

Curry & Caramel Sauce

Tea, Coffee & Petits Fours

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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*

DESSERT

Roasted Almond Rice Pudding

Curry & Caramel Sauce



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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

Roasted New Potatoes

French Fries

Sautéed Spinach

Spring Green Vegetables

Tomato Salad

CHEESE

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

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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

Lost City 15.5

Zacapa 23 Rum, Herbal Liquor, Plantain & Citron Cordial, Lime Oils

Citrus Punch 15.5

Don Julio Blanco Tequila, Dobel Humito, Lemongrass & Salty Kumquat Soda
Ancho Reyes, Kalamansi Juice

Inception 15.5

Ketel One Vodka, Wakamomo Peach, Cinzano Bianco Vermouth, Clarified Yuzu

Lucky Mist 15.5

Tanqueray 10 Gin, Orange Liquor, Kummel, Maraschino Cherry, Lime Oils





CHAMPAGNE COCKTAILS

Sirius Star 16.5

Belvedere Vodka, Belsazar White, Star Fruit & Lychee Infused Molasses
Topped up with Champagne

Goji's Scar 16.5

Ketel One Vodka, Kamm & Sons, Goji Berries Shrub
Topped up with Champagne

Colonial Drop 16.5

Star of Bombay Gin, Lemon Extract, Cucumber & Sencha Tea Cordial
Topped up with Champagne

Annabel's Special 16.5

Grey Goose Vodka, Grand Marnier, Benedictine & Cocchi Americano
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

