



PRIVATE DINING MENUS



CANAPÉ MENU

Pre lunch / dinner: we recommend four canapés per person

Drinks receptions: we recommend eight canapés per person

Cornish crab blinis, ginger & kumbawa

Barbajuans butternut squash (v)

Smoked salmon puri

Beet & goat cheese cromesquis (v)

Shrimp lollipop

Vietnamese spring roll (v)

Mackerel tiradito

Chicken samosa, cauliflower & wild berries

Foie gras & fig macaron

Green asparagus & avacado 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 ONE

AVAILABLE FOR LUNCH ONLY

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

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LUNCH MENU TWO

AVAILABLE FOR LUNCH ONLY

STARTER

Grilled octopus anticucho

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

Contemporary key lime Eton mess



Tea, coffee & petits fours

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MENU ONE

AVAILABLE FOR LUNCH & DINNER

STARTER

Smoked salmon, traditional garnishes

MAIN COURSE

Lamb saddle “oriental”

DESSERT

Chestnut & vanilla Vacherin, orange condiment



Tea, coffee & petits fours

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MENU TWO

AVAILABLE FOR LUNCH & DINNER

STARTER

Cornish crab Waldorf

MAIN COURSE

Roasted venison saddle, root vegetables & wild berry sauce

DESSERT

Crunchy milk chocolate & mango tart



Tea, coffee & petits fours

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MENU THREE

AVAILABLE FOR LUNCH & DINNER

STARTER

Marbled foie gras terrine & quince

MAIN COURSE

Wild seabass bouillabaisse

DESSERT

Coffee & caramel cake, crunchy pecan



Tea, coffee & petits fours

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MENU FOUR

AVAILABLE FOR LUNCH & DINNER
PLEASE SELECT THREE CANAPÉS PER PERSON, INCLUDED WITHIN THE MENU

STARTER

Scallops “mi-cuit”, cauliflower and bottarga

MIDDLE COURSE

Pan seared foie gras, fig chutney

MAIN COURSE

Surf & turf: highland Wagyu & lobster, peppercorn sauce

DESSERT

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



Tea, coffee & petits fours

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MEXICAN TASTING

AVAILABLE FOR LUNCH & DINNER

PLEASE SELECT ONE SAME OPTION FOR EACH COURSE FOR YOUR WHOLE PARTY

Corn croquettes with avocado mayonnaise and honey
Grilled pineapple and caviar



Guacamole tostada with pistachio matcha sauce

or

Tuna tostada with avocado puree and fried leeks



Fish taco

or

Rib eye taco with “Mexican chimichurri”



Octopus ceviche with rice and corn

or

Chicken breast, roasted parsnip and vanilla puree, mushrooms and chichilo



Vanilla flan and tonka bean ice cream

or

Churros with rompopo cream and chocolate ice cream



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 fish marinate with kaffir lime leaves, tomato and macchi ki chutney



Guinea fowl kempu

Chilli paste, mustard and curry leaves



Murgh Makhani

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

Griddled broccoli with cauliflower pureé, pickle, berry chutney



Paneer burji

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

STARTER

Beets & burrata composition, pistachio and blood orange
or
Aragula salad, pear & Parmesan

MAIN COURSE

Butternut squash fregola
or
Cèpes mushrooms with chestnut & apple

DESSERT

Citrus composition & Campari
or
Walnut & green apple, pear sorbet



Tea, coffee & petits fours

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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

Freshly squeezed juice: orange, grapefruit, apple, pineapple

Pastry basket with homemade jam & butter



Full English Breakfast

Scrambled egg, 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 between 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 shortbread, 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
Additional supplement

