

The Capital

Private Dining Dinner Menu

Starters

Scottish lobster bisque, truffle and lobster tortellini

Seabass carpaccio, fennel shavings and lemon dressing

Hand dived scallops with black pudding, celeriac purée, frisée and bacon crisp

Goat cheese panna cotta with beetroot and pickled mushrooms

Terrine of duck, pork and foie gras with toasted sourdough bread

Main Course

Braised fillet of turbot, lobster and Champagne sauce

Baked Dover sole "Silver Jubilee"

Roast rack of lamb, wild mushrooms and pommes fondants

Fillet of Scottish beef "Rossini"

Quinoa couscous, orange and honey braised fennel

Desserts & Cheeses

Selection of 5 cheeses (£6.50 supplement or £12.00 as a fourth course)

Cox apple clafoutis with almond sorbet

Rum savarin with diplomat cream and fresh orange salad

Roasted pineapple, vanilla cream and hibiscus sorbet

Hazelnut Gianduja sponge biscuit and caramelised white chocolate cream

Menu Choice

The Dinner menu is £73.00 per person for three courses. The supplement for a cheese

course is £12.00 per person. Coffee and petits fours are £5 per person.

All prices are inclusive of VAT at 20% and a discretionary service charge of 12.5% will be added to the bill.

When choosing your menu we ask that the entire table eats the same menu, with the

exception of those people with dietary requirements.

All dietary requirements should be advised one week prior to the events department.

Adjustments to the menu are at the Chef's discretion.

A variety of dishes can be modified for vegetarian diners and the Chef will also create some suitable alternatives.

Please let us know if you would like a special heading to personalise you menus.

Hayford and Rhodes who where established in 1924 and remain one of the oldest and most prestigious family run florists in London. They have been providing us and our clients with the freshest and finest blooms for years and would be delighted to create a floral centre piece for your occasion.

Please ask for further details.

For further information and bookings please contact:

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