

The Capital

Private Dining Dinner Menu

Starters

Smoked wild Scottish salmon

Terrine of duck, pork and foie gras

Lobster cocktail

Seared scallop "Provençale"

Main Course

Braised fillet of brill, Champagne and lobster sauce

Baked Dover sole "Silver Jubilee"

Breast of duck, sauce bigarade

Roast rack of lamb, pommes fondantes

Tournedos Rossini

Cheese

(supplement £12.00 per person)

La sélection de fromages

Desserts

Prune "Soufflé" tart, Armagnac ice cream, red wine reduction

Coffee savarin, mandarin sorbet, almond nougatine

Roasted pineapple with star anis and hibiscus sorbet

Hazelnut Gianduja sponge biscuit and caramelised white chocolate cream

Coffee, teas, infusions and petits fours

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 17.5% 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 your menus.

Floral centre pieces are provided by Jane Packer, is widely recognised as one of the world's most influential florists. Having challenged the establishment view of floristry with her fresh and innovative ideas, she championed the vision that flowers are as exciting as fashion and interior design, but entirely more accessible.

Her passion for flowers and inspiration taken directly from nature has revolutionised the horticulture industry. Her team 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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