

The Capital

Private Dining Lunch Menu

Starters

Fresh marinated salmon, mustard and dill sauce

Terrine of duck, pork and foie gras

Crab and avocado cocktail

Seared scallop "Provençale"

Main Course

Fillet of halibut with bacon crust

Braised fillet of lemon sole "Dieppoise"

Roast saddle of lamb, Pommes fondantes

Tournedos of Scottish beef, mushroom fricassee

Cheese

(supplement £12.00 per person)

La sélection de fromages

Desserts

Vanilla cone with orange crumble

Lemon tart, praline ice cream with gin and tonic marshmallow

Roasted pineapple with star anise and hibiscus sorbet

Chocolate and pear fondant, pistachio sauce

Coffee, teas, infusions and petits fours

Menu Choice

The dinner menu is £35.00 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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