



Private Dining Menu

To be Pre-Ordered Seven Days Prior to the Event

Starters

London Cure Smoked Salmon, Cucumber Chutney, Horseradish Yoghurt

Ham Hock Terrine, Piccalilli Mayonnaise, Melba Toast

Crispy Egg, Spring Onions, Rocket, Mustard & Hazelnut Dressing

Mains

Hake, Roasted Cauliflower, Jalapeño Sauce, Coriander & Lime Dressing

Beef Featherblade, Crispy Potatoes, Spiced Butter

Burrata, Green Sauce, Jerusalem Artichokes, Grilled Broccoli, Smoked Almonds

Desserts & Cheese

Passion Fruit Posset, Sugared Pistachios, Yoghurt Sorbet

Chocolate Stout Cake, Chocolate Mousse, Raspberries

British Cheese Plate, Pickled Celery, Chutney, Artisan Crackers

Three Courses £69

*The Restaurant
at the Capital*

Please inform us if you have any food allergies or dietary requirements. Some of our menu items contain nuts, seeds and other allergens.

Our prices include VAT at 20%. A discretionary service charge of 12.5% is applicable.