



Nº6
HAMILTON
PLACE



THE FAMILY ROOM
Private Dining Menus 2024

ROOM LAYOUT

For groups from 8 to 12 guests:
(Min attendance of 10 guests Friday to Sunday)



For groups from 13 to 25 guests:



For groups from 26 to 33 guests:



CANAPES

For Pre - Lunch or Pre - Dinner we recommend 3
canapés per person

£5.00 per piece

SAVOURY

Pumpkin Hummus with Cucumber (Vegan)

-

Caped Gooseberry with Parma Ham

-

Apricot and Walnut Whips (V)

-

Mini Falafel with Tahina Sauce (Vegan)

-

Wild Mushroom Arancini (Vegan)

-

Smoked Salmon Roulade

-

Quail Egg and Mango

-

Foie Gras Puff Pastry

-

Chicken Yakitori

-

Crab Cakes

CANAPES

For Pre - Lunch or Pre - Dinner we recommend 3
canapés per person

£5.00 per piece

SWEET

Strawberries and Cream Choux Buns

-

Dulcey Raspberry Choux Bun (V)

-

Chocolate Brownie (V)

-

Hazelnut Chocolate Crème Brulee (V)

-

Peanut Chocolate Cake (V)

-

Polenta Citrus Cake (V)

-

Mini Lemon Tart (V)

-

Assorted Macaroons (V)

-

Mini Chocolate Caramel Tart (V)

-

Mochi Ice Cream (V)

BOWL FOOD

For Pre - Lunch or Pre - Dinner we recommend 3
canapés per person

£12.00 per bowl food

Guacamole with Egyptian Dukkha and Pomegranate
(Vegan)
Pumpkin Hummus with Toasted Sesame Seeds (Vegan)
Purple Potatoes with Lobster and Gruyere Cheese
Salmon Sashimi with Pickled Ginger
Hummus Kawarma Black Pepper Beef
Diver Scallop with Green Salsa
Salt and Pepper Squid
Prawn and Mango Salad
Shish Taouk
Mini Burgers
Caesar Salad
Har Gou

Mini Beef Wellington (Supplement) - £5
Cantonese Flavoured Lamb Cutlet (Supplement) -£5

European Menu



We offer the below choice menus for parties up to 33 guests.

We offer a selection of 3 menus to choose from but please note you must select one menu for the whole party.

Guests are required to select 1 item for each course from the selected menu , those with dietary requirements or allergies will be provided an alternative menu or dish.

We kindly require the final pre-orders 10 days prior to your event

All prices include VAT, a 12.5 % service charge applies

European Menu I

£72.00 PP

STARTER

Green Asparagus with Samphire,
Avocado and Lemon Crème Fraiche (V)

Pressed White Bean Cassoulet with Confit Duck,
Spiced Plum Chutney

Yellow Fin Tuna Tartar

INTERMEDIATE

Prosecco Flavoured Granite (V)

MAIN COURSE

Corn Fed Chicken Breast, Parmesan flavoured Creamed
Potato, Wild Mushroom Café au Lait

Roasted Baby Aubergine, Slow Cooked Cherry Tomatoes, with
a Spiced Salad of Yellow Split Peas and Quinoa, Coconut
Yoghurt. (Vegan)

Grilled Salmon with Risotto of Pea and Mint (V)

DESSERT

White Chocolate and Lemon Tart with Raspberry Ice
Cream (V)

Warm Spiced Apple Caramel Cake with Crème Fraiche
Ice Cream (V)

European Menu II

£90.00 PP

STARTER

Mascarpone Pana Cotta with Cherry Tomatoes,
Butternut Squash Puree and Toasted Brioche (V)

Foreman's Smoked Salmon with Lemon and Capers.

Chickpea Hummus with Himalayan Salted Beef and Pine Nuts

INTERMEDIATE

Prosecco Flavoured Granite (V)

Jerusalem artichoke puree flavoured with truffle (V)

Seared diver scallop with carrot anise (Supplement) - £8 pp

MAIN COURSE

Black Cod with Celeriac and Apple Puree

Lamb Cutlets, Herb Crust, Wild Mushroom Jus Pan

Fried Tofu with Spiced Red Lentils, Cauliflower Puree (Vegan)

DESSERT

Salted Caramel Chocolate Crème Brulee with Hazelnut
Streusel (V)

-
New York Cheesecake (V)

European Menu III

£110.00 PP)

STARTER

Whipped Burrata with Pickled Beetroot and Sesame Crisp (V)

Lobster Croquette, Lime Mayonnaise

Marble of Foie Gras with Sauternes Jelly

INTERMEDIATE

Prosecco Flavoured Granite (V)

Jerusalem artichoke puree flavoured with truffle (V)

Salmon Sashimi, Pickled Ginger, Wasabi and Minus 8 Vinegar

Seared diver scallop with carrot anise (Supplement) - £8 pp

MAIN COURSE

Wild Sea Bass, Saffron Potato Puree with Champagne Fish Cream

Himalayan Salted Beef Wellington, Creamed Potato, Rossini Jus

Tagliolini with Patty Pan, Fine Asparagus and a Champagne
Cream and Black Truffle (V)

DESSERT

Milk Chocolate Caramel Coffee Mousse (V)

Truffle Brie De Meaux (V)



Chinese Menu

The below menus are based on a sharing concept

Dishes will arrive in waves and placed in the center of our Lazy Susans

Please note that we require the organiser to choose one Menu and it will be the same Menu for the whole party

Vegetarian Option available upon request

Depending on the seriousness of the allergies, the restaurant reserves the right to accept or deny accommodating this menu

We kindly require the final pre-orders 10 days prior to your event

All prices include VAT, a 12.5 % service charge applies

Chinese Menu I

£78.00 PP

STARTER

Steamed Chicken with Chili Sauce

—

Crispy Vegetable Spring Rolls

—

Salt and Pepper Squid or Prawns

—

Har Gou

MAIN COURSE

Chilean Seabass with Crispy Soya Beans

-

Double Cooked Pork Belly in Sichuan Sauce

-

Stir-fried Hofan Noodles with Beef

-

Sweet and Sour Prawns or Chicken

-

Served with Egg Fried Rice & Stir-Fried Vegetables

DESSERT

Fresh Fruit

-

Mango Sago

Chinese Menu II

£96.00 PP

STARTER

Vegetables and Mushroom Dumplings

—

Crispy Vegetable Spring Rolls

—

Salt and Pepper Squid or Prawns

—

Lamb Shashlik

—

Har Gou

MAIN COURSE

Diced Black Pepper Beef with Oriental Pepper Sauce

Spiced Malaysian Prawns Fried Rice

Chilean Seabass with Crispy Soya Beans

Sichuan Style Spicy Crispy Chicken

Pan Fried Pork and Garlic Stems

Served with Egg Fried Rice & Stir-Fried Vegetables

DESSERT

Fresh Fruit

—

Mango Sago

PACKAGES

PACKAGE A

Three Course Lunch/ Dinner from European Menu 1 or Chinese Menu 1
(Included Coffee And Tea)

1 Arrival Prosecco Cocktail (Bellini or Rossini) Or 1 Glass of Prosecco with Nibbles

Half Bottle of Wine Per Person

Still and Sparkling Water

£144 VAT included.

WINE CELLAR

Sparkling Wine & Prosecco

Prosecco Villa Doral, NV Crémant De Loire,
Marquis de Gilbourg, Domaine du Fresne NV
Methode Traditionnelle, Cuvée Signée Rosé, Domaine R de la Grange

White Wine

Chablis, Domaine Jean Pierre Ellevin, 2017
Sauvignon Blanc, Marlborough, Cloudy Bay, 2017
Picpoul de Pinet, Jadix, Cave de L'Ormarine, France, 2018
Gavi, Piemonte, Tenuta San Pietro, 2017

Rose Wine

Côtes De Provence, Château La Vivonne, 2018

Red Wine

Malbec Pretty, Fabre Montmayou, Argentina, 2018
Barbera D'Asti, Villa Monsignore, Italy, 2018
Château Brehat, Côtes de Bordeaux, France, 2012
Shiraz, Mc Laren Vale, Possums Vineyard, 2010

PACKAGES

PACKAGE B

Three Course Lunch/ Dinner from European Menu 2 or Chinese Menu 2
(Included Coffee And Tea)

1 Arrival Champagne Cocktail (Bellini or Rossini) Or 1 Glass of Champagne

3 Savoury Canapes Per Person

Half Bottle of Wine Per Person

Still and Sparkling Water

£199.20 VAT included.

WINE CELLAR

Champagne

Champagne Laurent Perrier, Brut

Brut Billecart Salmon, Brut

Réserve Moët & Chandon, Brut

Veuve Clicquot Ponsardin, Yellow Label, Brut

Laurent Perrier, Cuvée Rosé, Brut (Supplement £10 per person)

Ruinart, Blanc De Blancs, Brut (Supplement £18per person)

White Wine

Pouilly-Fuissé, Climat En Servy, Denis Bouchacourt, 2015

Bourgogne, Hautes-Côtes De Beaune, Domaine Parigot, 2014

Sancerre, Pascal Thomas, 2018

Pinot Grigio, Villa Doral, Venezia, Italy, 2018

Pernand-Vergelesses, Domaine Laboureau, 2014 (Suppement £10 per person)

Red Wine

Châteauneuf-Du-Pape, Domaine André Mathieu, Rhone Valley 2015

Barolo, Piemonte, Boroli, Italy, 2012

Château Pavillon Rocher, Bordeaux, 2012

Pinot Noir, Harwood Hall, Central Otago, 2012

Savigny-Les-Beaunes, Domaine Prin, Jean Luc Boudrot, 2012 (Supplement £10 per person)

CELEBRATION CAKES

Cakes can be made to order for the requested party size

Minimum of 10 guests| One week's notice is required

£12.00 per person

If you would prefer to provide your own cake, please kindly note that we charge £40 per cake.



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