

THE
BEAUMONT
MAYFAIR

Private Dining
Menu

Menu A

£80 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: please make these known in advance.

STARTER

Gin Cured Loch Salmon

Pickled cucumber, rye bread

or

Beaumont Caesar Salad

St Ewe's egg, aged parmesan, croutons, anchovies

or

Ham Hock Terrine

Pickled vegetables, piccalilli gel

MAIN

Roast Cornish Cod

Mussels, broccoli, smoked almond pesto, white wine velouté

or

Confit Duck Leg

White bean cassoulet, sauce vierge

or

Potato Gnocchi

Delica pumpkin, candied walnut, sage, saffron velouté

DESSERT

Coconut Mousse

Tropical fruit salad

or

Vanilla Cheesecake

Figs & port

or

Pear & Frangipane Tart

Coffee, Tea and Petits Fours

Vale of Camelot Blue

Beef Wellington

supplement 15

supplement 25

Menu B

£95 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: **please make these known in advance.**

STARTER

Prawn Cocktail

Baby gem, avocado, cucumber, marie rose

or

Dry Aged Beef Tartare

Confit egg yolk, potato chips

or

Wild Mushroom Velouté

Soy braised shiitake, tarragon, stout bread

MAIN

Fillet of Seabass

Fennel, orange, saffron velouté

or

Corn-Fed Chicken Breast, stuffed with a Tarragon Mousse

Potato fondant, tenderstem broccoli, jus gras

or

Potato Gnocchi

Delica pumpkin, candied walnut, sage, saffron velouté

DESSERT

Chocolate Almond Cake

Apricot and saffron compote

or

Paris Brest

Hazelnut, lime

or

Tiramisu

Coffee Anglaise

Coffee, Tea and Petits Fours

Vale of Camelot Blue

Beef Wellington

supplement 15

supplement 25

Menu C

£135 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: please make these known in advance.

STARTER

Wild Mushroom Velouté

Soy braised shiitake, tarragon, stout bread

or

Chicken and Duck Liver Parfait

Madeira jelly, orange, toasted brioche

or

Kingfish Crudo

Granny Smith apple, radish, dill

MAIN

Beef Wellington

Cep croquette, king oyster mushroom, red wine jus

or

Dover Sole Meunière

Beurre noisette, capers, lemon, herbs

or

Potato Gnocchi

Delica pumpkin, candied walnut, sage, saffron velouté

CHEESE

Vale of Camelot Blue

Pickled walnut, Beaumont honey, crackers

DESSERT

Hazelnut Financier

Milk chocolate, vanilla

or

Chocolate Tart

Orange crème fraîche, Beaumont honeycomb

or

Passionfruit and Lime Posset

Citrus

Coffee, Tea and Petits Fours

Canapé Menu

£8 each

COLD CANAPÉS

Steak Tartare Croustade, Black Truffle
Smoked Salmon, Caviar, Cream Cheese, Blinis
Smoked Aubergine, Seeded Crackers
Parmesan Cookies, Cheddar Custard, Black Onion Seeds
Brie du Meux, Cranberry Gel
Dressed Carlingford Oyster, Seasonal Mignonette

HOT CANAPÉS

Wild Mushroom Arancini, Truffle Mayo
Cumberland Sausage Roll, Cranberry Sauce
Beaumont Beef Slider
King Prawns Tempura, Marie Rose
Cod Goujon, Tartare Sauce
Chickpea Panisse, Spiced Red Pepper Ketchup

SWEET CANAPÉS

Praline and Chocolate Choux Lemon Pie
Pistachio and Cherry Financier
Hazelnut Brownie and Chocolate Whipped Ganache
Tonka and Chocolate Tartlet
Lemon and Blueberry Cake
Black Forest Cone

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order. A discretionary 15% service charge will be added to your final bill.

