

THE
BEAUMONT
MAYFAIR

Private Dining
Menu

Menu A

£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

London Cure Smoked Salmon

Pickled cucumber, rye bread

or

Beaumont Caesar Salad

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

or

Ham Hock Terrine

Piccalilli, toasted sourdough

MAIN

Roast Cornish Cod

Cavolo nero, seaweed tapenade

or

Hanger Steak

Triple-cooked chips, peppercorn sauce

or

Potato Gnocchi

Delica pumpkin, candied walnut, sage cream

DESSERT

Coconut Mousse

Tropical fruit salad

or

Vanilla Cheesecake

Blood orange, pistachio

or

Pear & Frangipane Tart

Coffee, Tea and Petits Fours

Vale of Camelot Blue

Beef Wellington

supplement 15

supplement 25

Menu B

£110 *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

Soy-cured egg yolk, potato chips

or

Pumpkin Velouté

Spinach & ricotta ravioli

MAIN

Fillet of Seabass

Fennel, orange, chilli

or

Corn-Fed Chicken Breast, stuffed with a Tarragon Mousse

Potato fondant, tenderstem broccoli, jus gras

or

Potato Gnocchi

Delica pumpkin, candied walnut, sage cream

DESSERT

Chocolate Almond Cake

Hazelnut, pear

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

Pumpkin Velouté

Spinach & ricotta ravioli

or

Foie Gras & Chicken Liver Parfait

Clementine, Madeira jelly, honey-glazed Parker House loaf

or

British Bluefin Tuna Tartare

Ponzu, avocado, spring onion, coriander, sesame

MAIN

Beef Wellington

Cep croquette, king oyster mushroom, red wine jus

or

Dover Sole

Grilled, tartare sauce

or

Wild Mushroom and Black Truffle Risotto

Aged parmesan

CHEESE

British Cheese Selection

Seasonal chutney, crackers

DESSERT

Hazelnut Financier

Milk chocolate, vanilla

or

Chocolate Tart

Orange crème fraîche

or

Lemon and Lime Posset

Rhubarb

Coffee, Tea and Petits Fours

Canapé Menu

£8 each

COLD CANAPÉS

Steak Tartare & Horseradish
Smoked Salmon, Caviar, Cream Cheese, Blinis
Tuna Tartare, Potato Crisps, Avocado
Parmesan Cookies, Cheddar Custard, Black Onion Seeds
Dressed Carlingford Oyster, Seasonal Mignonette

HOT CANAPÉS

Truffle Toast, Bacon Jam
Cumberland Sausage Roll, Burnt Apple Purée
Beaumont Beef Slider
Tempura King Prawns, Marie Rose
Chickpea Panisse, Jalapeño Ketchup
Mozzarella in Carrozza

SWEET CANAPÉS

Strawberry & Vanilla Choux
Lemon Pie
Hazelnut & Chocolate Financier
Hazelnut Brownie and Chocolate Whipped Ganache
Mascarpone & 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.

