

A black square logo with a white border. Inside the square, the text "N°6 HAMILTON PLACE" is written in white, uppercase, sans-serif font, centered vertically and horizontally.

N°6
HAMILTON
PLACE

PRIVATE
DINING
MENUS

2026

ROOM LAYOUTS

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

SAVOURY CANAPES (£5.00 PER PIECE)

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

The below selection is only Available for Cocktail Parties

SWEET CANAPES (£5.00 PER PIECE)

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 Macarons (V)

-

Mini Chocolate Caramel Tart (V)

-

Mochi Ice Cream (V)

V= VEGETARIAN | VE= VEGAN

BOWL FOOD

£12.00 PER PIECE

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

Prawn and Mango Salad

Salt and Pepper Squid

Caesar Salad

Shish Taouk

Mini Burgers

Har Gou

SPECIALS

(Required for a minimum of 10 guests)

Mini Beef Wellington (Supplement) - £5

Cantonese Flavoured Lamb Cutlet

(Supplement) -£5

V= VEGETARIAN | VE= VEGAN

EUROPEAN MENUS

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

£78.00PP

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)

V= VEGETARIAN | VE= VEGAN

EUROPEAN MENU II

£96.00PP

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)

V= VEGETARIAN | VE= VEGAN

EUROPEAN MENU III

£110.00PP

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

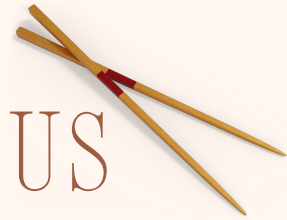
Wild Sea Bass, Saffron Potato Puree with Champagne Fish
Cream
Himalayan Salted Beef Wellington, Creamed Potato, Rossini
Jus (Min required 8 guests)
Tagliolini with Patty Pan, Fine Asparagus and a Champagne
Cream and Black Truffle (V)

DESSERT

Milk Chocolate Caramel Coffee Mousse (V)
-
Truffle Brie De Meaux (V)

V= VEGETARIAN | VE= VEGAN

CHINESE MENUS



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

£85.00PP

STARTERS

Vegetables and Mushroom Dumplings
Crispy Vegetable Spring Rolls
Salt and Pepper Squid or Prawns
Har Gou

MAIN COURSES

Fillet of Seabass with ginger and spring onions
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

£101.00PP

STARTERS

Vegetables and Mushroom Dumplings
Salt and Pepper Squid or Prawns
Crispy Vegetable Spring Rolls
Salt and Pepper Tofu
Har Gou

MAIN COURSES

Fillet of Seabass with ginger and spring onions
Diced Black Pepper Beef with Oriental Pepper Sauce
Spiced Malaysian Prawns Fried Rice
Sichuan Style Spicy Crispy Chicken
Pan Fried Pork and Garlic Stems

Served with Egg Fried Rice & Stir-Fried Vegetables

DESSERT

Fresh Fruit
-
Mango Sago

CHINESE MENU III

£128.00PP

STARTERS

Homemade Japanese Tofu with Mince Prawns
Spicy Beef Tripe and Pig Ears
Seared Lobster Cake
Crispy Sour Cucumber
Soup of The Day
Lamb Shashlik

INTERMEDIATE(£18.00 SUPPLEMENT)

Steamed Hand-Dived Scallops with Glass Noodles and Garlic

MAIN COURSES

Spicy Sichuan Boiled Dover Sole with Chili & Spring Onion
Or
Steamed Whole Sea Bass with Ginger and Spring Onions
Black pepper beef with oriental pepper sauce
Kung Po Chicken with Dried Chili
Tofu with Minced Beef in Chili oil
Stir Fry Pork Belly with Peppers

SPECIAL EXTRA

Wok fried whole Scottish lobster with ginger and spring
onion (£128 > £155 MENU PP)

DESSERT

Fresh Fruit

Mango Sago

PACKAGES

PACKAGE A (£150.00 PP)

- 1 Arrival Prosecco Cocktail (Bellini or Rossini)
- Or 1 Glass of Prosecco with Nibbles
- European Menu 1 or Chinese Menu 1
- Coffee And Tea Included
- Half Bottle of Wine Per Person (Choose from list below)
- Still and Sparkling Water

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 (£206.00 PP)

- 1 Arrival Champagne Cocktail (Bellini or Rossini)
- Or 1 Glass of Champagne
- 3 x Savoury Canapes
- European Menu 2 or Chinese Menu 2
- Coffee And Tea Included
- Half Bottle of Wine Per Person (Choose from list below)
- Still and Sparkling Water

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 (**Supplement £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**)

COCKTAIL PACKAGES

PACKAGE A (£126.00 PP)

- 6 Cold / Hot Canapes + 3 Food Bowls
- 1 Arrival Prosecco Cocktail (Bellini or Rossini)
- Or 1 Glass of Prosecco with Nibbles
- Half Bottle of Wine Per Person
- Still and Sparkling Water

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

COCKTAIL PACKAGES

PACKAGE B (£171.00 PP)

- 6 Canapes + 6 Food Bowls
- 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

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 **(Supplement £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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