



PRIVATE DINING

# The Don Restaurant Private Dining Pack



The Don Restaurant  
St Swithins Lane, City of London EC4N 8AD T: 020 7626 2606

## PRIVATE DINING

### Private rooms



**Wine study**  
Maximum 16



**Hoyland room**  
Maximum 44



**Sandeman  
room**  
Maximum 24



**White room**  
Maximum 60



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### CANAPÉS MENU

**£3 per canapé, minimum choice of 3 per person**

**5 for £14**

**10 for £26**

#### **Fish & Shellfish**

Smoked salmon, buckwheat blini and caviar

Cornish crab mayonnaise

Fish goujon with tartare sauce

Prawn Croquettas with sweet peppers

#### **Meat**

Foie gras club sandwich

Ox cheek fritter, horseradish dip

Chicken tulip with sweet and sour marinade

Worcestershire sauce glazed cocktail sausages

#### **Vegetarian**

Cream cheese and truffle

Crudit  selection with spiced aubergine dip

Stilton and leek quiche

Pea and parmesan arancini



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### Menu A - £37.5 per person

#### STARTERS

Spiced parsnip and apple soup (V)

Kings cure Scottish smoked salmon, capers, crème fraîche and sour dough toast

Potted Bearfield ham hock with winter fruit chutney

#### MAIN COURSES

Fillet of seabass with saffron potatoes, tender-stem broccoli, anchovy and almond dressing

Roasted breast of Maize-fed chicken, smoked cheese and leek fondue, Romanesco and supreme sauce

Risotto of Chanterelles and truffled celeriac with chestnuts and Parmesan crisps (V)

#### DESSERTS

Dark chocolate fondant with blood orange sorbet

Yorkshire rhubarb and apple crumble

Vanilla Crème brûlée

Cropwell Bishop Creamy traditional stilton, walnuts, celery and crackers

Filter coffee or organic tea

Petits fours

Traces of nuts and seeds may be present in some dishes, due to the nature of where some of these items are prepared. Please bring to attention of your server.

Food and allergies intolerance - before ordering please speak to our staff about your requirements.



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### Menu B - £47.50 per person

#### STARTER

Cream of pink Paris mushroom soup with Parmesan cheese straws

Cornish crab mayonnaise, pickled cucumber salad and Armenian flat bread

Warm Rosary goat's cheese, grilled broccoli and rocket salad, black garlic, caper and rosemary dressing (V)

#### MAIN COURSES

Roasted Scotch salmon, wilted spinach, tomato and tarragon braised butterbeans

Colne Valley rump of lamb, caramelized baby artichoke, pomme Anna, olive and basil jus

Risotto of Chanterelles and truffled celeriac with chestnuts and Parmesan crisps (V)

Beef fillet 'Rossini', brioche crouton, fondant potatoes and seared foie gras with truffled Maderia sauce

*(£10 supplement, to be pre-ordered in advance)*

#### DESSERTS

Dark chocolate fondant with blood orange sorbet

Yorkshire rhubarb and apple crumble

Vanilla Crème brûlée

Cropwell Bishop Creamy traditional stilton, walnuts, celery and crackers

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Filter coffee or organic tea

Petit fours

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### TRINITY HILL WINES

Bleeding Heart owns the acclaimed New Zealand vineyard: Trinity Hill in Hawkes Bay, on the east coast of the North Island. Named as one of New Zealand's Top 10 wineries in Decanter Magazine. Trinity Hill has gained a worldwide reputation for its wines, especially the reds from its Gimblett Gravels estate. Robert Parker's Wine Advocate: the Homage Syrah was the first New Zealand red to reach a stunning 95 points.

**Hawkes Bay:** (Our wines represent the archetype of the grape variety at very good value)

| White                                                                                            | Vintage | £/Btl |
|--------------------------------------------------------------------------------------------------|---------|-------|
| <b>Sauvignon Blanc</b>                                                                           | 2016    | 25.00 |
| 100% Sauvignon Blanc, 10% Barrel Fermented                                                       |         |       |
| <b>Chardonnay</b>                                                                                | 2016    | 29.00 |
| 100% Chardonnay, Barrel Fermented, 100% Whole Bunch, 10 Months ageing in Oak                     |         |       |
| <b>Rosé</b>                                                                                      |         |       |
| <b>Pinot Noir Rosé</b>                                                                           | 2017    | 29.00 |
| Esprit Vineyard in the Hawkes Bay Hills                                                          |         |       |
| <b>Red</b>                                                                                       |         | £/Btl |
| <b>The Trinity</b>                                                                               | 2014    | 28.00 |
| Merlot dominant blend with Cab. Franc, Cab. Sauv., Tempranillo & Malbec; 10 Months ageing in Oak |         |       |
| <b>Syrah</b>                                                                                     | 2016    | 28.00 |
| Syrah with a touch of Viognier, 15% Whole Bunch, 7 Months ageing in Oak & Tank                   |         |       |
| <b>Pinot Noir</b>                                                                                | 2016    | 29.00 |
| 100% Pinot Noir, 20% Whole Bunch, 8 Months aging in Oak & Tank                                   |         |       |

**Gimblett Gravels Wines:** (First world appellation to be based on the soil composition and its structure)

| White                                                                                             |      | £/Btl  |
|---------------------------------------------------------------------------------------------------|------|--------|
| <b>Marsanne and Viognier</b>                                                                      | 2016 | 43.00  |
| Classic Rhône Varieties, Blended at equal Measure                                                 |      |        |
| <b>Chardonnay</b>                                                                                 | 2016 | 43.00  |
| 100% Chardonnay, Barrel Fermented in 500l French Oak                                              |      |        |
| <b>Red</b>                                                                                        |      | £/Btl  |
| <b>Syrah</b>                                                                                      | 2015 | 47.00  |
| Syrah with a Touch of Viognier, 25% Whole Bunch, Mixture of New and Old Oak                       |      |        |
| <b>The Gimblett</b>                                                                               | 2014 | 43.00  |
| 49% Cabernet Franc; 39% Cabernet Sauvignon; 9% Merlot; 3% Malbec; 16 Months in 35% French New Oak |      |        |
| <b>Homage Syrah</b>                                                                               | 2013 | 135.00 |
| 98.7% Syrah and 1.3% Viognier, 30% Whole Bunch, Mainly New French Oak                             |      |        |
| <b>Homage Syrah</b>                                                                               | 2014 | 159.00 |
| 98.7% Syrah and 1.3% Viognier, 30% Whole Bunch, Mainly New French Oak                             |      |        |