

SCOTT'S

*The Private Room*  
*at*  
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The Private Room, hung with work by leading British artists, is an attractive and intimate Art Deco-style space, seating up to 40 guests for lunch or dinner.

In addition to dining, the room will accommodate a canapé reception for a maximum of 50 guests. The room is perfect for business lunches and dinners, presentations, press launches or private celebrations and is equipped with two plasma screens (hidden when not in use), wireless internet access and audio playback options.

Our selection of menus have been created by Chef Director, Tim Hughes and Head Chef, David McCarthy. We are happy to consider other seasonal options or your favourite dish from our current À La Carte menu to create your own bespoke menu.

We require one set menu to be chosen for all guests (the same one starter, one main course and one dessert). We cater for specific dietary requirements separately and can make wine recommendations for your event.

We provide all events with complimentary menu cards, place cards and decorate the tables with flowers and candles on your behalf.



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Winter Menus 2018  
*Available from 24 September until 10 March*

Menu One  
£60.00

Mixed beetroot with labneh, truffled  
walnuts and pumpernickel

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Roast Devonshire chicken, wild mushroom  
and pancetta stuffing, caramelised shallot  
and tarragon sauce

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Chocolate and clementine coupe

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Teas, coffee & petits fours

Menu Two  
£65.00

Burrata with marinated and crispy artichokes,  
smoked tomato dressing

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Roasted cod with cauliflower purée, chorizo  
dressing and rocket

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Apple tart fine with Calvados and caramel  
ripple ice cream

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Teas, coffee & petits fours

Menu Three  
£70.00

Lemon poached salmon, pickled cucumber,  
nasturtium and caviar

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Loin of venison with roasted celeriac, spiced  
venison puff and plum sauce

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Banoffee cheesecake

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Teas, coffee & petits fours

Menu Four  
£75.00

Twice baked Keen's cheddar soufflé  
with black truffle

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Fillet of halibut, langoustine raviolo, fennel  
and tomato dashi

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Coconut crème brûlée with passion fruit and  
mango ice cream

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Teas, coffee & petits fours

An additional course of British cheeses can be added to all menus at a supplement of £12.50 per person.  
Cheese boards will consist of a bespoke selection of three farmhouse cheeses  
accompanied with crackers and pickles.

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Menu Five  
£82.00

Devonshire dressed crab with avocado purée,  
yuzu mayonnaise and caviar

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Cornish best end of lamb, Boulangère potato,  
and caramelised Heritage carrot

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Iced lemon meringue with Griotte cherries

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Teas, coffee & petits fours

Menu Six  
£90.00

Yellowtail and salmon sashimi, honey  
and yuzu dressing, wasabi and ginger

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Fillet of Limestone beef, pan fried foie gras,  
herb roasted salsify and Bordelaise sauce

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Baked chocolate fondant  
with pistachio brittle ice cream

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Teas, coffee & petits fours



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Christmas Menu 1  
£95.00

Argyll smoked salmon with capers, crème fraîche and Melba toast

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Norfolk bronze free range turkey with wild boar sausage, sage and onion stuffing, buttered Brussel sprouts and tops and cranberry sauce

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Christmas pudding soufflé with brandy crème fraîche ice cream

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Teas, coffee and petit fours

Christmas Menu 2  
£95.00

Twice baked Dorset crab and Keen's cheddar soufflé with lobster sauce

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Beef wellington, seasonal vegetables, truffled roast potatoes,  
foie gras and Madeira sauce

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Clementine Mousse with Cru Virunga chocolate sauce

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Teas, coffee and petit fours

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Pre-lunch/dinner canapés  
Please choose four canapés from the selection below  
£12.00 per person

Tataki of beef  
pickled vegetables and truffled ponzu

Sautéed foie gras, apple tart fine,  
salted pistachio

Fried gnocchi  
with Parma ham and Parmesan

Scotch quail egg  
with piccalilli

Tempura oyster  
with spiced avocado cream

Salmon tartare, shiso, lotus root crisp

Shrimp tempura, spicy cocktail sauce

Dorset crab on toast  
with celeriac remoulade

Lobster tortilla  
with chilli salsa and guacamole

Orkney scallop, lime, red onion  
and avocado ceviche

Marinated salmon, pumpernickel  
beetroot and horseradish

Smoked eel and bacon croquette  
with apple

Smoked salmon, caviar and quail  
on melba toast

Beetroot and almond macaroon,  
whipped goat's cheese

Caramelised onion and wild mushroom  
tart, herb crème fraîche

Butternut squash roll with scorched  
tomato, mozzarella and basil

Thai soft roll with fragrant herbs







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Facilitates and further information

## Capacity

The Private Room accommodates a maximum of 40 guests seated on 4 round tables of 10, 28 on one long table or 50 for a standing reception

## Access, service & departure times

### Lunch

Access: Monday - Sunday 11.30 am | service: noon  
guests' departure: 5.00 pm

### Dinner

Access: Monday - Sunday 6.00 pm | service: 6.30 pm  
guests' departure: 12.00am

- Service charge: 15%
- TV screens included in the room
- Menu cards can be printed and dedicated to your requirements
- Complimentary place cards are provided
- Complimentary seasonal flowers are provided in the private room. We can provide details of the florist should guests require bespoke arrangements
- Tea lights are supplied to suit your table layout
- An iPod docking station is available for your own use or background music can be provided
- We do not have the facilities for DJs or dancing
- Complimentary Wi-Fi is provided
- Corkage is not permitted
- Please note that there is no lift or disabled access to The Private Dining Room

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## Booking

Catherine Gauld 020 7307 5784

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