

# MAYFAIR

CONFERENCE & EVENTS  
AT THE CAVENDISH LONDON

PRIVATE DINING  
£55 per person

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## ENTRÉE

**HAM HOCK AND BLACK PUDDING TERRINE**  
Piccadilly vegetables, croute, apple, nasturtium

**BEETROOT CURED SALMON**  
Avocado, sauce vierge, pickled cucumber, radish

**BEETROOT AND GOATS CHEESE SALAD (V)**  
Texture of beetroot, goat's cheese mousse, balsamic, basil, croute

## MAIN

**TIKKA CHICKEN BREAST**  
Tomato chutney, crushed potato, onion bajji, cauliflower

**HAKE**  
Fennel salad, crushed potatoes, thai coconut sauce, sour cream

**WILD MUSHROOM TORTELLINI**  
Truffle cream sauce, rocket leaves, parmesan

## DESSERT

**CHOCOLATE FONDANT**  
Vanilla ice cream, mint

**MANGO AND PASSIONFRUIT PANNA COTTA**  
Mango salsa, candy tuile, coriander

**EUROPEAN CHEESE SELECTION - £5 SUPPLEMENT PER PERSON**  
Quince jelly and seeded crackers

\*Please advise our waiters if you have any allergies or require information on ingredients used in our dishes. Menu above is a sample menu and subject to change, please contact events for updates.

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

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## ENTRÉE

### DUCK AND CHICKEN LIVER PARTAIT

Pear chutney, cranberry gel, brioche croute, nasturtium

### PAN FRIED SALMON

Celeriac pureé, avocado, sauce vierge, caviar, radish

### HEIRLOOM TOMATO AND BURRATA SALAD

Tomato chutney, black olive powder, balsamic, basil croute

## MAIN

### GRILLED PORK CHOP

Sweet potato, apple, savoy cabbage, mustard

### ROASTED ATLANTIC COD

Texture of cauliflower, mango salsa, coriander, fondant potato

### SPINACH AND RICOTTA CHEESE CANNELLONI

Tomato concasse, cream sauce, rocket leaves, parmesan

## DESSERT

### LEMON LIME CHEESECAKE

Meringue, vanilla ice cream, mint

### WHITE CHOCOLATE AND RASPBERRY PANNA COTTA

Chocolate sponge, candy tuile

### EUROPEAN CHEESE SELECTION - £5 SUPPLEMENT PER PERSON

Quince jelly and seeded crackers

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## ENTRÉE

### PIGEON AND FOIE GRAS TERRINE

Pear chutney, pistachio, brioche croute, cherry

### CRAB AND PRAWN SALAD

Apple and celery sorbet, beetroot broth, caviar, radish

### SPINACH VELOUTÉ (V)

Spinach and ricotta ravioli, crispy spinach, croute

## MAIN

### ROASTED LAMB RUMP

Aubergine caviar, black garlic, garlic mash, peas, broad beans

### PAN SEARED SALMON

Smoked haddock potato cake, sour cream, broccoli

### WILD MUSHROOM LINGUINE PASTA

Truffle cream sauce, wild mushrooms, parmesan

## DESSERT

### CHOCOLATE DOME

Strawberry sorbet chocolate ganache, honeycomb, hazelnuts, cream sauce

### CRÈME BRÛLÉE

Poached kumquat, sable biscuit

### EUROPEAN CHEESE SELECTION - £5 SUPPLEMENT PER PERSON

Quince jelly and seeded crackers

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