



The Perm.

PRIVATE DINING MENUS
FOR LARGER TABLES



THE HARBEN ROOM

Our intimate Harben Room, nestled behind The Pem's carefully curated wine collection, provides a calm escape for up to 20 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.



Menu Options



Spring Menu

Starters

Spring Salad

Bitter leaves, pistachio, lardo di Colonnata

or

Preso Ibérico Pork

Datterini tomatoes, fennel

or

Hand Dived Orkney Scallop

Wye Valley asparagus, saffron

(£6 supplement)

Mains

Spring Artichoke

Tender peas, green tomato vierge

or

Charred Skate Wing

Peas, green tomato vierge, potted shrimps

or

Beef Sirloin & Shortrib

Pink peppercorn, alliums

(£8 supplement)

Desserts

Pistachio Mousse

Lime, stem ginger

or

Pink Grapefruit Meringue

Grapefruit sorbet, Tequila

or

74% Manjari Chocolate

Opaline tuile, gelato

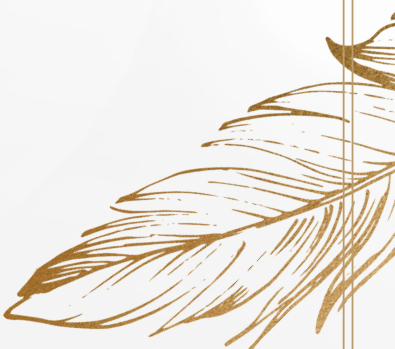
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Petit Fours

£75 per guest

Orders can be placed on the evening for groups of up to 10 guests. For groups of 11 guests and more, pre-orders are required 10 working days in advance. Vegetarian / Vegan options available.

Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.





Sommelier's Recommendations of Wine

Welcome Drink - Sparkling

Hambledon 'Classic Cuvée' - Hampshire, England NV - £95
Bollinger 'Special Cuvée' - Aÿ, Champagne, France NV - £148
Ayala Rosé - Aÿ, Champagne, France NV - £145

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White

Lugana 'I Frati', Ca' dei Frati Veneto, Italy 2024 - £74
Chablis 1er Cru 'Côte de Lechet', Gerard Tremblay Burgundy, France 2023 - £98
Mas de Daumas Gassac Blanc Terroir d'Aniane, Languedoc, France 2022 - £140

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Red

Le Haut-Médoc de Château Haut-Bages Libéral Haut-Médoc, Bordeaux, France 2016 - £75
Gigondas Aux Lieux-Dits, Domaine Santa Duc Southern Rhône, France 2020 - £115
Barbaresco, Ceretto Piedmont, Italy 2018 - £152

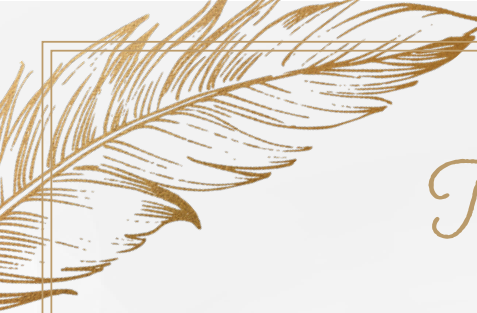
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Dessert

Château Filhot 2ème Cru Classé Sauternes 375ml - Bordeaux, France 2015 - £85
Taylor's 10 Year Old Tawny Port - Douro, Portugal NV - £95

All prices are per bottle and inclusive of V.A.T. at current rate.





Taste of The Pen

Cornish Crab
Granny Smith apple, lemongrass

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Heritage Carrot
Goats curd, pistachio, wild herbs

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Hand Dived Orkney Scallop
Wye Valley asparagus, saffron

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Herdwick Lamb
Cannon & sweetbread, courgette, basil

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Lemon Sorbet
Pepper anglaise foam

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Macerated Strawberries
Iced parfait, milk ice cream

£110 per guest



Vegetarian / Vegan menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.
Our Sommelier would be delighted to recommend matching wines.





Bespoke Menu Options

For the ultimate culinary experience, our team can create a fully bespoke menu for your private event or celebration.

Bespoke menus from £150 per guest | Require a minimum of 20 guests.



Get in touch

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