



MOSIMANN'S  
*London*



By Appointment to  
HRH The Prince of Wales  
Caterers

## PRIVATE DINING MENU

AUTUMN/WINTER 2025

Available from 15<sup>th</sup> September until 8<sup>th</sup> March 2026



Please kindly note that we do not operate in a nut free environment,  
therefore some products may contain or have come in contact with nuts or nuts products.

# PRIVATE DINING MENU

## CANAPÉ MENU

£4.00 EACH

### COLD CANAPÉS

- Coronation Chicken Croustade  
with Coconut and Pomegranate  
~  
Beef Carpaccio with Truffle Dressing  
and Aged Parmesan Cracker  
~  
Beef Tartare, Sourdough Toast  
~  
Smoked Salmon Blini, Crème Fraiche and Dill  
~  
Prawn Cocktail "Belfry", Filo Basket  
~  
Mozzarella and Sundried Tomatoes  
with Fresh Herbs (V)  
~  
Caramelized Red Onion and  
Goat's Cheese Tartlet (V)  
~  
Mosimann's Caesar Salad  
with Parmesan Basket (V)  
~  
Cherry Tomato filled  
with Spiced Avocado Mousse (VG)  
~  
Zaatar Roasted Cauliflower  
in Filo Pastry (VG)

### HOT CANAPÉS

- Spiced Crispy Chicken, Wasabi Mayonnaise  
~  
Chicken Satay, Peanut Dip  
~  
British Beef and Mini Yorkshire  
Pudding with Horseradish  
~  
Fillet of English Lamb with Pea  
and Mint Purée and Mini Poppadum  
~  
Duck Spring Rolls, Sweet Chilli Dip  
~  
Grilled Tiger Prawns, Sweet Chilli Dressing  
~  
Mosimann's Fishcakes, Chive Sauce  
~  
Poached Scallops, Saffron Sauce  
~  
Wild Mushroom Quiche (V)  
~  
Grilled Mediterranean Vegetables  
Skewers with Basil Pesto (VG)

### STATIC CANAPÉS

Paprika and Parmesan Cheese Straws  
**£3.50 EACH**

Selection of Vegetable Crisps  
Nocellara and Kalamata Olives  
Pecorino & Truffle Nuts  
**£4.50 PER PERSON**



# PRIVATE DINING MENU

We kindly ask for you to create a three-course menu to be served to **all guests** by selecting a starter, a main course and a dessert from the options below. The set menu price is determined by the main course price.

Vegetarian (V) and Vegan (VG) and other dietary requirements can all be accommodated and we ask to be advised of these in advance.

## STARTERS

- Atlantic Prawn Cocktail "Belfry"  
Mustard Cress and Marie Rose Espuma  
~  
Juniper Marinated Shetland Salmon  
and Dorset Crab  
Spring Onions  
and Lemon Dressing  
~  
Ham Hock and Parsley Terrine  
Heritage Piccalilli  
Toasted Sourdough Crisps  
Seasonal Leaves  
~  
Sautéed Wild Mushroom  
and Herb Salad  
Velvety Soya Stracciatella,  
Toasted Hazelnuts, Herb Oil (VG)  
~  
Beetroot and Avocado Tartare  
with Mango Gel "Yolk" (VG)  
~  
Caramelised Baby Leek  
and Colston Bassett Stilton Tart  
Waldorf Remoulade  
Blue Cheese Emulsion (V)

## MAINS

- Seared Fillet of Grass-Fed British Beef  
Fondant Potato, Confit Shallot  
Tenderstem Broccoli  
Four Peppercorn Jus **£94**  
~  
Roast Loin of Venison  
with Braised Shoulder  
Seasonal Root Vegetables, Celeriac Purée  
Juniper and Blackberry Jus **£92**  
~  
Roasted Monkfish "Osso Buco" Style  
Saffron Creamed Potato  
Cavolo Nero, Gremolata **£88**  
~  
Baked Fillet of Cornish Sea Bass  
Asian-Style Stir-Fried Vegetables  
Fragrant Black Bean  
and Coriander Dressing **£84**  
~  
Devon White Chicken  
with Wild Mushrooms  
Crushed Heritage Potatoes  
Garden Vegetables  
Café au Lait Velouté **£80**  
~  
Truffled Cauliflower with Puy Lentils  
and Baby Leeks  
Golden Raisin Purée, Toasted Seeds  
Chardonnay Vinaigrette (VG) **£78**

## DESSERTS

- Anton's Bread and Butter Pudding  
~  
Warm Chocolate  
and Salted Caramel Brownie  
Crème Fraîche Ice Cream  
Cacao Nib Crumble (GF)  
~  
Mango and Passion Fruit Cheesecake  
Coconut Milk Sorbet, Lime Gel  
Pineapple Confit (VG, GF)  
~  
St. Clements Tart  
Citrus Curd  
Caramelised Italian Meringue  
Raspberry Sorbet  
~  
Black Forest Torte  
Kirsch Cherry Compote  
and Spiced Cherry Sorbet

## SIDE DISHES FOR THE TABLE

**£7.00 EACH**

- French Fries  
~  
Steamed Seasonal Greens  
~  
Tomato and Shallot Salad  
~  
Steamed New Potatoes with Basil Pesto  
~  
Olive Oil Mash Potatoes  
~  
Mixed Green Salad With Hazelnut Dressing

## ENHANCE YOUR PRIVATE DINING EXPERIENCE

Add our **ANTON'S ACCLAIMED RISOTTO AI FUNGHI**  
as a Middle Course for **£16.00** per person.

Opt for a Cooking Demonstration of this dish in your own  
Private Dining Room available from January to November  
At **£26.00** per person (served in your room as an additional course)

Add a pre dessert option between

**ANTON'S BREAD AND BUTTER PUDDING TASTER**  
or **SORBET OF THE DAY PALATE CLEANSER** for **£4.95pp**

Add a Cheese Course to your menu

**SELECTION OF FARMHOUSE CHEESE\*** for **£20.00pp**

*A discretionary 15% service charge will be added to your final bill.*

*All our menus include warm Bread with Lescure Butter and Coffee/Tea with Petits Fours.*

*Our Menus contain allergens: if you or any of your guests suffer from any food allergies/intolerances,  
please let us know upon placing your menu order.*

*\*Please note, unpasteurised cheese may be included in the selection.*

# CELEBRATION CAKES

Enhance your special occasion with one of our signature cakes made by our Pastry Team.  
If you have a bespoke enquiry or would like to discuss any of our cakes,  
please do contact us directly on [pdrevents@mosimann.com](mailto:pdrevents@mosimann.com).

## SWISS CHOCOLATE DELICE WITH RASPBERRIES

~

## PISTACHIO GATEAU

~

## RED VELVET

~

## GRANDMOTHER'S CARROT CAKE

Small – 15cm - £50 serves 6-8

Medium – 20cm - £75 serves 10-12

Large – 25cm - £110 14-18

*Please note, if you would like to bring in your own cake, there will be a forklage fee of £5.00 per head for serving.*



# PRIVATE DINING ROOMS



**THE MONTBLANC ROOM**

Capacity: 2 Seated.



**THE ANGÉLUS ROOM**

Capacity: 6 Seated.



**THE LALIQUE ROOM**

Capacity: 12 Seated.



**THE WINDSOR ROOM**

Capacity: 14 Seated.



**THE LANSON LIBRARY**

Capacity: 20/30 Seated. 50 Reception.



**THE DAVIDOFF ROOM**

Capacity: 24/30 Seated. 50 Reception.



**THE CASA LUIZA ROOM**

Capacity: 18/50 Seated. 80 Reception.

FOR ALL PRIVATE DINING ROOM BOOKINGS

please contact the Events Team on  
pdr@mosimann.com or call  
+44 (0)20 7838 6330



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