



PRIVATE DINING MENU

AUTUMN/WINTER 2026

Available from Monday 9th September until end of year



CASA LUIZA ROOM



THE WINDSOR ROOM

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
(minimum 4 guests)



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

PRIVATE DINING MENU

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

STARTERS

Smoked Mackerel Rillette
Avocado, Horseradish Cream
Soda Bread

~

Juniper Marinated Shetland Salmon
and Dorset Crab
Spring Onions
Lemon Dressing (GF)

~

Pressed Duck Terrine
Plum and Apple Chutney
Leaf Salad

~

Roasted Butternut Squash
Whipped Feta, Black Olive Tapenade
Toasted Pecan and Rocket (V, GF)

~

Pear & Stilton Tart
Pickled Walnut, Celeriac Remoulade
Port Dressing (V)

~

Marinated Beetroot and Smoked Tofu
Farro, Orange
Curly Endive (VG)

MAINS

Seared Fillet of Grass-Fed British Beef
Fondant Potato, Confit Shallot
Tenderstem Broccoli
Four Peppercorn Jus (GF) **£94**

~

Roast Loin of Venison, Quince Compote
Dauphinoise Potatoes, Kale
Juniper Jus **£94**

~

Steamed Fillet of Cornish Sea Bass
Asian-Style Stir-Fried Vegetables
Black Bean and
Coriander Dressing (GF) **£84**

~

Roast Devon White Chicken Breast
Pommes Anna, Confit Leek
Madeira and Truffle Jus **£84**

~

Seared Chalk Stream Sea Trout Fillet
New Potatoes, Seasonal Vegetables
Morecambe Bay Brown Shrimp
Dill Butter Emulsion **£82**

~

Miso-Glazed Celeriac, Wild Mushroom
and White Bean Cassoulet
Spinach, Olive and Chive Oil (VG, GF) **£78**

DESSERTS

Anton's Bread and Butter Pudding

~

Sticky Toffee Pudding
Salted Caramel Sauce
Mascarpone Ice Cream

~

Coconut and Pineapple Cheesecake
Mango Sorbet (VG, GF)

~

Lime Tart
with Sweet Ginger Meringue
Bitter Chocolate Ice Cream

~

Winter Dark Chocolate
and Coffee Torte
Walnut ice Cream

~

Vanilla and Passion Fruit Mousse
Raspberry 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.

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



MOSIMANN'S
London