



MOSIMANN'S
London



By Appointment to
HRH The Prince of Wales
Caterers

PRIVATE DINING MENU

AUTUMN/WINTER 2024

Available from 16th September until 9th March



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

£3.50PP

Please select 3 items

- Paprika and Parmesan Cheese Straws
~
Vegetable Crisps
~
Nocellara and Kalamata Olives
~
Pecorino & Truffle Nuts



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

- Coronation Chicken Salad
in Pastry Basket
Fresh Mango Salsa
~
Juniper Marinated Shetland Salmon
and Dorset Crab
Spring Onions and Lemon Dressing
~
Celeriac, Stilton and Pear Soup (V)
~
Warm Fig, Delicia Pumpkin
and Golden Cross Tart
Herb Salad and
Cabernet Sauvignon Dressing (VG)
~
Seared Wood Pigeon
Heritage Beetroot
Blackberries and Bitter Leaf Salad
Stornoway Black Pudding
Balsamic Dressing
~
Prawn Cocktail "Belfry"
Mustard Cress

MAINS

- Fallow Venison with
Braised Red Cabbage, Haggis and
Neeps Croquette, Juniper Jus **£92**
~
Fillet of Beef with Confit Saffron Potato
Caramelised Shallots
Tenderstem Broccoli and Carrots
Peppercorn Sauce **£90**
~
Monkfish and Prawn Curry
Jasmine Rice, Crispy Almond
and Curry Leaf **£84**
~
Baked Fillet of Sea Bass
Black Bean and Coriander Dressing
Asian Stir-Fried Vegetables **£80**
~
Wild Mushroom Stuffed
Guinea Fowl, Butternut Squash
Cavolo Nero and Buckwheat **£78**
~
Zaatar Roasted Cauliflower
Freekeh, Pomegranate and Romanesco
(VG) **£72**

DESSERTS

- Anton's Bread and Butter Pudding
~
Passion Fruit Mousse
Creme Anglaise
Raspberry and Mango Sauce
~
Sticky Toffee Pudding
Vanilla Ice Cream
and Honey Comb
~
Traditional Treacle Tart
with Clotted Cream
~
Biscoff and Miso
Caramel Cheesecake
Raspberry Sorbet (VG)
~
Apple, Pear and Blackberry Crumble
Warm Custard

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 **£12.50** per person.

Opt for a Cooking Demonstration of this dish in your own
Private Dining Room available from January to November
At **£22.00** 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 **£16.50pp**

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



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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