



MOSIMANN'S  
*London*



By Appointment to  
HRH The Prince of Wales  
Caterers

## PRIVATE DINING MENU

### CHRISTMAS MENU 2024

Available from 11<sup>th</sup> November until 20<sup>th</sup> December



THE LALIQUE 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

£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

Maldon Cured Smoked  
Shetland Salmon Picked Cucumber,  
Crème Fraiche and Lemon

Norfolk Bronze Turkey with  
Cranberry Stuffing, Chestnut Cream  
Brussels Sprouts, Glazed Carrot and Parsnip  
Braised Red Cabbage **£75**

Mosimann's Christmas Pudding  
with Champagne Sabayon  
and Cinnamon Ice Cream

• Add Anton's Risotto Ai Funghi as a Middle Course for **£12.50** •

## 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  
~

Pigs in Blankets

## ENHANCE YOUR PRIVATE DINING EXPERIENCE

Add our

**ANTON'S ACCLAIMED RISOTTO AI FUNGHI**  
as a Middle Course for **£12.50** per person.

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](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



# 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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*London*