

PRIVATE DINING MENU

SPRING/SUMMER 2024

Available from 11th of March to 14th of September









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 "Belfry" with Sourdough Toast

Smoked Salmon Blini with 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 with Wasabi Mayonnaise

Chicken Satay with Peanut Butter Dip

British Beef and Mini Yorkshire Pudding with Horseradish

Fillet of English Lamb with Pea and Mint Purée and Mini Poppadum

Duck Spring Rolls with Sweet Chilli Dip

Grilled Tiger Prawns with Sweet Chilli Dressing

Mosimann's Fishcakes with Chive Sauce

Poached Scallops with 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 your 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 dietary requirements can all be accommodated, of course, and we ask to be advised of these in advance.

STARTERS

Marinated Scottish Salmon and Dorset Crab, Spring Onions and Lemon Dressing

Scallop Ceviche with Passion Fruit Vinaigrette, Pomegranate and Shiso Oil

Warm Oriental Duck Salad, Red Pepper Puree and Hoisin Sauce

Beef Carpaccio with Black Truffle Aioli, Pecorino, Pickled Shallot and Rocket Salad

Beetroot and Avocado Tartare with Mango "Yolk", Sourdough Croute, Chive Dressing (VG)

Pea, Mint and Berkswell Cheese Risotto

MAINS

Devon Chicken Breast, Herb crushed New Potatoes, Wild Garlic Pesto and Seasonal Vegetables £76

Moroccan Vegetable Tagine, Pomegranate and Couscous Salad (V) (VG) £78

Lemon Sole, Gnocchi alla Romana, Swiss Chard and Citrus Butter Sauce £80

Baked Fillet of Sea Bass,
Black Bean and Coriander Dressing,
Asian Stir Fried Vegetables £84

Loin of Lamb, Charred Gem, Anchovy and Preserved Lemon Crumb, Fondant Potato and Green Goddess Dressing £88

Seared Fillet of British Beef,
Market Vegetables, Chateau Potatoes,
Four Peppercorn Sauce £92

DESSERTS

Rhubarb and Custard Mille Feuille

Matcha Yuzu Macaroon and Miso Caramel, White Chocolate Ganache, Lemon Curd and Raspberry

Anton's Bread and Butter Pudding

Passionfruit Souffle Glacé with Raspberry Coulis

Strawberry Eton Mess, Thai Basil and Brown Butter Crumble with Orange Gel

Chocolate Cremeux, Biscoff Rocky Road, Caramel Sauce

Coconut, Lemongrass and Kaffir Lime Panna Cotta, Pineapple Compote (VG)

SIDES FOR THE TABLE

£7.00 EACH

French Fries

Steamed Seasonal Greens

Tomato and Shallot Salad

Stir Fried Asian Vegetables

Steamed New Potatoes with Mint Salsa Verde

Buttermilk 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 October 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 post dessert option between

APRICOT AND SULTANA AFFOGATO WITH AMARETTI for £6.95pp

or SELECTION OF FARMHOUSE CHEESE for £16.50pp

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.

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

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

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GRANDMOTHER'S CARROT CAKE

Small - 15cm - £50 serves 6-8

Medium - 20cm - £75 serves 10-12

Large - 25cm - £110 14-18



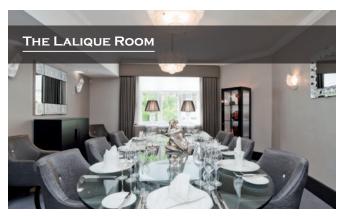


Cakes can be presented before or after dessert in the room with or without candles, followed by cutting and plating in the kitchen and served in the room.

PRIVATE DINING ROOMS



Capacity: 2 Seated.



Capacity: 12 Seated.



Capacity: 20/30 Seated. 50 Reception.



Capacity: 18/50 Seated. 80 Reception.



Capacity: 6 Seated.



Capacity: 14 Seated.



Capacity: 24/30 Seated. 50 Reception.

FOR ALL PRIVATE DINING ROOM BOOKINGS

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



