MOSIMANN'S
London

PRIVATE DINING MENU

SPRING/SUMMER 2026

Available from 9th of March to 6th of September

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.

+44 (0) 207 838 6330 www.mosimann.com pdr@mosimann.com

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 a starter, a main course and a dessert from the options below. The set menu price is determined by the main course price.

Starters

Avocado and Hot Smoked Trout Tian
Herb Salad and Gazpacho Dressing (GF)
~
Soused Mackerel
Gem Leaves, Rhubarb
Soft Herbs and Almond Dressing (GF)
~
Juniper Marinated Shetland Salmon
and Dorset Crab
Spring Onions and Lemon Dressing (GF)
~
Marinated Beetroot, Orange and Freekeh
Vodka Gel, Corn Salad
Honey Vinaigrette (VG)
~
Wild Mushroom, Spring Onion
and Goats Cheese Tart
Seasonal Leaves and Truffle Dressing (V)
(available as main or starter)
~
Warm Oriental Duck Salad
Yellow and Red Pepper Sauce, Crispy Filo
~
Smoked Lamb Carpaccio
Quail Egg, Feta and Green Bean
and Tomato (GF)

Mains

Seared Fillet of Grass-Fed British Beef
Fondant Potato, Confit Shallot
Tenderstem Broccoli and
Four Peppercorn Jus (GF) **£94**
~
Tapenade Crusted Seared Loin
of Salt Marsh Lamb
Roasted Celeriac, Pea Purée
Charred Spring Onion
Lemon Thyme Jus (GF) **£92**
~
Wild Guinea Fowl Filled
with Wild Mushroom
Royal Potatoes, Tenderstem Broccoli
Chasseur Sauce (GF) **£84**
~
Steamed Fillet of Cornish Sea Bass
Asian-Style Stir-Fried Vegetables
Fragrant Black Bean and
Coriander Dressing (GF) **£84**
~
Roast Chalk Stream Farm Trout
Seasonal Vegetables and
Lobster Sauce (GF) **£82**
~
Cumin Roast Aubergine
with Lemon and Coriander Houmous
Pomegranate, Feta and
Toasted Couscous (VG) **£78**

Desserts

Anton's Bread and Butter Pudding
~
Coconut Panna Cotta
Caramelised Pineapple
and Lemongrass Sorbet (VG, GF)
~
Lemon Posset
Raspberry Meringue
and Shortbread (V)
~
Tarte au Chocolat
Crème Fraîche Ice Cream
and Orange Gel (V)
~
London Honey Parfait
with Honeycomb Brittle,
Elderflower Sorbet
and Raspberry Coulis (GF)
~
Strawberry and Lavender Swiss Roll
Clotted Cream Ice Cream
and Dorset Sea Salted Fudge (V)

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 forkage fee of £5.00 per head for serving.

PRIVATE DINING ROOMS

Capacity: 2 Seated.

Capacity: 6 Seated.

Capacity: 12 Seated.

Capacity: 14 Seated.

Capacity: 20-30 Seated. 50 Reception.

Capacity: 24-30 Seated. 50 Reception.

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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