

# 116

AT THE ATHENAEUM

## PRIVATE DINING MENUS

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### SET MENUS

Available for up to 48 guests, our three course menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

#### MENU 1

**£50 per person**

Orecchiette Pasta, Broccoli, Cashew Sauce, Toasted Seeds, Vegan Feta Style Cheese <sup>(VG)</sup>

Breast of Corn Fed Chicken, Herb Risotto, Wild Mushrooms

Valrhona Set Ganache, White Chocolate Soil, Lemon Chantilly Cream

Petit Fours

Coffee, Tea & Infusions

#### MENU 2

**£60 per person**

Paris Mushroom & English Sparkling Wine Risotto, Spinach & Fine Herb Butter <sup>(V)</sup>

Roasted Loch Duart Salmon, Crushed New Potatoes, Watercress, Shrimp Butter Sauce

Dark Chocolate & Orange Tart, Candied Orange Parfait

Petit Fours

Coffee, Tea & Infusions

#### MENU 3

**£70 per person**

Cauliflower Veloute, Dukkah & Parmesan <sup>(V)</sup>

Chicken Swiss, Baked Chicken Breast, Tomato Confit, Topped with Swiss Cheese, Fondant Potato, Tender Stem Broccoli

Sticky Date Pudding, Vanilla Ice Cream, Caramelized Popcorn, Miso Caramel

Petit Fours

Coffee, Tea & Infusions

**Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.**

Given advance notice, items marked with an \* can be adapted to accommodate the particular dietary requirement.

Adults need around 2000 kcal a day.

(V) Vegetarian (VG) Vegan (G/F) Gluten-Free

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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## **MENU 4 (Vegan)**

**£80 per person**

Strozzapretti Pasta, Artichoke, Green Sauce, Mozzarisela Cheese  
Vegan Vegetable Wellington, Miso Cauliflower Sauce, Wilted Rocket  
Vegan Chia Seed Brownie, Raspberry Sorbet

Petit Fours

Coffee, Tea & Infusions

## **MENU 5**

**£95 per person**

Lambton & Jackson Smoked Salmon, Classic Garnish  
Roast Sirloin of Dry Aged Beef, Yorkshire Pudding, Onion Gravy, Fondant Potato, Seasonal Vegetables  
Red Berries Mille Feuille, Vanilla Cream, Meli Melo of Berries.

Petit Fours

Coffee, Tea & Infusions

## **MENU 6**

**£110 per person**

Buratta, Bitter Leaf, Chicory Caramel, Apple & Citrus <sup>(V)</sup>  
Fillet of Beef Wellington, Steamed Spinach, Dauphinoise Potato, Madeira Jus  
Rum Baba, Chantilly Cream, Pineapple & Lime Confit

Petit Fours

Coffee, Tea & Infusions

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