

PRIVATE DINING AT THE DELAUNAY

Set Menus

MENU A

Avocado, Rocket *and* Quinoa Salad

Roast Pavé of Cod *with* Crushed Ratte Potatoes
and a Sea Vegetable Salad

Lemon Meringue Tart *with* a Fruit Purée

Coffee, Tea *and* Petits Fours

55.00 per person

MENU B

Citrus Cured Salmon Tartare *with* Pickled Vegetables

Breast of Corn Fed Chicken *with* Triple Cooked Chips,
Watercress *and* a Parsley & Oregano Dressing

Rhubarb & White Chocolate Torte *with* Whipped Cream

Coffee, Tea *and* Petits Fours

55.00 per person

*The following menus have a choice of main courses to choose from on the day.
should you require a swifter service a pre-order will be required.*

MENU C

Prawn & Avocado Cocktail *with* Sauce 'Marie Rose'

Roast Breast of Duck
with Grilled Courgettes *and* a Cherry Jus
or

Seared Fillet of Sea Bass
with Heritage Tomatoes *and* Salsa Verde

Seasonal Fruit Crumble *with* Vanilla Anglaise

Coffee, Tea *and* Petits Fours

80.00 per person

MENU D

Roulade of Crab *with* Cucumber *and* Grapefruit

Peppered Beef Fillet *with* Brandy Cream *and* Tenderstem Broccoli

or
Halibut *with* Courgette & Sorrel *and* White Onion Purée

Chocolate *and* Vanilla Bavarian Cream

Coffee, Tea *and* Petits Fours

87.50 per person

CHEESE SELECTION

A Cheese selection can be added to each Menu
for a supplement of

12.00 per serving

*please note our menus change seasonally ~ we can cater for dietary requirements and kindly ask to be advised in advance
Please inform your server if you have any food allergies or special dietary needs*



PRIVATE DINING SELECTION

CHAMPAGNE AND SPARKLING

	Glass 150ml	Bottle	Half
Pommery Brut Royal NV.	15.50	69.00*	35.50
Bründlmayer Brut, Kamptal, Austria NV.	15.75	69.00	°
Furleigh Estate Cuvée 2014, Dorset.	16.00	70.00	°
Ayala Rosé Majeur NV	16.25	72.00	°
Delamotte Blanc de Blancs Brut NV.	°	79.00	°
Pol Roger Brut Réserve NV	°	80.00	°
Louis Roederer Brut Premier NV.	°	82.00	°
Jacquesson Cuvée No.741 Extra Brut NV	19.00	87.00	°
Bollinger Rosé NV	°	95.00	47.00
Pol Roger 2009	°	97.00	°
Bollinger Grande Année 2007	°	136.00	°
Pommery Cuvée Louise 2004	°	185.00	°
Dom Pérignon 2009.	°	180.00	°
Krug Grande Cuvée NV	°	225.00	115.00

*Magnums available at double the bottle price

WHITE

	Bottle
Côtes de Gascogne 'Cuvée Marine' 2017, Domaine de Ménard, South West France	26.50
Bianco di Custoza 2018, Monte del Fra, Veneto, Italy	35.00
Sauvignon de Touraine 2018, Domaine Guy Allion, Loire, France	43.00
Pinot Grigio 2017, Franz Haas, Alto Adige, Italy	45.00
Gobelsburger Grüner Veltliner 'Loess' 2018, Kamptal, Austria	46.00
Gavi di Gavi 'Lugarara' 2017, La Giustiniana, Piedmont, Italy	52.50
Chablis 2017, Domaine Gilles et Nathalie Fèvre, Bourgogne, France	54.00
Estate Riesling Trocken 2016, Sybille Kuntz, Mosel, Germany	54.00
Bourgogne Chardonnay 2013, Domaine Chanterives, France	59.00
Pouilly Fuissé 2018, Vieilles Vignes de Solutre, Domaine Des Gerbeaux, France	65.00
Soave 'La Rocca' 2016, Pieropan, Veneto, Italy	74.00
Beaune 1er Cru 'Les Coucheries 2012, Domaine Jean-Claude Rateau, Bourgogne	82.00
Condrieu 2016, Domaine François Merlin, Rhône, France	88.00
Puligny-Montrachet 1er Cru 'Les Referts' 2016, Domaine Bachelet-Monnot, Bourgogne	115.00



PRIVATE DINING SELECTION

ROSÉ

Bottle

Rosé de Triennes 2017, IGP Méditerranée, Provence	42.00
Sancerre Rosé 2017, Domaine Sautereau, Loire	55.00

RED

Bottle

Lubéron La Ciboise 2017, Chapoutier, Rhône, France	28.50
Fruili Merlot 2016, San Simone, Italy	33.00
Château des Antonins 2015, Bordeaux Supérieur	35.00
Saumur-Champigny 2016, Domaine Langlois-Château, Loire, France	37.00
Corbières 2016, Château La Bastide, Languedoc, France	38.00
Valpolicella Classico Superiore 'Rafaël' 2016, Tommasi, Veneto, Italy	43.00
Cahors 'Héritage' 2015, Château du Cèdre, South West France	43.50
Côtes du Rhône 2016, Domaine La Soumade, André Roméro	46.00
Château Mayne-Graves 2015, Bordeaux Supérieur	47.00
Brouilly 2017, Château de Pierreux, Beaujolais, France	50.00
Bourgogne Pinot Noir 2016, Joseph Faiveley	57.00
Rioja Reserva 2014, Marqués de Murrieta, Spain	57.00
Crozes-Hermitage 2016, Champ Morel, Rhône, France	65.00
Langhe Nebbiolo 2015, Paolo Scavino, Piedmont, Italy.	66.00
Château Peyrabon 2015, Cru Bourgeois, Haut-Médoc, Bordeaux	70.00
Amarone della Valpolicella Classico 2014, Allegrini, Veneto, Italy	98.00
Gevrey Chambertin 'Clos Prieur' 2016, Domaine Marc Roy, Bourgogne.	105.00
Cepparello 2015, Isole e Olena, Tuscany, Italy	110.00

DESSERT WINES

Glass 100ml

Coteaux du Layon 2017, Château La Tomaze, Loire, France	8.75
Beerenauslese 2017, Umathum, Burgenland, Austria.	12.00
Chardonnay Beerenauslese 2016, Helmut Lang, Burgenland, Austria.	15.00
Wehlener Sonnenuhr Riesling Auslese 2012, J.J. Prüm, Mosel, Germany	16.00
Château Filhot 2010, 2ème Cru Classé, Sauternes, Bordeaux, France	16.50
Gewürztraminer 'Cuvée Christine' Vendanges Tardives 2015, Domaines Schlumberger, Alsace, France	17.00
Tokaji Aszú 6 Puttonyos 1998, Orosz Gábor, Bodvin Winery, Hungary.	18.00
Tokaji Aszú 6 Puttonyos 1st Growth 'Mézés Mály' 2008, Royal Tokaji, Hungary	26.50