

THE
BEAUMONT
MAYFAIR

Private Dining
Menu

Menu A

£95 per person

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: **please make these known in advance.**

STARTER

London Cure Smoked Salmon

Pickled cucumber, rye bread

or

The Beaumont Mayfair Caesar Salad

St Ewe's egg, aged parmesan, croutons, anchovies

or

Grilled English Asparagus

Black garlic emulsion, toasted crumbs

MAIN

Roast Cornish Cod

Cavolo nero, seaweed tapenade

or

Hanger Steak

Triple-cooked chips, peppercorn sauce

or

Risotto with Soft Herbs

Spring vegetables, wild garlic

DESSERT

Coconut Mousse

Tropical fruit salad

or

Vanilla Cheesecake

Blood orange, pistachio

or

Pear & Frangipane Tart

Coffee, Tea and Petits Fours

Vale of Camelot Blue

Fillet of Beef

supplement 15

supplement 25

Menu B

£110 *per person*

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: **please make these known in advance.**

STARTER

Prawn Cocktail

Baby gem, avocado, cucumber, marie rose

or

Dry-Aged Beef Tartare

Soy-cured egg yolk, potato chips

or

Leek & Potato Soup

Ricotta & truffle tortellini

MAIN

Fillet of Seabass

Fennel, orange, chilli

or

Corn-Fed Chicken Breast

Tarragon mousse, potato fondant, tenderstem broccoli, jus gras

or

Risotto with Soft Herbs

Spring vegetables, wild garlic

DESSERT

Chocolate Almond Cake

Hazelnut, pear

or

Paris Brest

Hazelnut, lime

or

Tiramisu

Coffee Anglaise

Coffee, Tea and Petits Fours

Vale of Camelot Blue

Fillet of Beef

supplement 15

supplement 25

Menu C

£135 *per person*

We kindly ask you to choose the same starter, main course and dessert for all your guests. We can, of course, cater for most dietary requirements: **please make these known in advance.**

STARTER

Burrata & Beetroot

Shoots & balsamic vinegar

or

Foie Gras & Chicken Liver Parfait

Clementine, Madeira jelly, toasted brioche

or

British Bluefin Tuna Tartare

Ponzu, avocado, spring onion, coriander, sesame

MAIN

Fillet of Beef

Cep croquette, king oyster mushroom, red wine jus

or

Dover Sole

Grilled, tartare sauce

or

Risotto with Soft Herbs

Spring vegetables, wild garlic

CHEESE

British Cheese Selection

Seasonal chutney, crackers

DESSERT

Hazelnut Financier

Milk chocolate, vanilla

or

Chocolate Tart

Orange crème fraîche

or

Lemon and Lime Posset

Rhubarb

Coffee, Tea and Petits Fours

Canapé Menu

£8 each

COLD CANAPÉS

Steak Tartare & Horseradish

Smoked Salmon, Caviar, Cream Cheese, Blinis

Tuna Tartare, Potato Crisps, Avocado

Parmesan Cookies, Cheddar Custard, Black Onion Seeds

Dressed Carlingford Oyster, Seasonal Mignonette

HOT CANAPÉS

Truffle Toast, Bacon Jam

Cumberland Sausage Roll, Burnt Apple Purée

Beaumont Beef Slider

Tempura King Prawns, Marie Rose

Chickpea Panisse, Jalapeño Ketchup

Mozzarella in Carrozza

SWEET CANAPÉS

Strawberry & Vanilla Choux

Lemon Pie

Hazelnut & Chocolate Financier

Hazelnut Brownie and Chocolate Whipped Ganache

Mascarpone & Chocolate Tartlet

Lemon and Blueberry Cake

Black Forest Cone

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order. A discretionary 15% service charge will be added to your final bill.

