

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

Prawn Cocktail

Marie Rose sauce, crisp sourdough

or

The Beaumont Mayfair Caesar Salad

Soft-boiled egg, aged Parmesan, croutons, anchovies

or

Watercress Velouté*

Truffle cream

MAIN

Roast Cornish Cod

Chorizo, butter beans, parsley

or

Corn-Fed Roast Chicken

Garden peas, pancetta, tarragon

or

Hash Brown*

Woodland mushrooms, tarragon

DESSERT

Coconut Mousse

Tropical fruit salad

or

Vanilla Cheesecake

Strawberry, tonka bean

or

Blueberry & Frangipane Tart

Whipped cream

Coffee, Tea and a Chocolate Treat

British Cheese from the Cheese Board

Fillet of Beef

supplement 20pp

supplement 25pp

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

London Smoke & Cure Salmon

Traditional garnish, soda bread

or

Spring Chicken & Basil Soup

Garden peas, garden beans, sun-dried tomatoes

or

Wood-Roasted Carrots*

Butter bean hummus, feta cheese

MAIN

Fillet of Sea Bass

Grilled asparagus, hollandaise sauce, new season potatoes

or

Best End of Lamb

Pressed lamb belly, sun-dried tomatoes, beech-smoked anchovies

or

Spinach & Leek Agnolotti*

Black Cow Deluxe Cheddar, chives

DESSERT

Raspberry & Chocolate Trifle

Hazelnuts

or

Chocolate Tart

Whipped crème fraîche

or

Strawberry & Lime Posset

Coffee, Tea and a Chocolate Treat

British Cheese from the Cheese Board

Fillet of Beef

supplement 20pp

supplement 25pp

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

Garden Pea Quiche*

Ricotta, lemon

or

Duck Liver Parfait

Tomato chutney, toasted brioche

or

Potted Shrimp & Salmon

Mace butter, melba toast

MAIN

Grass-Fed Beef Wellington

Tenderstem broccoli, red wine sauce

or

Pan-Roasted Turbot

Green beans, new potatoes, olive & seaweed tapenade

or

Potato Dumplings*

Sun-dried tomato pesto, rocket

CHEESE

British Cheese from the Cheese Board

Chutney, oat cakes

DESSERT

Mayfair Millionaire Tart

Salted caramel, chocolate

or

Roasted Pineapple & Mango Eton Mess

or

Pistachio Tiramisu

Coffee, Tea and a Chocolate Treat

Canapé Menu

£8 each

COLD CANAPÉS

Steak Tartare & Horseradish
Smoked Salmon, Caviar, Cream Cheese, Blinis
Goat's Curd, Beetroot Waffle*
Parmesan Cookies, Cheddar Custard, Black Onion Seeds*

HOT CANAPÉS

Cured Cacklebean Eggs & Triple-Cooked Chips*
Lamb Kofta, Pickled Onions, Garlic Cream
King Prawn Toast, Sriracha Mayonnaise
Welsh Rarebit*

SWEET CANAPÉS

Strawberry & Vanilla Tart
Raspberry & Pistachio Choux
Hazelnut Brownie & Chocolate Whipped Ganache
Mascarpone & Chocolate Tartlet
Banoffee Pie

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 Events Team know upon placing your order. We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurized.

* Vegetarian, ** Vegan

