

PRIVATE DINING

Our executive head chef designs and updates our menus monthly using only the freshest seasonal ingredients. Our Presidents, Treasurers, Garden, Edwards, and Orangery Rooms are perfect for large, intimate dinners.

Three courses plus coffee and petit fours (Monday – Friday) £62.00 per guest

Minimum 20 guests

A choice of one dish from each course is required for the whole party.

STARTERS

Potted chicken, leek, potato and apple chutney, celery leaves, chervil

Smoked duck breast, wasabi, tumbleweed, shiso leaf, plum compote (AGF)

Seared salmon piccalilli, beetroot, duck egg mousse, borage, nasturtium, dill (GF)

Buffalo mozzarella, potato and olive oil crisp, pumpkin, wildflower honey, Celtic salt, carrot cream (V) (GF)

Oxford Blue cheesecake, ancient grain crumble, roscoff onion chutney (V)

Arbroath smokie, ratte potatoes, artichokes, chervil, smoked caviar dressing

London Cured smoked salmon, horseradish, and pickled cucumber

Wild mushroom and truffle roulade, wholemeal toast, dill pickled mushrooms, beetroot (VE) (AGF)

MAINS

Free-range chicken cooked in Chapel Down Blanc, hen of the woods, mountain lentils, calvados sauce (GF)

Roast hake, Jerusalem artichoke, winter greens, orzo, thyme crème fraiche

Iberico presa, hazelnuts, Ximenez sherry sauce, pumpkin, hispi cabbage, grilled radish

Lamb 'hotpot', lamb rump, braised shoulder, sand carrot, roscoff, potato and cabbage galette

Ancient grain risotto, vegetable ragu, roast artichoke, artichoke cream, salsa verde (VE)

Celeriac and black truffle anna, burnt celeriac purée, XO sauce, maitake mushroom (VE)

Courgette ripieni, tomato fondue, string potatoes (VE)

Smoked beef bavette, fillet, braising sauce, cauliflower cream, and cauliflower cooked on the hibachi (GF)

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING
(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



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PUDDINGS

Brioche pudding, cranberry compote, brown bread ice cream (V)

Madagascar chocolate mousse, chocolate crèmeux, hazelnut Chantilly (V)

Mandarin mousse, preserved kumquats, rosemary (V)

Joconde cake, braeburn apple compote, vanilla mousse (V)

Yuzu cheesecake, lemon verbena, matcha, aerated sponge (V)

Madagascar chocolate delice, coconut ganache (V)

Ginger truffle (VE) (GF)

MENUS ARE CRAFTED BY OUR EXPERT CHEF AND SERVED BY OUR HIGHLY TRAINED TEAM.

Our Private Dining menu represents the best seasonally driven and locally sourced produce. Catering to any occasion, our menus offer superb flavours alongside a thoughtfully crafted selection of wines and beverages, served in stunning spaces for groups of 20 up to 200 guests.

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PRIVATE DINING MENU UPGRADE OPTIONS

PRICES PER GUEST

Minimum 20 guests

Four pre-dinner canapés

Please see canapé menu

Only available with our formal dining menus

£16.00 per guest

Amuse bouche

XO king prawns

Jerusalem artichoke, mint, broad beans (V)

Smoked salmon, sweetcorn, celery

£5.00 per guest

Palate cleanser

Lemon verbena

Vodka and aromatics

Sicilian lemon

£5.00 per guest

British cheese board

£9.50 per guest



 HEALTHY LIFESTYLE CHOICE (v) VEGETARIAN (ve) VEGAN (gf) GLUTEN FREE
(veo) VEGAN OPTION AVAILABLE (gfo) GLUTEN FREE OPTION AVAILABLE

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CAVENDISH SQUARE

BY SEARCYS