

PRIVATE DINING

MARCH - APRIL 2019

THE MAP ROOM – THE WINE ROOM – THE ART GALLERY

Mews
OF MAYFAIR

MENU ONE

Watercress Soup, Crème Fraiche (v)

Crab Tian, Grapefruit, Crispbread

Braised Pigs' Cheek, Morels, Broad Beans

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Spanakopita, Roasted Artichokes, Pine Nut Dressing (v)

Pan-Fried Cod, Cauliflower, Tomato & Chorizo Dressing

Barnsley Chop, Braised Baby Gem, Peas & Broad Beans, Hasselback Potatoes & Rosemary Jus

9oz Ribeye Steak, Horseradish Mash, Broccoli, Jus (£10 supplement)

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Treacle Pudding, Rhubarb Compote, Custard

Chocolate Cremeux, Caramelised Banana, Toffee Ice Cream

Apple & Blackberry Crumble, Coconut Ice Cream (vegan/gluten free)

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Coffee and Petit Fours

British Cheese Board for the Table

(£9.00 Supplement per person)

£60

Pre-orders are required. Please advise the events team of any allergens.

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THE MAP ROOM – THE WINE ROOM – THE ART GALLERY

Mews
OF MAYFAIR

MENU TWO

Cauliflower, Spinach Gnocchi, Lincolnshire Poacher (v)

Scallops, Pea Puree, Pancetta

Loin of Venison, Parsley Root, Juniper

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Butternut & Goats' Cheese Pithivier, Rainbow Chard & Sherried Onions (v)

Loch of Duart Salmon, Crushed Fennel, Radicchio

9oz Fillet of Beef, Wholegrain Mash, Broccoli, Jus

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Vanilla Crème Brulee, Poached Rhubarb, Stem Ginger Ice Cream

Dark Chocolate & Orange Tart, Blood Orange Sorbet

Coffee Pannacotta, Caramelised Banana, Caramel Shortbread

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Coffee and Petit Fours

British Cheese Board for the Table

(£9.00 Supplement per person)

£80

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