

# PRIVATE DINING

JUNE-JULY-AUGUST 2019

THE MAP ROOM – THE WINE ROOM – THE ART GALLERY

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*News*  
**OF MAYFAIR**

## MENU ONE

Pea & Asparagus Risotto (v)

Sea Bass Ceviche, Cucumber, Orange Dressing

Hebridean Lamb Loin, Fennel, Baby Artichokes

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Stuffed Pepper, Courgette and Artichoke, Romesco Sauce (vg)

Chalk Stream Trout, Grilled Leek, Watercress Velouté, Horseradish

Roast Chicken, Potato Gratin, Tenderstem Broccoli, Madeira Jus

8oz Ribeye Steak, Triple Cooked Chips, Beef Fat Bearnaise, Watercress Salad (£10 supplement)

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Lemon & Basil Shortcake, Strawberries, Tonka Bean Chantilly

Triple Chocolate Mousse Cake, Cherry Compote, Hazelnut Brittle

Summer Fruits Cheesecake

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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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*Mews*  
**OF MAYFAIR**

## MENU TWO

Grilled Asparagus, Poached Duck Egg, Truffle Hollandaise (v)  
Pan Seared Scallops, White Bean Puree, Chicken jus  
Beef Carpaccio, Chicory, Lovage Aioli

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Globe Artichoke, Roasted Baby Beetroot, Hazelnut Dressing (v)  
Rare Seared Tuna, Crispy Hens Egg, Green Beans, Anchovy Aioli  
Hebridean Lamb Rump, Heritage Carrots, Peas, Salsa Verde  
8oz Ribeye Steak, Triple Cooked Chips, Beef Fat Bearnaise, Watercress Salad (£10 supplement)

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Plum Tart with Chamomile Anglaise  
Caramelised Figs, Rosemary & Vanilla Cream, Chocolate Tuille  
Lemon & Lavender Torte, Blackberries

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Coffee and Petit Fours

British Cheese Board for the Table  
(£9.00 Supplement per person)

£80

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