

116

AT THE ATHENAEUM

Picnic Lunch

All picnic options will be served in individually covered dishes.

Seasonal soup

Burford brown egg and watercress roll ^V

Smoked salmon & cream cheese

Roast sirloin of beef, watercress and horseradish

Dingley Dell bacon, lettuce and tomato

Somerset brie and smoked tomato ^V

Baby spinach and coconut yoghurt ^{VG}

Cured meats selection

Vegetable crudité basket, baba ganoush dip ^{VG}

British cheese board

Dessert selection of the day

Fresh fruit salad

Coffee, tea, infusions & mineral water

£38.00 per person

(VAT included)

Changes to the menu are at the chef's discretion.

Please inform us of any allergy or dietary requirement so we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

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Sample fork buffet options

All fork options will be served in individually covered dishes.

Main Courses, a choice of two

Pumpkin or Mushroom Tortellini, Hazelnut & Truffle Pesto
Chicken Breast, Grilled Asparagus, Salsa Verde
Spinach & Ricotta Ravioli, Tomato & Rocket
Seabass, Tomato & Chive Salad
Spaghetti Bolognese
Grilled Salmon, Summer Vegetable Risotto

Seasonal salads, a choice of four

Ratte potato, spring onion & chive ^V
Heirloom tomato, mozzarella & basil leaves ^V
Bitter leaf, orange & hazelnut salad ^{VG}
Mixed leaf salad & house dressing ^{VG}
Belgian endive, Roquefort & caramelized walnut ^V
Chargrilled vegetables with toasted seeds & grains ^{VG}
French bean, red onion, Dijon mustard vinigrette ^{VG}

Seasonal desserts

Dessert selection of the day
Fresh fruit salad

Coffee, tea, infusions & mineral water

£38.00 per person

(VAT included)

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Sample Canape Menu

Private dining at The Athenaeum is an unforgettable experience; superb food, impeccable and endlessly helpful five star service and beautiful settings with tranquil views over Royal Parks or quiet Victorian Mayfair side street.

Cold

Truffle gougere

Radish & smoked cod roe

Smoked salmon roulade, caviar

Beetroot, raspberry & goats cheese tartlet

Tofu, soy, pickled shitake & baby gem **V**

Hot

Smoked haddock croquette

Kalamata olive and onion pissaladiere

Cauliflower cheese arancini

Pork, apple & black pudding

Sticky pork belly bites

Chorizo prawns

Chicken satay

Sweet

White chocolate Fudge

Passion fruit pat de fruit

Almond & Cherry financier

Priced at £24 per person for a choice of 5 items

Executive Chef Ian Howard / Events Manager Alam Ahmed

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