



THE ATHENAEUM

## Picnic Lunch

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*All picnic options will be served in individually covered dishes.*

Seasonal soup

Burford brown egg and watercress roll <sup>v</sup>

Smoked salmon & cream cheese

Roast sirloin of beef, watercress and horseradish

Dingley Dell bacon, lettuce and tomato

Somerset brie and smoked tomato <sup>v</sup>

Baby spinach and coconut yoghurt <sup>VG</sup>

Cured meats selection

Vegetable crudité basket, baba ganoush dip <sup>VG</sup>

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

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*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 <sup>V</sup>  
Heirloom tomato, mozzarella & basil leaves <sup>V</sup>  
Bitter leaf, orange & hazelnut salad <sup>VG</sup>  
Mixed leaf salad & house dressing <sup>VG</sup>  
Belgian endive, Roquefort & caramelized walnut <sup>V</sup>  
Chargrilled vegetables with toasted seeds & grains <sup>VG</sup>  
French bean, red onion, Dijon mustard vinaigrette <sup>VG</sup>

### **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.

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### 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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