

# 116

AT THE ATHENAEUM

## Sample Private Dining Menus

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*Please choose one starter, one main course and one dessert for the entire table.*

Daily Soup

Smoked Salmon, Cream Cheese & Caviar

Treacle-cured salmon, lemongrass & ginger puree, mustard leaf, radish & sesame

Wild mushroom risotto, winter truffle & Parmesan

Salt & pepper squid, Siracha mayonnaise

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Pumpkin tortellini, hazelnut & truffle pesto

Breaded chicken, rocket & Parmesan

Spinach & Ricotta Ravioli, Tomato & Rocket

Seabass, caramelised cauliflower, golden raisin & parsley

Loch Duarte salmon fishcake, caper & dill sauce, buttered spinach

Choice from the grill:

*All served with grilled mushrooms, tomatoes, red wine jus*

*Rib-Eye (Supplement £15)*

*Fillet (Supplement £20)*

*Pork Fillet (Supplement £10)*

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Sticky toffee pudding, clotted cream

Apple & almond tart, caramel ice cream

Chocolate torte

Selection of British cheeses, crackers, chutney, grapes & celery

£45 per person

**Executive Chef Ian Howard**

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

**Please inform us of any allergies or dietary requirements so we may assist you.**

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