

# 116

AT THE ATHENAEUM

## PRIVATE DINING MENUS

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### CANAPES

The perfect amuse bouche on arrival, our delicious canapes are priced at **£24 per person**, which includes a choice of 5 items.

#### Cold

Truffle Gougère <sup>(V)</sup>  
(150 kcal/canapé)

Mackerel Rillettes & Radish <sup>(\*G/F)</sup>  
(150 kcal/canapé)

Smoked Salmon Roulade, Caviar <sup>(G/F)</sup>  
(150 kcal/canapé)

Goat Cheese & Courgette Tartlet <sup>(V) (\*VG)</sup>  
(150 kcal/canapé)

#### Hot

Kalamata Olive & Onion Tart Fine <sup>(V) (\*VG)</sup>  
(150 kcal/canapé)

Venison, Cranberry & Chestnut Sausage Roll  
(285 kcal/canapé)

Sticky Pork Belly Bites <sup>(\*G/F)</sup>  
(216 kcal/canapé)

Welsh Rarebit  
(66 kcal/canapé)

#### Sweet

Dark Chocolate Truffles <sup>(\*G/F)</sup>  
(95 kcal/canapé)

Set Fruit Jelly <sup>(V) (\*VG)</sup>  
(44 kcal/canapé)

Raspberry Macaroons <sup>(V) (\*VG)</sup>  
(176 kcal/canapé)

Executive Chef Ian Howard / Food & Beverage Manager Paul Barnett

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an \* can be adapted to accommodate the particular dietary requirement.

Adults need around 2000 kcal a day.

(V) Vegetarian (VG) Vegan (G/F) Gluten-Free

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

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### SET MENUS

Available for up to 48 guests, our three course menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

#### MENU 1

**£50 per person**

(V) (G/F) Bitter Leaf & Burrata Salad (746 kcal)

(G/F) Breast of Goosnargh Chicken, Herb Risotto, Wild Mushrooms (796 kcal)

Valrhona Chocolate Mousse, Almond Biscuit (254 kcal)

Petit Fours (160 kcal/truffle)

Coffee, Tea & Infusions

#### MENU 2

**£60 per person**

(G/F) Presse Terrine of HamHock, Apple, Celeriac Mayonnaise, Toasted Sourdough (879 kcal)

(G/F) Roasted Fillet of Loch Duarte Salmon, Wilted Baby Gem, Samphire & Cucumber, Lemon Butter Sauce (568 kcal)

(G/F) Chocolate Ganache, Honeycomb, Lemon (358 kcal)

Petit Fours (160 kcal/truffle)

Coffee, Tea & Infusions

#### MENU 3

**£70 per person**

(G/F) Marinated Loch Duarte Salmon, Avocado, Pink Grapefruit & Fennel (996 kcal)

Fillet of Beef Wellington, Steamed Spinach, Dauphinoise Potato, Madeira Jus (1,206 kcal)

Rum Baba, Chantilly Cream, Moelle Raisins (425 kcal)

Petit Fours (160 kcal/truffle)

Coffee, Tea & Infusions

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