

116

AT THE ATHENAEUM

PRIVATE DINING MENUS

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

Orecchiette Pasta, Broccoli, Cashew Sauce, Toasted Seeds, Vegan Feta Style Cheese ^(VG)

Breast of Corn Fed Chicken, Herb Risotto, Wild Mushrooms

Valrhona Set Ganache, White Chocolate Soil, Lemon Chantilly Cream

Petit Fours

Coffee, Tea & Infusions

MENU 2

£60 per person

Paris Mushroom & English Sparkling Wine Risotto, Spinach & Fine Herb Butter ^(V)

Roasted Loch Duart Salmon, Crushed New Potatoes, Watercress, Shrimp Butter Sauce

Dark Chocolate & Orange Tart, Candied Orange Parfait

Petit Fours

Coffee, Tea & Infusions

MENU 3

£70 per person

Cauliflower Veloute, Dukkah & Parmesan ^(V)

Chicken Swiss, Baked Chicken Breast, Tomato Confit, Topped with Swiss Cheese, Fondant Potato, Tender Stem Broccoli

Sticky Date Pudding, Vanilla Ice Cream, Caramelized Popcorn, Miso Caramel

Petit Fours

Coffee, Tea & Infusions

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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MENU 4 (Vegan)

£80 per person

Strozzapretti Pasta, Artichoke, Green Sauce, Mozzarisela Cheese
Vegan Vegetable Wellington, Miso Cauliflower Sauce, Wilted Rocket
Vegan Chia Seed Brownie, Raspberry Sorbet

Petit Fours

Coffee, Tea & Infusions

MENU 5

£95 per person

Lambton & Jackson Smoked Salmon, Classic Garnish
Roast Sirloin of Dry Aged Beef, Yorkshire Pudding, Onion Gravy, Fondant Potato, Seasonal Vegetables
Red Berries Mille Feuille, Vanilla Cream, Meli Melo of Berries.

Petit Fours

Coffee, Tea & Infusions

MENU 6

£110 per person

Buratta, Bitter Leaf, Chicory Caramel, Apple & Citrus ^(V)
Fillet of Beef Wellington, Steamed Spinach, Dauphinoise Potato, Madeira Jus
Rum Baba, Chantilly Cream, Pineapple & Lime Confit

Petit Fours

Coffee, Tea & Infusions

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