



SCOTT'S

PRIVATE DINING

Winter Menus

CANAPÉS

*For pre-lunch or dinner canapés, we recommend four canapés per person
£4.50 per piece*

Beef tartare

miso shiso dressing and truffle mayonnaise

Smoked eel croquette

with horseradish

Scotts sausage roll

with piccalilli relish

Shrimp tempura

spicy cocktail sauce

Dorset crab tartlet,

green apple, lemon mayonnaise

Lobster tortilla

peppered pineapple, avocado salsa

Seared rare tuna doughnut

with wasabi mayonnaise

Maki rolls fish and vegetarian

with wasabi and pickled ginger

Thai soft rolls

with bang bang chicken and peanuts

Vegetarian Thai soft rolls (v)

with fragrant herbs and nou cham
and coriander dressing

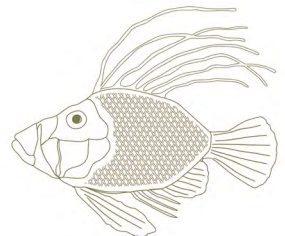
Wild mushroom and goats cheese tartlet

Broccoli tempura (v)

with chilli and lemon aioli

Welsh rarebit gougères

We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of Staff if you have an allergy, or ask for further allergen information.



WINTER MENUS

MENU ONE

£90



Puglian burrata with caponata,
parmesan foccacia and rocket



Roast Suffolk chicken
with wild mushroom pie,
celeriac puree, hispi cabbage,
chicken butter sauce



Apple tart fine with
caramel ripple ice cream



A selection of teas, coffee
and petit fours

MENU TWO

£95



Yellowtail and salmon sashimi
with pickled Asian salad,
orange ponzu



Fillet of seabass with
prawn gyoza, sprouting broccoli,
ginger, mushroom dashi

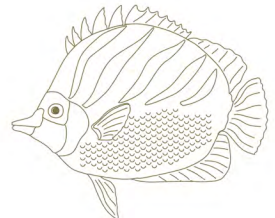


Yuzu posset, apple sorbet,
shiso and rhubarb



A selection of teas, coffee
and petit fours

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WINTER MENUS

MENU THREE

£100



Twice baked Keens
cheddar souffle
with winter truffles



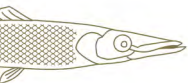
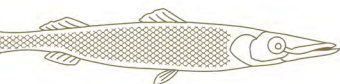
Fillet of halibut with
shellfish risotto, sea vegetables



Vanilla crème brulee,
clementines, Grand Marnier
and lemon balm



A selection of teas, coffee
and petit fours



MENU FOUR

£120



Portland dressed crab,
spiced brown crab
mayonnaise, green apple
and Melba toast.



Fillet of beef with
Roscoff onion and foie gras tart,
truffle mash, port wine sauce



Baked triple chocolate
and caramel fondant with
hazelnut praline ice cream



A selection of teas, coffee
and petit fours

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MENU ENHANCEMENTS

Each platter serves 5 guests

SCOTT'S PLATEAU DE FRUITS DE MER

Oysters, dressed crab, Dublin bay prawns, sea bass ceviche, cockles, Atlantic prawns, mussels, clams

£120

SCOTT'S DELUXE PLATEAU DE FRUITS DE MER

Oysters, Whole lobster, dressed crab, Dublin bay prawns, sea bass ceviche, cockles, Atlantic prawns, mussels, clams

£175

CAVIAR

prices per dish

We recommend 20g per person

Platinum

30g £105 | 50g £175

Oscietra

30g £120 | 50g £200
125g £500 | 250g £950

Beluga

30g £255 | 50g £425
125g £995 | 250g £1900

ADDITIONS

Mixed sashimi platters

£70.00 per platter

Gillardeau rock oysters

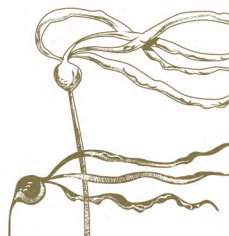
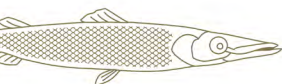
£72.00 (12) platter

Smoked salmon

£22 per person

Louet-Feisser rock oysters

£72.00 (12) platter



MENU ENHANCEMENTS

Lobster thermidor (1/2) *£35.00 per person*

Mixed shellfish platters *£55.00 per person*



Pre Dessert Addition:

Twinkle sorbet with Champagne

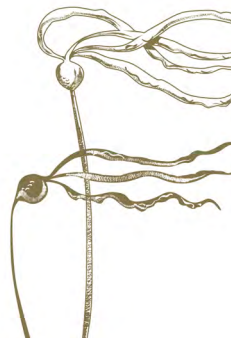
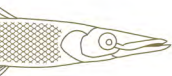
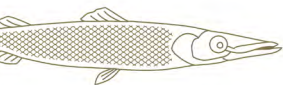
£18.00 per person



CHEESE COURSE

An additional cheese course can be added to all menus at a supplement of *£16.50 per person*.

Cheese boards will consist of a bespoke selection of three cheeses and accompaniments.



CELEBRATION CAKES

Cakes are made to order for the requested size of the party.

Minimum 72 hours' notice is required

£8.50 Per Person



Vanilla cheesecake with raspberries



Cru Virunga chocolate and salted caramel



Amalfi lemon, meringue and mixed spring berries



Strawberry and white chocolate

