



SCOTT'S

PRIVATE DINING

Winter Menus

WINTER MENUS

MENU ONE

£95



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

£100



Yellowtail and salmon sashimi
with pickled Asian salad,
orange ponzu



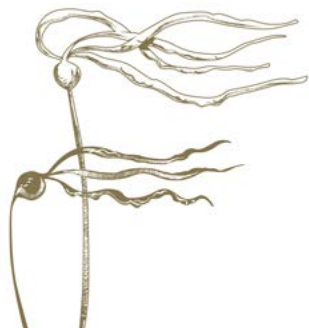
Fillet of seabass with
prawn gyoza, sprouting broccoli,
ginger, mushroom dashi



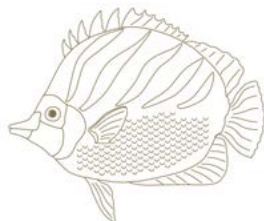
Yuzu posset, apple sorbet,
shiso and rhubarb



A selection of teas, coffee
and petit fours



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 THREE

£110



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

£130



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; elderflower and lemon sorbet,
vodka, Henriot Champagne

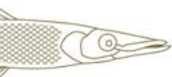
£15.00 per person



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

