

# SCOTT'S

PRIVATE DINING

*Winter Menus*

# CANAPÉS

*For pre-lunch or dinner canapés, we recommend four canapés per person  
£5.50 per piece*

Shrimp tempura  
spicy cocktail sauce

Portland crab gougère

Smoked salmon tartlet  
with pickled cucumber

Tuna ceviche  
with avocado cream

Sole goujon  
with tartare sauce

Maki rolls, fish and vegetarian  
with wasabi and pickled ginger

Seared rare beef  
potato rosti, horseradish cream

Scott's sausage roll  
with homemade piccalilli

Tempura shiso  
stuffed miso aubergine & shitake,  
toasted sesame

Whipped butternut squash tartlet  
with goat's cheese and toasted pumpkin seeds

Wild mushroom tartlet  
with winter truffle

*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

£100



Puglian burrata  
peperonata, Italian leaves,  
carta di musica



Roasted Suffolk chicken breast,  
wild mushroom and truffle pie,  
celeriac puree, Albufeira sauce



Baked vanilla cheesecake  
with cherry compote



A selection of teas, coffee  
and petit fours

## MENU TWO

£115



Salmon gravlax, pickled cucumber,  
Swedish mustard & dill dressing,  
sea trout caviar



Fillet of seabass with buttered leeks,  
scallop and chive velouté,  
potato gaufrette



Apple tarte Tatin  
with crème fraîche ice cream



A selection of teas, coffee  
and petit fours

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# WINTER MENUS

## MENU THREE

£120



Twice baked Keen's cheddar soufflé  
shaved winter truffle



Fillet of halibut, grilled hispi  
& pickled fennel, spiced  
Portland crab



Pannacotta with mango,  
passion fruit and coconut crisps



A selection of teas, coffee  
and petit fours

## MENU FOUR

£135



Seared scallops in the shell,  
aji Amarillo and lime butter,  
sesame furikake



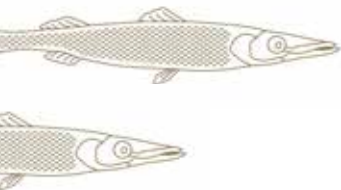
Heritage fillet of beef Rossini  
pan-fried foie gras, wilted spinach,  
crispy potato, Madeira sauce



Baked triple chocolate fondant  
hazelnut 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

Add whole lobster £72.00

## CAVIAR

*prices per dish*

*We recommend 20g per person*

### Platinum

20g £80.00

30g £115.00

50g £190.00

### Oscietra

20g £90.00

30g £130.00

50g £215.00

125g £530.00

250g £1060.00

### Beluga

20g £195.00

30g £295.00

50g £495.00

125g £1200.00

250g £2400.00

## ADDITIONS

### Mixed sashimi platters

£75.00 per platter

### Gillardeau rock oysters

£76.00 (12) platter

### Smoked salmon

£25 per person

### Louet-Feisser rock oysters

£72.00 (12) platter

*Prices are subject to change*

# MENU ENHANCEMENTS



## ADD MIDDLE COURSE:

Lobster thermidor (1/2) £36.00 *per person*

Roasted shellfish platters £62.50 *per person*



## CHEESE COURSE

An additional cheese course can be added to all menus at a supplement of £18.50 per person.

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

*Matching wines pairings available per course*



*Prices are subject to change*



# CELEBRATION CAKES

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

*Minimum 72 hours' notice is required*

*£12.00 Per Person*



Pistachio and raspberry cake



Valrhona chocolate and salted caramel cake



Vanilla sponge and mascarpone cream with mixed berries

