



# SCOTT'S

PRIVATE DINING

*Spring Menus*

# SAVOURY CANAPÉS

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

## Seared rare beef

potato rosti, horseradish cream

## Fried choux bun

whipped goat's cheese and asparagus

## Shrimp tempura

spicy cocktail sauce

## Dressed crab tartlet

pickled apple and yuzu mayonnaise

## Maki rolls fish and vegetarian

wasabi and pickled ginger

## Welsh rarebit Gougères

## Spiced salmon and seabass tartare

avocado cream, chilli & garlic dressing

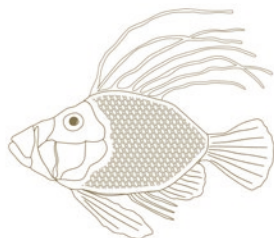
## Baked morel and Comté tart

shaved truffles

## Scott's sausage roll

homemade chutney

*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.*



# MENU ONE

£95 PER PERSON

Campanian Buffalo mozzarella and asparagus salad,  
mimosa and chervil dressing



Roast Suffolk chicken, fricassee of spring vegetables,  
sautéed morels and pomme gaufrette



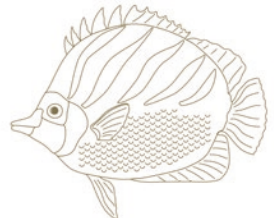
White chocolate and mascarpone ice cream, toasted pistachio,  
raspberries and lemon balm



A selection of teas, coffee and petit fours



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# MENU TWO

£110 PER PERSON

*We offer the below choice menu for parties up to 24 guests. Please note that we require the organiser to choose a maximum of two starters, two mains and two desserts from the below menu and we require all your guests to order in advance from this menu. We kindly require the final pre-orders two weeks prior to your events.*

*If your party is over 24 guests, we only offer one starter, one main and one dessert from the options available below. We kindly require the final pre-orders two weeks prior to your events.*

Torched salmon sashimi, white soya and citrus ponzu, pickled Asian salad

Seared blue fin tuna Nicoise salad Minus8 vinegar  
and extra virgin olive oil

Campanian Buffalo mozzarella and asparagus salad, mimosa and chervil dressing



Fillet of seabass, slow roasted Provençale vegetables and fregola,  
fried courgette flower

Fillet of halibut, cauliflower puree, crab croquette, shellfish sauce and asparagus

Roast Suffolk chicken, fricassee of spring vegetables,  
sautéed morels and pomme gaufrette



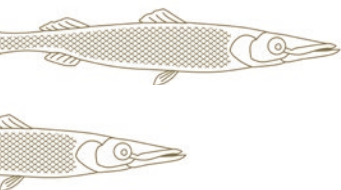
Yorkshire rhubarb crumble tart with blood orange & clotted cream ice cream

Tiramisu choux bun with Marsala and hot chocolate sauce

White chocolate and mascarpone ice cream, toasted pistachio,  
raspberries and lemon balm



A selection of teas, coffee and petit fours



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# MENU THREE

£135 PER PERSON

*We offer the below choice menu for parties up to 24 guests. Please note that we require the organiser to choose a maximum of three starters, three mains and three desserts from the below menu and we require all your guests to order in advance from this menu. We kindly require the final pre-orders two weeks prior to your events.*

ABOVE 24 GUESTS - £120 PER PERSON

*If your party is over 24 guests, we only offer one starter, one main and one dessert from the options available below. We kindly require the final pre-orders two weeks prior to your events.*

Torched salmon sashimi, white soya and citrus ponzu, pickled Asian salad  
Campanian Buffalo mozzarella and asparagus salad, mimosa and chervil dressing  
Scott's shellfish cocktail, lobster, crab and prawns with Marie Sauce



Fillet of seabass, slow roasted Provençale vegetables  
and fregola, fried courgette flower

Fillet of halibut, cauliflower puree, crab croquette,  
shellfish sauce and asparagus

Fillet of Angus beef with wild garlic aioli,  
grilled gem heart & rosti potatoes



Tiramisu choux bun with Marsala and hot chocolate sauce

White chocolate and mascarpone ice cream, toasted pistachio,  
raspberries and lemon balm

Strawberry posset with twinkle jelly, fresh strawberries  
and bergamot sorbet

Seasonal fruit and sorbet

# 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

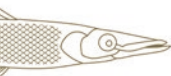
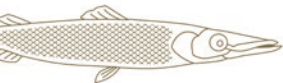
*prices per dish*

*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  
£78.00 per platter

Gillardeau rock oysters  
£78.00 (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*

Mixed shellfish platters *£63.00 per person*



Steamed English asparagus with Hollandaise sauce  
(when available) as an addition to main courses

*£24.00 per person*



## CHEESE COURSE

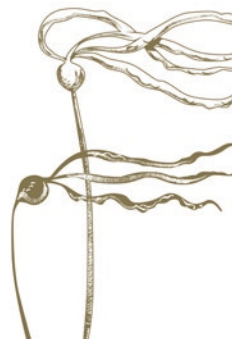
An additional cheese course can be added to all menus at a supplement of *£18.50 per person*.

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

