



SCOTT'S

PRIVATE DINING

Summer Menus

SAVOURY CANAPÉS

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

Seared rare Sirloin beef
potato rösti, béarnaise sauce

Fried choux bun
whipped goat's cheese and chives

Shrimp tempura
spicy cocktail sauce

Portland crab tartlet
pickled apple and yuzu mayonnaise

Maki rolls fish and vegetarian
wasabi and pickled ginger

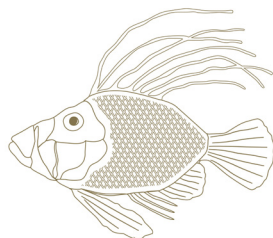
Smoked salmon and beetroot tartlet
horseradish cream

Spiced salmon and seabass tartare
avocado cream, chilli and garlic dressing

Girolle and Comté croquette
herb aioli

Scott's sausage rolls
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

£100 PER PERSON



Campanian buffalo mozzarella
nectarine, datterini tomato panzanella salad and basil



Roast Suffolk chicken
Maitake mushroom, sweetcorn puree, rosti potato, chicken butter sauce



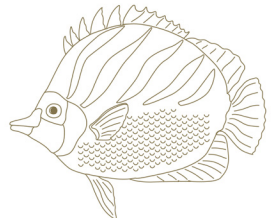
Blueberry and vanilla cheesecake with Amalfi lemon



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.

Campanian buffalo mozzarella
nectarine, datterini tomato panzanella salad and basil

Citrus cured salmon tartare
avocado cream, trout and lime caviar, plantain crisps

Scott's dressed crab
Granny Smith apple, pickled celery and herb aioli



Roast Suffolk chicken
maitake mushroom, sweetcorn puree, rosti potato, chicken butter sauce

Roast fillet of seabass
shellfish rice, saffron aioli and sprouting broccoli

Fillet of halibut
salmon and chervil stuffed courgette flower, tomato Vierge

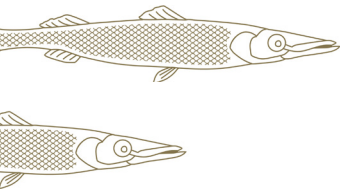


Raspberry and elderflower Pavlova
Amedei dark chocolate mousse, Fleur de sel, olive oil and toasted pistachio

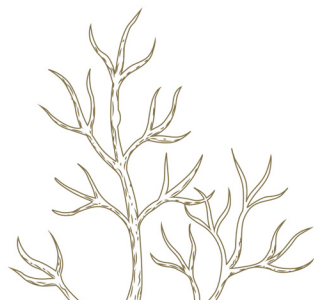
Blueberry and vanilla cheesecake with Amalfi lemon



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.



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.

Twice baked Keen's Cheddar soufflé
girolles and chive sauce

Citrus cured salmon tartare
avocado cream, trout and lime caviar, plantain crisps

Scott's dressed crab
Granny Smith apple, pickled celery and herb aioli

Lobster and watermelon salad
miso shiso dressing, sesame furikake - £10 Supplement



Roast fillet of seabass
shellfish rice, saffron aioli and sprouting broccoli

Fillet of halibut
salmon and chervil stuffed courgette flower, tomato Vierge

Roasted Cornish rump of lamb
confit lamb croquette, glazed heritage carrots

Chargrilled Black Angus sirloin
café de Paris butter and crispy potato



Pimm's spritzer
peach sorbet, strawberries, Pimm's jelly and topped with prosecco

Raspberry and elderflower Pavlova
Amedei dark chocolate mousse, Fleur de sel, olive oil and toasted pistachio

Yuzu posset
green apple and shiso 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

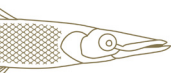
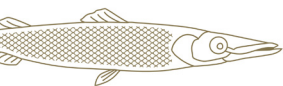
prices per dish

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*

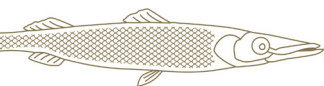
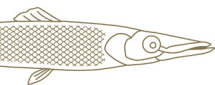


CHEESE COURSE

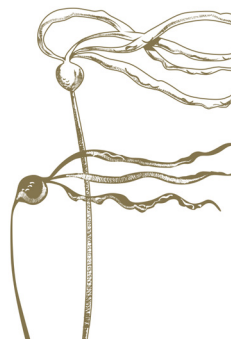
An additional cheese course can be added to all menus at a supplement of *£18.50 per person*.

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

