SCOTT'S

PRIVATE DINING

Winter 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

Whipped goats cheese and heritage beetroot tartlet
with toasted walnuts

Shrimp tempura
spicy cocktail sauce

Portland crab tartlet
pickled apple and yuzu mayonnaise

Maki rolls fish and vegetarian
wasabi and pickled ginger

and beetroot tartlet
horseradish cream

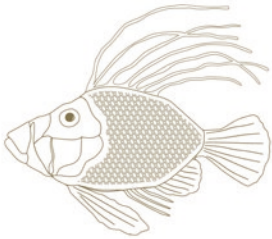
Spiced salmon and seabass tartare
avocado cream, chilli and garlic dressing

Truffled wild mushroom 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

£110 PER PERSON

Scotts king prawn cocktail
with avocado and Marie Rose sauce

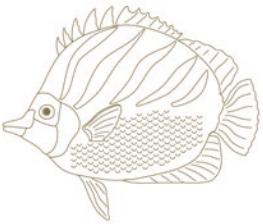
Roasted corn-fed chicken breast, truffled stuffed thigh,
buttered cabbage and crispy potatoes

Sticky toffee pudding with clotted cream ice cream

A selection of teas, coffee and petit fours



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MENU TWO

£120 PER PERSON

We offer the below choice menu for parties up to 24 guests.

Please note that we require the organiser to provide all guests food orders in advance from this menu.

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 event.

Campanian DOP mozzarella, peperonata,
Italian leaves and toasted focaccia

Bluefin tuna tartare with miso shiso dressing,
jalapeño avocado, toasted sesame and trout roe caviar

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Roasted corn-fed chicken breast, truffled stuffed thigh,
buttered cabbage and crispy potatoes

Fillet of seabass with artichoke Provençale,
lemon and wild oregano sauce

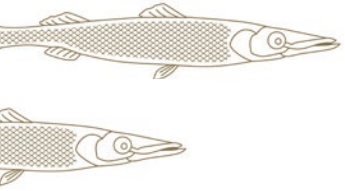
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Sticky toffee pudding with clotted cream ice cream

Lemon posset, citrus fruits and twinkle sorbet

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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 provide all guests food orders in advance from this menu.

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,
shaved winter truffles

Bluefin tuna tartare with miso shiso dressing,
jalapeño avocado, toasted sesame and trout roe caviar

Scotts shellfish cocktail
lobster, Devonshire crab, king prawn,
Marie Rose sauce

Fillet of seabass with artichoke Provençale,
lemon and wild oregano sauce

Fillet of halibut with buttered leeks and crab butter

Fillet of beef with peppercorn sauce,
wilted spinach and roasted salsify

Rhubarb and custard Pavlova

Bramley and Cox's Pippin Apple pie
with rum and raisin ice cream

Lemon posset, citrus fruits and twinkle sorbet

FESTIVE MENU

£155 PER PERSON

Portland dressed crab,
chopped egg and Melba toast

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ADDITIONAL COURSE

Scott's Smoked Salmon *£26.50*

Grilled half lobster with garlic butter or chilli butter *£36.50*

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Beef Wellington, woodland mushrooms
served with bowls of Brussels sprouts and rosemary roasted potatoes,
truffled Madeira wine sauce

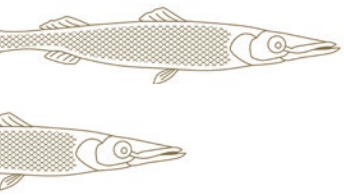
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Christmas pudding fondant with crème fraiche ice cream

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SUPPLEMENT £19.00

Cropwell Bishop Stilton, brown butter cake,
pear and Port chutney



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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

£125

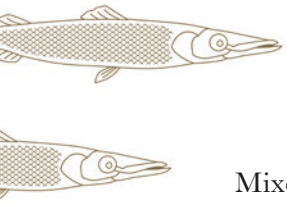
Add whole lobster *£73.00*

Caviar

prices per dish

We recommend 20g per person

Platinum	Oscietra	Beluga
20g £80.00	*20g £90.00*	*20g £195.00*
30g £115.00	*30g £130.00*	*30g £295.00*
50g £190.00	*50g £215.00*	*50g £495.00*
	125g £530.00	*125g £1200.00*
	250g £1060.00	*250g £2400.00*



Additions

Mixed sashimi platters
£80.00 per platter

Gillardeau rock oysters
£80.00 (12) platter

Scott's Smoked Salmon
£26.50 per person

Louet-Feisser rock oysters
£74.00 (12) platter





Prices are subject to change

MENU ENHANCEMENTS

Add Middle Course:

Lobster thermidor (1/2) *£36.50 per person*

Mixed shellfish platters *£65.00 per person*

Cheese Course

An additional cheese course can be added to all menus at a supplement of £19.00 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

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Valrhona chocolate and salted caramel cake

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Vanilla sponge and mascarpone cream with mixed berries

