

# Events menu

**WE ARE DELIGHTED TO PRESENT A SELECTION OF EVENT MENUS  
DESIGNED TO SUIT EVERY OCCASION**

**THE EVENTS MENU SELECTION HAS BEEN CREATED BY OUR EXECUTIVE  
CHEF ROHIT SHENOY AND HIS TEAM.**

## **GROUPS OF UP TO 20 GUESTS**

A CHOICE MENU OF FOUR STARTERS, FOUR MAINS AND FOUR DESSERTS, PRICED  
AT £80 PER PERSON.

PRE-ORDERING IS ESSENTIAL.

## **GROUPS OF 20 GUESTS & ABOVE**

WE WOULD KINDLY ASK YOU TO PICK ONE MENU FOR THE WHOLE PARTY.

UNFORTUNATELY, WE CANNOT OFFER A CHOICE MENU FOR PARTIES OVER 20 GUESTS EVEN  
WITH A PRE-ORDER.

**MENU 1 | £65 PER PERSON**

**MENU 2 | £65 PER PERSON**

**MENU 3 | £65 PER PERSON**

**MENU 4 | £70 PER PERSON**

**MENU 5 | £80 PER PERSON**

**ALL MENUS ARE INCLUSIVE OF TEA, COFFEE AND HANDMADE CHOCOLATES**

ALL MENUS ARE SUBJECT TO SEASONALITY AND MAY CHANGE ACCORDING TO MARKET AVAILABILITY.

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR  
REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH  
IS AVAILABLE ON REQUEST.

A SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL,  
WHICH IS ALL DISTRIBUTED TO SERVICE STAFF.

ST MARTINS LANE  
LONDON

# GROUPS OF UP TO 20 GUESTS

A CHOICE MENU OF FOUR STARTERS, FOURS MAINS AND FOUR DESSERTS, PRICED AT  
£80 PER PERSON

## *starters*

### **SPICED GAZPACHO (VE)**

watermelon, pomegranate, sumac, mint sorbet

### **TEMPURA SOFT SHELL CRAB**

avocado purée, pickled black radish, lotus root

### **TANDOORI CHICKEN TERRINE**

goose liver, mango gel, coriander dust, crispy skin, brioche

### **COURGETTE ROESTI (VE)**

pea bavarois, picaoia peppers, arugula oil

## *mains*

### **BEEF FILLET**

confit carrot, mushroom ketchup, onion dust

### **CORN-FED CHICKEN**

rainbow cauliflower, miso, corn crème caramel, crispy skin

### **ATLANTIC COD**

roesti, pea purée, anchovy caper relish, squid ink tuille

### **RAVIOLI (VE)**

pea and shallot, charred cauliflower, harissa emulsion

## *desserts*

### **MASCARPONE PANNACOTTA**

rosemary, lychee granita, raspberry, rose tea

### **PEACH TART (VE)**

mango, coconut soil, ube ice cream

### **BLACK FOREST**

cherry bavarois, cocoa nibs, tonka ice cream

### **BRITISH CHEESE**

cheddar, brie, stilton, quince jelly, crackers, grapes

(D) Contains dairy | (G) Contains gluten | (N) Contains nuts | (V) Vegetarian | (VE) Vegan | (E) Contains egg

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.  
A discretionary service charge of 12.5% will be added to your bill, which is all distributed to service staff.

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LONDON

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EACH MENU INCLUDES A COMPLIMENTARY SELECTION OF BREAD ROLLS AND WHIPPED BUTTER

### *Menu 1* VEGAN | £65 PER PERSON

#### **SPICED GAZPACHO**

watermelon, pomegranate, sumac, mint sorbet

#### **SPINACH WAFFLE**

miso aubergine caviar, grilled watermelon, avocado purée

#### **PEACH TART**

mango, coconut soil, ube ice cream

### *Menu 2* VEGETARIAN | £65 PER PERSON

#### **COURGETTE ROESTI**

pea bavarois, picaoia peppers, arugula oil

#### **RAVIOLI (VE)**

pea and shallot, charred cauliflower, harissa emulsion

#### **MASCARPONE PANNACOTTA**

rosemary, lychee granita, raspberry, rose tea

### *Menu 3* £65 PER PERSON

#### **TEMPURA SOFT SHELL CRAB**

avocado purée, pickled black radish, lotus root

#### **CORN-FED CHICKEN**

rainbow cauliflower, miso, corn crème caramel, crispy skin

#### **MASCARPONE PANNACOTTA**

rosemary, lychee granita, raspberry, rose tea

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EACH MENU INCLUDES A COMPLIMENTARY SELECTION OF BREAD ROLLS AND WHIPPED BUTTER

### *Menu 4* £70 PER PERSON

#### **TANDOORI CHICKEN TERRINE**

goose liver, mango gel, coriander dust, crispy skin, brioche

#### **ATLANTIC COD**

roesti, pea purée, anchovy caper relish, squid ink tuille

#### **PEACH TART**

mango, coconut soil, ube ice cream

### *Menu 5* £80 PER PERSON

#### **OCTOPUS CARPACCIO**

ezme, fennel, caper salsa

#### **BEEF FILLET**

confit carrot, mushroom ketchup, onion dust

#### **BLACK FOREST**

cherry bavarois, cocoa nibs, tonka ice cream

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