

PRIVATE DINING AT THE DELAUNAY

Set Menus

MENU A

Roast Pumpkin, Fennel & Kale Salad, Super Seed Dressing

Roast Fillet of Salmon
wild mushrooms

Caramelised Lemon Tart *with berry compote*

Coffee, Tea and Petits Fours

55.00 per person

MENU B

Cauliflower & Truffle Soup

Grilled Spatchcock Chicken *with Salsa Verde*

Chocolate Mousse
with sloe gin blackberries and caramelised hazelnuts

Coffee, Tea and Petits Fours

65.00 per person

*The following menus have a choice of main courses to choose from on the day.
Should you require a swifter service a pre-order will be required.*

MENU C

'Severn & Wye' Smoked Salmon

Confit Duck *with Flageolet Beans*

or

Grilled Fillet of Sea Bream
with cavolo nero and celeriac purée

Apple & Spiced Cranberry Crumble *with Vanilla Custard*

Coffee, Tea and Petits Fours

80.00 per person

MENU D

Prawn & Avocado Cocktail

Fillet of Halibut *with Sea Vegetables & Chanterelles*

or

Roast Fillet of Beef *with Seasonal Greens and Sauce Bearnaise*

Classic Apple & Cinnamon Strudel

Coffee, Tea and Petits Fours

87.50 per person

CHEESE SELECTION

A Cheese selection can be added to each Menu
for a supplement of

12.75 per serving

please note our menus change seasonally ~ we can cater for dietary requirements and kindly ask to be advised in advance



WHITE & ROSÉ WINES

	Glass 175ml	Carafe 500ml	Bottle
Trebbiano/Garganega 2020, Ponte Pietra, Veneto, Italy	8.50	19.25	28.50
Côtes de Gascogne 'Cuvée Marine' 2020, Domaine de Ménard, SW France.	9.00	20.00	29.50
Pharos Rioja Blanco 2020, Rioja, Spain	9.50	22.00	33.25
Picpoul de Pinet 2020, Grange des Rocs, Languedoc	10.00	23.00	35.25
Viognier 2019, L'Ostal, Famille Cazes, Languedoc	10.25	24.00	37.00
Muscadet de Sèvre et Maine 'Sur Lie' 2020, Hauts Pémions, Loire . . .	10.25	24.00	37.50
Bianco di Custoza 2020, Monte del Fra, Veneto, Italy	10.50	25.00	39.00
Dry Furmint 'Princesse Piroška', 2016, Château Megyer, Tokaji, Hungary .	10.75	26.50	39.50
Grüner Veltliner 'Lois' 2020, Loimer, Kamptal, Austria.	11.50	28.00	42.00
Chardonnay du Pesquié 2020, Paul Chaudière, Rhône	12.00	29.00	44.00
Tricolis, Riesling/Traminer 2018, Archabbey, Hungary	12.50	30.00	45.00
Sauvignon de Touraine 2020, Domaine Guy Allion, Loire	13.25	32.00	47.00
Soave Classico Pieropan 2020, Veneto, Italy	13.50	32.50	49.00
Pinot Grigio 2020, Franz Haas, Alto Adige, Italy	13.75	33.00	50.00
Gobelsburger Grüner Veltliner 'Löss' 2020, Kamptal, Austria	14.00	33.25	51.00
Riesling 2020, Domaine Albert Mann, Alsace	14.75	35.75	54.00
Gavi di Gavi 'Lugarara' 2020, La Giustiniana, Piedmont, Italy	15.50	38.00	57.00
Chablis 2019, Domaine Gilles & Nathalie Fèvre, Bourgogne	16.00	38.75	58.00
Estate Riesling Trocken 2020, Sybille Kuntz, Mosel, Germany	-	-	59.00
Pinot Blanc 2019 'Seeberg', Prieler, Burgenland	16.50	41.00	60.00
Sancerre 2020, Domaine André Dezat, Loire	16.75	41.50	61.00
Rully Blanc 'En Bas de Vauvry' 2018, Domaine Ponsot, Bourgogne	-	-	73.00
Meursault 'Charles Maxime' 2018, Domaine Latour Giraud, Bourgogne . . .	-	-	88.00
Condrieu Terroirs 2017, Domaine François Merlin, Rhône	-	-	95.00
Puligny Montrachet 2019, Domaine Jacques Carillon, Bourgogne	-	-	114.00
Chassagne Montrachet 1er Cru 'Les Chaumées' 2018, Domaine Philippe Colin, Bourgogne	-	-	130.00
Corton Charlemagne Grand Cru 2017, Vincent Girardin, Bourgogne	-	-	187.00

ROSÉ WINES

Domaene Gobelsburg Rose 2020, Niederosterreich, Austria	9.50	22.00	33.25
Rosé de Triennes 2020, IGP Méditerranée	13.00	31.00	46.00
Sancerre Rosé 2020, Domaine Sautereau, Loire	16.50	41.00	60.00
Chiaretto 'Rosa dei Frati' 2020, Ca dei Frati, Lombardia	17.50	43.50	65.00
Domaines Ott Rosé 2020, 'Clos Mireille', Côtes de Provence	19.00	56.00	78.00

*A smaller glass size of 125ml is available for all wines sold by the glass
All wines contain sulphites and some may contain allergens
Please inform your server if you have any food allergies or special dietary needs*



RED WINES

	Glass	Carafe	Bottle
	175ml	500ml	
Moulin de Gassac Classic 2020, Hérault	8.50	19.25	28.50
López de Haro Tempranillo 2020, Rioja, Spain	9.75	23.00	33.50
Cabernet Sauvignon 2019, Côteaux de l'Ardèche, Rhône	10.00	24.00	34.25
Corbières Rouge 2018, Château La Bastide, Languedoc Roussillon	10.25	24.25	35.25
Pinot Noir 2018, 'La Muse de Cabestany' IGP, Pays d'Oc	10.75	26.50	36.25
Merlot 2018, San Simone, Friuli, Italy	10.75	26.50	36.25
Saumur-Champigny 2017, Domaine Langlois-Château, Loire	11.75	27.25	41.00
Valpolicella Classico Superiore 'Rafaèl' 2019, Tommasi, Veneto, Italy	12.25	29.50	45.00
Cahors Malbec 'Héritage' 2018, Château du Cèdre, SW France.	12.75	32.25	47.00
Côtes du Rhône 2019, Domaine La Soumade, André Roméro	13.75	33.75	51.00
Château Mayne-Graves 2018, Bordeaux Supérieur	14.00	34.50	52.00
Zweigelt 2018, Feiler-Artinger, Burgenland, Austria	14.50	35.00	53.00
Brouilly 2020, Château de Pierreux, Beaujolais.	14.75	35.75	54.50
Pinot Noir 2019, Pittnauer, Burgenland, Austria	15.50	38.00	58.50
Syrah 'Jumurdzsák' 2014, Korona Estate, Eger, Hungary.	16.50	40.50	61.00
Rioja Reserva 2016, Marqués de Murrieta, Spain	17.25	43.00	64.00
Blaufrankisch 'Johanneshohe' 2018, Prieler, Burgenland	17.50	44.75	65.00
Bourgogne Pinot Noir 2019, Joseph Faiveley, Bourgogne	-	-	66.00
Teroldego Rotaliano 2016, Elisabetta Foradori, Alto Adige, Italy	-	-	67.00
Pinot Noir 'N' 2015, August Kessler, Rheingau, Germany	-	-	68.00
Crozes-Hermitage 2018, Champ Morel, Rhône.	-	-	70.00
Langhe Nebbiolo 2016, Paolo Scavino, Piedmont, Italy	-	-	71.00
Château Peyrabon 2015, Cru Bourgeois, Haut-Médoc, Bordeaux	-	-	76.00
Pinot Nero 2018, Franz Haas, Alto Adige, Italy	-	-	81.00
Wunderwerk Spätburgunder 2016, Dreissigacker, Rheinhessen, Germany	-	-	86.00
Pauillac de Lynch-Bages 2016, Bordeaux	-	-	88.00
Brunello di Montalcino 2014, Cortonesi, Tuscany, Italy	-	-	90.00
Nuits St Georges 2017, Domaine Faiveley, Bourgogne	-	-	93.00
Réserve de la Comtesse 2017, Pauillac, Bordeaux.	-	-	103.00
Blaufrankisch 'Lutzmannsburg' Alte Reben 2013, Moric, Burgenland, Austria	-	-	105.00
Amarone della Valpolicella Classico 2017, Allegrini, Veneto, Italy.	-	-	109.00
Gevrey Chambertin 'Clos Prieur' 2018, Domaine Marc Roy, Bourgogne	-	-	113.00
Côte Rôtie 'Cuvée Ampodium' 2014, Domaine René Rostaing, Northern Rhône	-	-	115.00
Tignanello 2010, Antinori, Tuscany, Italy	-	-	192.00
Clos Vougeot Grand Cru 2005, Domaine Méo-Camuzet, Bourgogne	-	-	357.00
Barolo 'Granbussia' 2008, Poderi Aldo, Conterno, Piedmont, Italy	-	-	362.00

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CHAMPAGNE ~ DESSERT ~ PORT

CHAMPAGNE AND SPARKLING

	Glass 150ml	Bottle	Half 375ml
Crémant de Loire Brut, Domaine Langlois-Chateau NV	12.00	52.00	-
Pommery Brut Royal NV	16.75	*75.00	37.50
Bründlmayer Brut, Kamptal, Austria NV	17.25	75.00	-
Bründlmayer Rose Brut, Kamptal NV	17.50	76.00	-
Furleigh Estate Cuvée 2014, Dorset	17.75	77.00	-
Delamotte Blanc de Blancs Brut NV	-	85.00	-
Pol Roger Brut Réserve NV	-	86.00	-
Billecart-Salmon Rosé NV	-	198.00	49.00
Billecart-Salmon Brut Blanc de Blancs NV.	-	109.00	-
Pol Roger 2013	-	114.00	-
Bollinger Grande Année 20012	-	145.00	-
Dom Pérignon 2009	-	194.00	-
Pommery Cuvée Louise 2004	-	199.00	-

*Magnums available at double the bottle price

DESSERT WINES

	Glass 100ml	Bottle
Côteaux du Layon 2020, Château La Tomaze, Loire, France	10.00	58.00 <small>750ml</small>
Chardonnay Beerenauslese 2017, Helmut Lang, Burgenland, Austria	16.50	60.00 <small>375ml</small>
Château Filhot 2010, 2ème Cru Classé, Sauternes, Bordeaux, France	18.25	61.00 <small>375ml</small>
Gewürztraminer 'Cuvée Christine' Vendanges Tardives 2017, Domaine Schlumberger, Alsace, France	18.50	62.00 <small>375ml</small>
Pajzos Tokaji Aszu 6 Puttonyos 2013, Hungary	19.50	88.00 <small>500ml</small>

PORT

	Glass 100ml
Fonseca Unfiltered LBV Port 2015	10.00
Fonseca 10 year old Tawny Port	12.00
Fonseca Vintage Port 1985	19.25

MAGNUMS

Sancerre 2016, Domaine André Dezat, Loire	99.00
Chablis 1er Cru 'Vaulorent' 2014, Nathalie & Gilles Fèvre, Bourgogne.	156.00
Chateau la Tour de By 2015, Médoc.	94.00
Chateauneuf de Pape, 'Cuvée Olivets' 2014, Roger Sabon, Rhône	104.00
Gevrey Chambertin 'En Champs' 2017, Domaine Livera, Bourgogne	182.00