



The DELAUNAY COUNTER

Private Dining Set Menus

MENU A

62.00 per person

Watercress Velouté (v)
with horseradish cream

Searched Mackerel
pickled courgette, horseradish cream and lemon oil

Apple Strudel
with whipped cream

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash

MENU B

67.00 per person

Leek and Cheddar Tart (v)

Grilled Spatchcock Chicken
with Salsa Verde

Bavarian Chocolate Mousse
with a florentine tuile

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash

MENU C

75.00 per person

Scotch Oak Smoked Salmon
with shallots and capers

Confit of Duck
with paysanne salad

Baked Vanilla Cheesecake

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash

MENU D

82.50 per person

Scotch Oak Smoked Salmon
with shallots and capers

Fillet au Poivre
with seasonal greens and peppercorn sauce

Baked Vanilla Cheesecake

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash

VEGETARIAN MENU

60.00 per person

Chopped Vegetable Salad (vg)

Twice-baked Soufflé (v)

Apple Strudel
with whipped cream

Coffee, Tea and Petits Fours

main course is served with a choice of green beans or buttery mash

OPTIONAL UPGRADES

Canapé Selection 3 items 10.50 per person

Additional Cheese Course 15.00 per platter

(v) vegetarian (vg) vegan

Please note our menus change seasonally. We can cater for dietary requirements and kindly ask to be advised in advance