

  
*The Delaunay*  
COUNTER

*Private Dining Set Menus*

**MENU A**

62.00 per person

Watercress Velouté (v)  
with horseradish cream

Seared Mackerel  
with a beetroot remoulade

Apple Strudel (v)  
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

Caramalised Onion & Goats' Cheese Tart (v)

Grilled Spatchcock Chicken  
with Salsa Verde

Bavarian Chocolate Mousse (v)  
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

Oak Smoked Salmon  
with shallots and capers

Roast Rump of Lamb  
heritage carrots, minted peas and a red wine jus

Black Forest Gâteau (v)

Coffee, Tea and Petits Fours

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

**MENU D**

82.50 per person

Carpaccio of Scallops  
shaved kohlrabi and a citrus dressing

Fillet au Poivre  
with seasonal greens and peppercorn sauce

Baked Vanilla Cheesecake (v)

Coffee, Tea and Petits Fours

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

**VEGETARIAN MENU**

60.00 per person

Superfood Salad (vg)

Twice-baked Soufflé (v)

Apple Strudel (v)  
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

  
*The Delaunay*  
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*Bowl Food & Sharing Plates*

**BOWL FOOD**

*per serving*

Mushroom Stroganoff with Spätzle (v) 5.00

Superfood Salad (vg) 5.00

Chicken Salad 5.00

Chicken Goujons 3.50

**TARTES FLAMBÉES**

Paris Mushroom & Thyme (v) 12.50

Classic Smoked Bacon & Shallots 12.50

**CHARCUTERIE & CHEESE**

Charcuterie board 24.90  
with cornichons and pretzel

Cheese board 26.75  
with baguette and caramelised walnuts

(v) vegetarian (vg) vegan

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Canapé Menu

SAVOURY

*3 items £10.50 per person*

Oak Smoked Salmon, Horseradish

Steak Tartare Croûte

Wild Mushroom Arancini, Aioli (v)

Tempura Tiger Prawns

Spiced Avocado on Toast (vg)

Quails Eggs, Celery Salt (v)

Chicken Dumplings, Sesame Soy

Haddock Goujons, Sauce Tartare

SWEET

*3 items £10.50 per person*

Sacher Torte (v)

Mini Baked Cheesecakes (v)

Truffles (v)

(v) vegetarian (vg) vegan

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