

The Delaunay
COUNTER

Private Dining Set Menus

MENU A

62.00 per person

Wild Mushroom Soup (v)
with truffle oil

Seared Mackerel
with celeriac remoulade

Sacher Torte (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of french beans
with paprika butter and mash*

MENU B

67.00 per person

Goats' Cheese & Lyonnaise Onion Tart (v)

Grilled Spatchcock Chicken
with salsa verde

Carrot Cake (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of french beans
with paprika butter and mash*

MENU C

75.00 per person

Oak Smoked Salmon
with capers & shallots

Duck Confit
winter greens and sauce soubise

Black Forest Gâteau (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of french beans
with paprika butter and mash*

MENU D

82.50 per person

Seared Scallops
cauliflower & brioche purée, citrus dressing

Filet au Poivre
with peppercorn sauce

Baked Vanilla Cheesecake (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of french beans
with paprika butter and mash*

VEGETARIAN MENU

60.00 per person

Superfood Salad (vg)

Twice-baked Soufflé (v)

Chocolate Mousse (v)
with orange compote

Coffee, Tea and Petits Fours

main course is served with a selection of french beans with paprika butter and mash

OPTIONAL UPGRADES

Canapé Selection 3 items 12.00 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