

  
*The Delaunay*  
COUNTER

Private Dining Set Menus

**MENU A**

62.00 per person

Roast Plum Tomato Soup (v)  
crème fraîche and basil oil

Seared Fillet of Mackerel  
cucumber and beurre blanc

Sacher Torte (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of grilled hispi cabbage  
with preserved lemon & cumin seeds and mash*

**MENU B**

67.00 per person

Artichoke, Black Olive & Ricotta Tart (v)

Grilled Spatchcock Chicken  
with salsa verde

Carrot Cake (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of grilled hispi cabbage  
with preserved lemon & cumin seeds and mash*

**MENU C**

75.00 per person

Oak Smoked Salmon  
with capers & shallots

Confit of Duck  
creamed leeks and heritage carrots

Black Forest Gâteau (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of grilled hispi cabbage  
with preserved lemon & cumin seeds and mash*

**MENU D**

82.50 per person

Seared Scallops  
pea purée and a 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 grilled hispi cabbage  
with preserved lemon & cumin seeds and mash*

**VEGETARIAN MENU**

60.00 per person

Superfood Salad (vg)

Twice-baked Soufflé (v)

Chocolate Mousse (v)  
with salted butterscotch sauce

Coffee, Tea and Petits Fours

*main course is served with a selection of grilled hispi cabbage with preserved lemon & cumin seeds 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