

The Delaunay
COUNTER

Private Dining Set Menus

MENU A

62.00 per person

Roast Plum Tomato Soup (242) (v)
crème fraîche and basil oil

Seared Fillets of Mackerel (847)
cucumber and beurre blanc

Sacher-Torte (637) (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of herb buttered
runner beans & peas and mash*

MENU C

75.00 per person

Oak Smoked Salmon (359)
with capers & shallots

Confit of Duck (875)
creamed leeks and heritage carrots

Black Forest Gâteau (703) (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of herb buttered
runner beans & peas and mash*

MENU B

67.00 per person

Artichoke, Black Olive & Ricotta Tart (515) (v)

Grilled Spatchcock Chicken (1067)
with salsa verde

Carrot Cake (717) (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of herb buttered
runner beans & peas and mash*

MENU D

82.50 per person

Seared Scallops (307)
pea purée and a citrus dressing

Filet au Poivre (847)
with peppercorn sauce

Baked Vanilla Cheesecake (617) (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of herb buttered
runner beans & peas and mash*

VEGETARIAN MENU

60.00 per person

Superfood Salad (702) (vg)

Twice-baked Soufflé Suisse (974) (v)

Chocolate Mousse (637) (v)
with salted butterscotch sauce

Coffee, Tea and Petits Fours

main course is served with a selection of herb buttered runner beans & peas and mash

OPTIONAL UPGRADES

Canapé Selection 3 items 12.00 per person
Additional Cheese Course (1051) 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