

THE BLOOMSBURY

LONDON

PRIVATE DINING MENU

2 course meal £ 42 per person

3 course meal £ 55 per person

Please choose one dish per course to create a set menu for your entire party .

*Pre - ordered selection of two choices per dish is available for an extra £ 5 supplement per person
(offering an option between two starters, two main dishes, and two desserts) .*

All choices must be give two weeks prior to the event .

STARTERS

CAMPBELLS & CO SMOKED SALMON
Capers, Crème Fraîche, Guinness Bread

WILD MUSHROOM VELOUTÉ
Truffle Cream

CONFIT CHICKEN & MUSHROOM TERRINE
Seasonal Chutney, Toasted Brioche

SEARED ISLE OF SKYE SCALLOPS
Parsnip Purée, Apple, Toasted Hazelnuts

LOBSTER BISQUE
Caviar, Crème Fraîche

HERITAGE BEETROOT TART
Goat's Curd, Rocket Pesto Dressing

DRY-AGED BEEF CARPACCIO
Black Truffle Dressing, Crispy Shallots, Shaved Berkswell Cheese

SEARED TUNA
Wasabi Mayo, Pickled Radish, Soya Dressing

FOIE GRAS & GAME TERRINE
Blackberries, Apple, Toasted Brioche

THE BLOOMSBURY

LONDON

PRIVATE DINING MENU

MAINS

CRISPY LAMB BELLY

Celeriac & Potato Rösti, Caper & Parsley Sauce Vierge

DRY-AGED BEEF SIRLOIN

Horseradish Mash, Heritage Beets

PAN SEARED COD

Spiced Lentils, Baby Leeks, Samphire

COTSWOLD WHITE CHICKEN

Creamed Potatoes, Baby Carrots, Savoy Cabbage

ROASTED RUMP OF LAMB

Celeriac Gratin, Roasted Baby Turnips & Baby Fennels, Red Wine Jus

SEARED SALMON

Roasted Salsify, Fennel, Bouillabaisse Sauce

VENISON FILLET

Spiced Red Cabbage, Pistachio Crust, Gin Jus

CLASSIC BEEF WELLINGTON

Baby Heritage Carrots, Creamed Potatoes

ROASTED MONKFISH

Air-Dried Ham, Cockles, Leeks, Spelt

THE BLOOMSBURY

LONDON

PRIVATE DINING MENU

DESSERTS

COLD CHOCOLATE FONDANT

Cacao Nib Ice Cream

BAKED ALASKA

Raspberries, Raspberry Purée

PINEAPPLE TART

Coconut & Lemongrass Sorbet, Piña Colada Sauce

WHITE CHOCOLATE PARFAIT

Cherries, Honeycomb

APPLE TARTE TATIN

Cinnamon Ice Cream

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

BURNT ENGLISH CUSTARD TART

Apple Purée, Granny Smith Sorbet

ESPRESSO CRÈME BRÛLÉE

Salted Caramel Ice Cream

COCONUT PANNA COTTA

Raspberry Purée, Mango Sorbet

Tea & Coffee

THE BLOOMSBURY

LONDON

PRIVATE DINING MENU

PRIVATE DINING MENU VEGETARIAN OPTION

Please choose one starter and one main

STARTERS

ROASTED CELERIAC SOUP
Shaved Black Truffle, Truffle Oil

ORGANIC BABY BEETS
Pesto, Goat's Curd, Basil Cress

HERITAGE TOMATOES TART
Crumbled Feta, Rocket

ROASTED BUTTERNUT SQUASH
Tenderstem Broccoli, Toasted Cashews, Lemon Dressing

MAINS

STILTON GNOCCHI
Wild Mushrooms, Walnut Pesto

SPICED LENTIL CAKE
Wilted Spinach, Tenderstem Broccoli, Harissa Dressing

SPINACH & BUTTERNUT SPELT RISOTTO
Shaved Berkswell Cheese

POLENTA & MUSHROOM TART
Mozzarella, Rocket