



BY WOLFGANG PUCK

PRIVATE DINING MENU WINTER 2016

Menu Selections & Pricing

£95.00 for 3-Course Menu with Hors d’oeuvres & Sides

£110.00 for 4-Course Menu with Hors d’oeuvres (includes the second course option) & Sides

£160.00 for 6-Course Chef’s Tasting Menu (designed based on market availability)

Prices listed are for food only. Beverage and Service Charge not Included.

Due to market conditions and availability, menu items and pricing are subject to change without prior notice. Guests who are Vegetarian, Vegan or who have any particular dietary requirements will be accommodated upon request the day of your event.

Tray Passed Hors d’oeuvres (please select 3) (or add £6 per person for extra Hors d`oeuvres)

Hot Gougeres, Gruyere Cheese

Spicy Tuna Tartare, Sesame-Miso Tuile Cone

Dorset Crab Rolls, Herb Aioli, Celery Salt

Diver Scallop Ceviche, Young Onions, Yuzu Citrus Ponzu

Mini Wagyu Beef “Sliders”, Brioche Buns, Sweet Pickles

Prime Steak Tartare, Grilled Bread, Herb Aioli, Mustard

New Potatoes, Crème Fraiche, Caviar (add £7per person)

Spago Style Pizza with Tomato, Basil, Parmesan

First & Second Course Selections (or select two starters to be served as a “Duo” – add £12.00 per person)  
(if selecting three course, choose 2 starters to offer as a choice/ If selecting four course menu, choice of 1 starter and 1 mid - course)

Austrian Oxtail Bouillon, Chervil, Bone Marrow Dumplings

Butter Lettuce Salad, Avocado, Stilton Blue Cheese, Champagne-Herb Vinaigrette

Heirloom Apple Salad, Fennel, Red Endive, Medjool Dates, Spiced Almonds, Montgomery Cheddar

Burrata Salad, Fresh & Roasted Figs, Prosciutto di Parma, Micro Basil

Mediterranean Salad, Cucumbers, Kalamata Olives, Cherry Tomatoes, Artichokes, Pinenuts, Feta Cheese

Chinese Chicken Salad, Pickled Ginger, Crispy Wontons, Chinese Mustard Vinaigrette

Risotto with Scottish Lobster, Dorset Crab, Confit Tomato, Micro Basil

Big Eye Tuna Tartar, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy

Australian Wagyu Steak Sashimi, Spicy Radishes, Greek Cress (add £8 per person)

Dorset Crab & Lobster “Louis” Cocktail, Spicy Tomato-Horseradish

Hand-Rolled Penne Pasta, Wild Mushrooms, Parmigiano Reggiano

Celeriac & Apple Soup, Crispy Duck Confit, Black Trumpet Mushrooms

Main Course (please select two)

USDA Prime, Black Angus Beef, Creekstone Farms, Arkansas City, Kansas, Aged 35 Days

Petit Cut Filet Mignon 6oz.

New York Sirloin 10oz.

Rib Eye Steak 14oz.

South Devon Angus, South West England, Aged 28 Days

New York Sirloin 10oz.

Petit Cut Filet Mignon 6oz.

Rib Eye Steak 12oz.

Wagyu / Black Angus Beef, Darling Downs, Queensland, Australia

New York Steak 6oz. (add £50 per person)

Filet Mignon 6oz. (add £55 per person)

Rib Eye Steak 8 oz. (add £55 per person)

True A5 Japanese 100% Wagyu Kagoshima Beef From Kyushu Prefecture, Japan

New York Sirloin 6oz.

Filet Mignon 6oz.

Rib Eye Steak 8oz.

(add £96 per person. All cuts are based on availability)

Suffolk Lamb Chops, Cucumber-Mint Raita

Wagyu Beef Short Ribs “Indian Spiced”, Curried Cauliflower Puree , Garam Masala

Steamed Sea Bass “Hong Kong” Style, Garlic, Chili Oil, Ginger, Baby Bok Choy, Snap Peas

Sautéed Dover Sole Meunière, Preserved Lemon, Parsley

Sashimi Quality Big Eye Tuna Steak

Side Dishes for the Table (please select three) (or add £8 per person for extra side dishes)

Desiree Potato Puree

Tempura Onion Rings

French Fries with Herbs

Sautéed Baby Spinach, Garlic

Crispy La Ratte Potatoes, Garlic Aioli, Fried Shallots

Creamed Spinach with Fried Organic Egg

Broccoli-Rapini, Sun Dried Tomatoes, Garlic

Wild Field Mushrooms, Japanese Shishito Peppers

Cavatappi Pasta “Mac & Cheese”, Westcombe Cheddar

Roasted Carrots & Turnips, Thyme Honey

Roasted Cauliflower “Carborana”, Confit Bacon, Parmesan

Dessert (please select one) (add £7 per person for extra desserts or select two desserts to be served as a “Duo” – add £8.00 per person)

Tahitian Vanilla Panna Cotta, Poached Rhubarb Ginger Ice Cream

Salted Caramel Chocolate Brownie, Caramel Ganache, White Chocolate Sorbet

Bruléed Banana Cream Pie, “10” Year Chocolate Sauce, Bananas Foster Ice Cream

Granny Smith & Blackberry Crumble, Toasted Almond, “50” Vanilla Ice Cream

For the Table

Warm Chocolate “Chunk” Cookies (add £4 per person)

Hand Made Chocolates (add £5 per person)

Additional specialty cakes & desserts are also available upon request.

Prices include VAT and exclude 12.5% Service Charge.

Our menu contains allergens. If you suffer from any food intolerances or allergies, please let a member of the restaurant team know upon placing your order.

EXECUTIVE CHEF  
David McIntyre

RESTAURANT DIRECTOR  
Loyd Loudy