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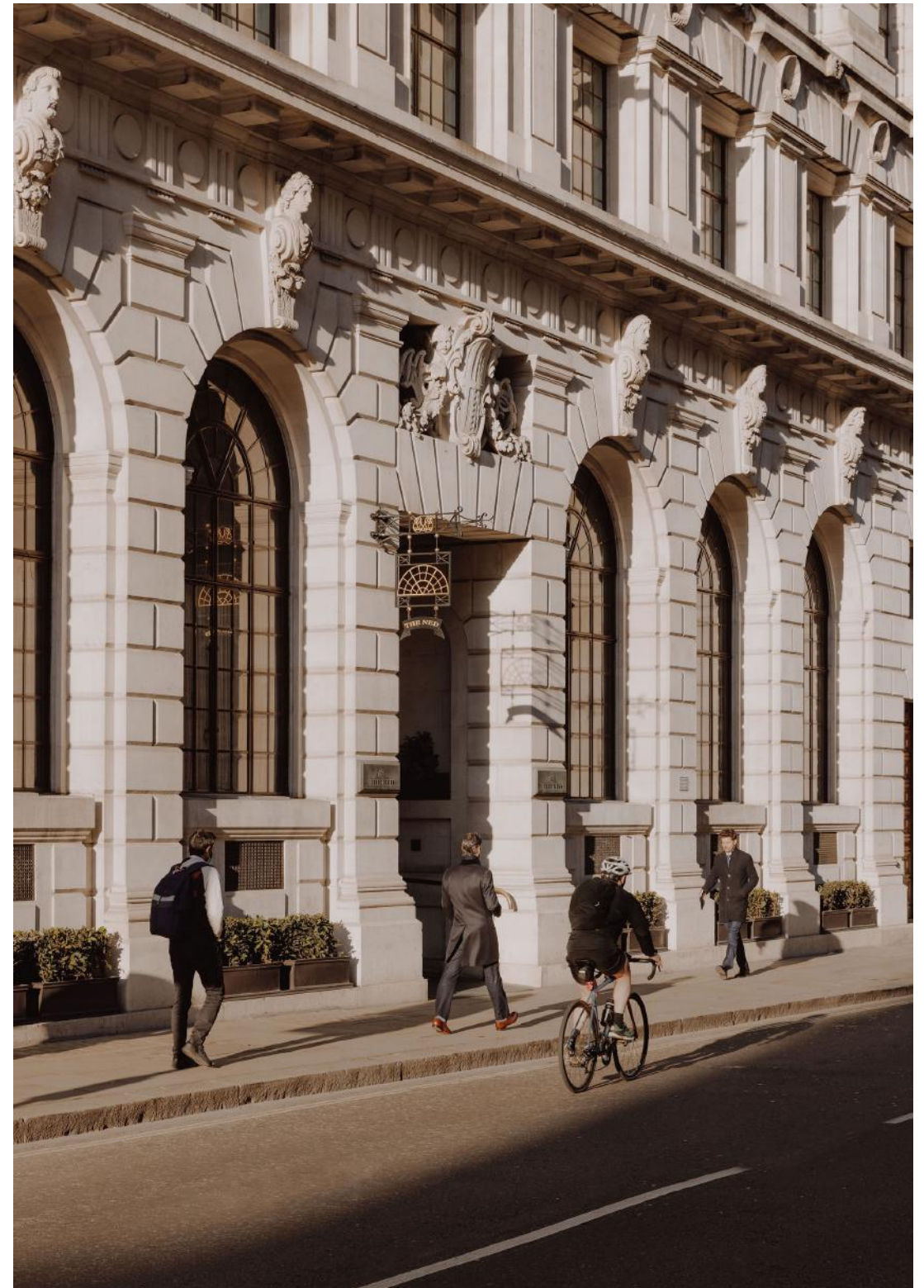
CITY OF LONDON

PRIVATE DINING MENU

Spring | Summer 2024

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Eating & Drinking

CANAPÉS

£35 for 5 canapés per person or £70 for 10 canapés per person

COLD

Compressed melon, whipped feta, wafer (v)
Coronation chickpeas, pickled raisin, lentil crisp (pb)
Rosary goat cheese, beetroot cracker, beetroot pickle (v)
Tuna tartare, lime, avocado, chilli, seaweed cracker
Native lobster vol au vent, blood mary dressing
Steak tartar, aioli, anchovies, parmesan, brioche
Smoked salmon mousse, blini, cream cheese, dill
Vegetable roll, mango, coriander, tamarind gel (pb)
Wild mushroom & pancetta croustades, tarragon
Devonshire crab, charcoal tart, curry mayonnaise

HOT

Montgomery cheddar croquette, garlic mayonnaise (v)
Fennel & Cumberland scotched egg, piccalilli gel
Beef sirloin, Yorkshire pudding, onion jus
Mushroom & ginger gyoza, lime ponzu (pb)
Broad bean & sweetcorn popcorn, onion salt (pb)
Crispy polenta, blushed tomato & red pepper tapenade (pb)
Confit duck dumpling, lemon grass & chilli jam
Potato rosti, sour cream, keta caviar
Cod brandade, dill emulsion, cod skin crisp
Shrimp popcorn, tapioca cracker, sweet chilli gel

DESSERT

Chocolate, salted caramel choux bun (v)
Passion fruit, coconut mousse, candied pineapple (pb)
Lemon meringue tart (v)
Vanilla shortbread, strawberry (v)
Black forest mousse

v = vegetarian, *pb* = plant based

CHAIRMAN'S PRIVATE DINING

£109 per person, please choose one option per course for all guests.

Additional choices available on request, subject to a supplement.

STARTERS

Scorched tomato & balsamic soup, mascarpone, tomato sponge, basil oil (v)

Tuna sashimi, edamame, wasabi, coral cracker, chilli & lime ponzu

San Daniele ham, compressed melon, ricotta honey & sherry vinaigrette

Smokin brother salmon, salmon mousse, rye bread, crème fraîche

Beetroot tartar, barrel aged feta, horse radish, lentil tuille (v)

Salt baked celeriac, truffle mousse, green apple, porcini cream (pb)

Beef carpaccio, aioli, truffle, parmesan, dressed roquette

Devonshire crab, pickled daikon, avocado, coconut & chilli dressing

Pugliese burrata, broad bean, confit lemon, parmesan, smoked pancetta

Lobster cannelloni, courgette, cream cheese, lobster bisque, basil oil

MAINS

Summer vegetable risotto, broad beans, parmesan, linseeds, basil gremolata (v)

Chicken breast, morel mushroom, asparagus, creamed potatoes, tarragon sauce

Baked halibut, basil gnocchi, gem, peas, parmesan tuille, lemon butter

Goat cheese & beetroot ravioli, heritage beetroot, sunflower seeds, sorrel emulsion (v)

Monkfish wellington, prawns mousse, Parma ham, carrot purée, spinach, chicken jus

Herb crusted lamb fillet, Roscoff onion, potato rosti, broccoli, green sauce

Pork tenderloin, artichoke, green apple, barley, calvados jus

Beef Fillet, braised short rib, duck fat potatoes, kale, onion purée, port jus

Dover sole fillet, stuffed courgette flower, red pepper purée, virgin sauce

Potato & leek Pithivier, stem cauliflower, watercress velouté (pb)

DESSERTS

Honey & mandarin cheesecake, yuzu curd, honeycomb, lemon foam

Vanilla pannacotta, strawberry jus, Viennese biscuits

Custard tart, vanilla crème fraîche, summer berries, raspberry sorbet (v)

Baked Alaska, sour cherry compote, Kirsh Chantilly (v)

Valrhona dark chocolate mousse, salt caramel ice cream, dark chocolate crumble

White chocolate passion fruit & coconut mousse, mango sorbet (pb)

CHEESE

+£15 per person supplement as an additional course

Selection of British cheeses, chutney & crackers

v = vegetarian, *pb* = plant based



SHARING STYLE

£119 per person, all dishes are served family style.

Please choose three dishes from each course, including a vegetarian starter & main.

STARTERS

Tuna sashimi, edamame, wasabi, seaweed cracker, chilli & lime ponzu
San Daniele ham, compressed melon, ricotta, sherry & honey dressing
Smoking Brother salmon, salmon mousse, rye bread, crème fraîche
Beetroot tartare, barrel aged feta, horseradish, lentil tuile (v)
Salt baked celeriac, truffle mousse, green apple, porcini cream (pb)
Pugliese burrata, broad bean pesto, confit lemon, smoked pancetta

MAINS

Summer vegetable risotto, broad beans, parmesan, linseeds, basil gremolata (v)
Free-range chicken breast, charred hispi, tarragon cream sauce
Baked halibut, charred gem, peas, lemon butter
Goat cheese & beetroot ravioli, heritage beetroot, sunflower seeds (v)
Monkfish wellington, parma ham, spinach, chicken jus
Hereford beef sirloin, curly kale, port jus
Herb-crusting lamb fillet, broccoli, green sauce

SELECT 2 SIDES FOR THE TABLE:

Creamed potatoes, chives & pink peppercorn
Tenderstem broccoli, chilli & lemon dressing
Roast potatoes, rosemary & thyme salt
Spring greens, shallot & garlic confit
Chantenay carrots, honey & tarragon glaze
Baby new potatoes, lemon & thyme butter

DESSERTS

Yuzu meringue choux bun (v)
Mango & passion fruit cheesecake (pb)
Custard tart, vanilla crème fraîche, summer berries (v)
Dark chocolate mousse, salted caramel (v)
Vanilla pannacotta, strawberry compote

CHEESE

+£15 per person supplement as an additional course

Selection of British cheeses, chutney & crackers

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WINES

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV	53
Thienot, Brut NV	85
Thienot, Brut NV Magnum	175
Nyetimber, Brut NV	95
Thienot Rose, Brut NV	100
Delamotte, Brut NV	110
Billecart Salmon Reserve, Brut NV	120
Ruinart, Brut NV	135
Perrier Jouet, Brut NV	145
Louis Roederer, Collection Brut NV	150
Bollinger Cuvee Special, Brut NV	170
Billecart Salmon Rose, Brut NV	185
Perrier Jouet Blanc de Blancs, Brut NV	195
Laurent Perrier Rose, Brut NV	240
Belle Epoque, Perrier Jouet, Brut 2014	320
Dom Perignon, Brut Vintage	395

WHITE

Chardonnay Sauvignon, La Croix Belle, Cotes de Thongue, France	39
Grillo, Feudo Arancio, Sicily, Italy	41
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France	44
Viognier 'Iles Blanches', Cellier des Chartreux, Rhone, France	46
Muscadet sure Lies 'Vieilles Vignes', Chateau Ragotiere, Loire, France	48
Verdejo, Rueda, Jose Pariente, Spain	49
Sauvignon Blanc, Castel Firmian, Trentino, Italy	50
Chardonnay, Cycles Gladiator, California, USA	55
Sauvignon Blanc, Lawson's, Marlborough, NZ 23	58
Riesling Trocken, Dr Fischer, Mosel, Germany	59
Gavi di Gavi 'La Meirana', Broglia, Piemonte, Italy	62
Macon Charnay, Gueugnon-Remond, Burgundy, France	65
Old Vines Chenin Blanc, Kloof Street, Coastal Region, South Africa	64
Gruner Veltliner 'Rosshimmel', Mittelbach, Kremstal, Austria	68
Albarino, Pazo Senorans, Rias Baixas, Galicia, Spain	69
Chardonnay, Elgin Vintners, Elgin Valley, Sth Africa	72
Chablis, Domaine Defaix, Burgundy, France	76
Rully 'Les Villeranges', Domaine Faiveley, Burgundy, France	82
Sancerre Vieilles Vignes, Domaine JM Roger, Loire, France	89
Pouilly Fuisse Vieilles Vignes, Jeandeu, Burgundy, France	115
Mersault 'Vieilles Vignes', Belicard, Burgundy, France	155
Chassagne-Montrachet 1er Cru, Burgundy, France	190

ROSE

Lady A, Provence IGP, France	49
Cotes de Provence 'Heritage', Carte Noire, France	62
Rose et Or, Chateau de Minuty, Provence, France	95

RED

Syrah Merlot, La Croix Belle, Cotes de Thongue, France	39
Montepulciano d'Abruzzo Barrique, Itinera, Abruzzo, Italy	41
Cabernet Merlot, Buitenverwachting, Constantia, South Africa	44
Minervois, La Curiosite, Languedoc, France	48
Cotes du Rhone Vieilles Vignes, Domaine Espigouette, France	50
Malbec Reserve, Domaine Bousquet, Mendoza, Argentina	52
Pinot Noir, Cycles Gladiator, California, USA	56
Chateau de Ricaud Merlot, Cadillac Cotes de Bordeaux, France	60
Vino Nobile di Montepulciano, La Braccasca, Tuscany, Italy	65
Fleurie Vieilles Vignes, Madone, Beaujolais, France	69
Rioja Reserva, Marques de Murrieta, Spain	74
Shiraz, Langmeil, Barossa Valley, Australia	75
Chateau Rahoul, Graves, Bordeaux, France	76
Bourgogne Pinot Noir, Domaine Pillot, France	78
Le Volte dell' Ornellaia, Bolgheri, Italy	82
Cabernet Sauvignon '815', Joel Gott, California	89
Chateau Boutisse, St Emilion Grand Cru, France	95
Chateauneuf-du-Pape, Domaine de Beurenard, Rhone, France	120
Othello Cabernet, Christian Moueix, Napa Valley, California	135
Barolo 'Gallinotto', Mauro Molino, Piemonte, Italy	150
Chateau Cantenac Brown, Margaux, Grand Cru Classe, France	190
Tignanello, Tuscany, Italy	310

DESSERT WINE

Moscato, Dindarello, Maculan, Veneto, Italy (37.5cl)	45
Sauternes, La Fleur d'Or, France (37.5cl)	55
Tokaji Aszu "5 Puttonyos", Disznoko, Hungary (50cl)	95

PORT

Quinta de Ervamoira Single Quinta 10 yo Tawny (50cl)	55
Grahams LBV Port	65
Ramos Pinto, Vintage Port	145

Vintages available on request

SPIRITS

VODKA

42 Below (<i>house</i>)	11.5
Ketel One	12.5
Grey Goose	13
Belvedere	13.5

GIN

Bombay Sapphire (<i>house</i>)	11.5
Bombay Sapphire Premier Cru	14
Hendricks	13.5
Tanqueray 10	13.5
Malfy Con Arancia	13.5
Monkey 47	14.5

TEQUILA

Gran Centenario Plata (<i>house</i>)	11.5
Patron Silver	12
Patron Reposado	14.5
Patron Anejo	15.5

RUM

Bacardi 8yo (<i>house</i>)	12
Diplomatico Reserva Exclusiva 12yo	13.5
Santa Teresa 1796	16

WHISKEY

Glenmorangie 10yo	11.5
Johnnie Walker Black Label (<i>house</i>)	12.5
Talisker 10yo	14
Nikka from the Barrel	15
Oban 14	19
Lagavulin 16	21
Highland Park 18yo	30
Macallan 18yo Sherry Cask	58

AMERICAN WHISKEY

Woodford Reserve (<i>house</i>)	11.5
Maker's Mark	12.5
Gentleman Jack	12
Woodford Reserve Double Oak	14.5
Angel's Envy	16

BRANDY

Remy Marin VSOP	11.5
Remy Martin XO	40

BOTTLED BEER

Lucky Saint (<i>non-alcoholic</i>)	5.5
Brooklyn Lager	6.5
Peroni Red	6.5
Camden Hells	6.5
Peroni Nastro Azzurro (<i>gluten-free</i>)	6.5
Curious Session IPA	6.5
Noam Lager	7.5

COCKTAILS

Please pre-select up to three cocktails to be served to all guests

SIGNATURE COCKTAILS

Tropical Bird 16
Bacardi Coconut, Campari, Pineapple Juice, Citrus, Agave

Summer Greens 16
Bombay Sapphire, Elderflower, Melon Syrup, Citrus, Sugar, Kiwi

City Cosmo 16
42 Below, Elderflower, Campari, Cranberry Juice, Citrus, Sugar

Italian Summer 16
Limoncello, Citrus, Sugar, Prosecco

Dally More 16
Dalmore 12, Citrus, Sugar, Bitters

SPRITZ COCKTAILS

Aperol Spritz 16
Aperol, Prosecco, Soda Water

Campari Spritz 16
Campari, Prosecco, Soda Water

Hugo Spritz 16
Bombay Sapphire, Elderflower, Prosecco, Soda Water

Gin Spritz 16
Bombay Sapphire, Prosecco, Apple Juice

HOUSE TONICS

Eastern Standard 16
42 Below or Bombay Sapphire, cucumber, lime, mint

Soho Mule 16
42 Below, house ginger, lime, soda

Picante De La Casa 16
Patron Reposado, agave, lime, coriander, chilli



MIXERS & SOFT DRINKS

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Coke Zero	3.5
Lemonade	3.5
Tonic	3.5
Soda	3.5
Ginger Beer	3.5
Ginger Ale	3.5
Mineral Water (75cl)	6
Sparkling Water (75cl)	6

JUICE

Apple	4
Orange	4
Grapefruit	4
Pineapple	4
Cranberry	4

NON-ALCOHOLIC COCKTAILS

Fresh Ginger	8
<i>Ginger juice, citrus, honey, Ginger Ale</i>	
Panoma	8
<i>Pentire, grapefruit soda</i>	
Pink Spritz	8
<i>Martini Vibrante, grapefruit, agave, citrus, soda</i>	
Vibrante Spritz	8
<i>Martini Vibrante, tonic water</i>	

PUNCHY DRINKS

Peach, Ginger and Chai spice	6
Yuzu, Cucumber and Rosemary	6
Blood orange, Bitters and Cardamon	6



EVENTS@THENED.COM

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