

Autumn & Winter

Lunch & Dinner Selection By Jean-Georges

Our Private Events Menu are created by using the best of
British products, sourced from local suppliers

These dishes reflect the long lasting quintessentially British tradition of
The Connaught & are influenced by the best of international flavours.

Please select one starter, one main & one dessert course
to create your set menu that will apply for all the guests.

A supplement of £20 per person will apply for a bespoke menu with two choices.

Executive chef – Anshu Anghotra

Pastry chef – Nicolas Rouzaud



THE CONNAUGHT

STARTERS	PER PERSON
CHICKEN Confit chicken leg terrine, walnuts, pickled mushrooms	£24.00
DUCK Gressingham duck's foie gras, macerated fruits, toasted brioche	£28.00
SALMON Scottish salmon tartare, grilled cucumber, sourdough bread	£24.00
LOBSTER Ravioli of lobster, coriander, chilli & spring onion, claw broth, tossed Bok Choy	£28.00
SALT BAKED SQUASH SALAD Organic quinoa, goat's curd, pickled walnuts, charred broccoli	£21.00
BURRATA Lemon jam, basil cress, grilled sourdough	£21.00
OCTOPUS Slow cooked, chorizo, roasted potatoes, lemon dressing	£26.00
MUSHROOM Wild mushroom velouté, truffle cream, croutons	£18.00
BUTTERNUT Butternut squash velouté, parmesan foam, hazelnuts	£18.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.

All prices are inclusive of VAT at the current rate of 20%.
Please note, a discretionary service charge of 12.5% will be added to your account.

MAIN COURSES	PER PERSON
CHICKEN Roasted chicken breast, truffle mashed potato, confit leek, chicken jus	£39.00
BEEF 28day aged English beef fillet, baked celeriac, wild mushrooms, red wine jus	£49.00
DUCK Gressingham slow cooked duck, baked beetroot, celeriac purée, roasting juices	£45.00
STONE BASS Line caught, salsify, spring onion, thyme and bacon emulsion	£45.00
SALMON H. Foreman's farmed salmon, garlic spinach, mussels, samphire, white wine cream	£39.00
LOBSTER Scottish blue lobster, baby artichokes, lemon butter & basil sauce	£49.00
BEETROOT Heritage beetroot, pickled red onions, ricotta	£31.00
RISOTTO Arborio cooked in mushroom stock, roasted wild mushrooms, parmesan	£31.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.

All prices are inclusive of VAT at the current rate of 20%.
Please note, a discretionary service charge of 12.5% will be added to your account.

DESSERTS	PER PERSON
CHOCOLATE Warm chocolate fondant, Madagascar vanilla ice cream	£18.00
CHESTNUT Chestnut cream, blackberry sorbet, meringue	£18.00
CARAMEL Caramelised peanuts, caramel & peanut ice cream, chocolate mousse	£18.00
PEAR Macerated pear, lime zest, pear sorbet, vanilla cheesecake, cinnamon crumble	£18.00
APPLE Apple tart tatin, mascarpone ice cream, cinnamon crumble	£18.00
MILLE FEUILLE Passion fruit cream, coconut sorbet	£18.00
CHEESE Selection of British & European Cheeses, Valencia Quince Paste & crackers	£25.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.

All prices are inclusive of VAT at the current rate of 20%.
Please note, a discretionary service charge of 12.5% will be added to your account.

A la Carte Menu

£135.00 per person

Available from 10 to 30 Guests

A Supplement charge of £20.00 per person applies for 31 to 50 guests

STARTERS

DUCK

Gressingham duck's Foie Gras, macerated fruits, toasted brioche

SALMON

Scottish salmon tartare, grilled cucumber, sourdough bread

BUTTERNUT

Butternut squash velouté, parmesan foam, hazelnuts

MAIN COURSE

CHICKEN

Roasted chicken breast, truffle mash potato, confit leek, chicken jus

SALMON

H. Foreman's farmed salmon, garlic spinach, mussels, samphire, white wine cream

RISOTTO

Arborio cooked in mushroom stock, roasted wild mushrooms, parmesan

DESSERTS

CHOCOLATE

Warm chocolate fondant, Madagascar vanilla ice cream

CHESTNUT

Chestnut cream, blackberry sorbet, meringue

MILLE FEUILLE

Passion fruit cream, coconut sorbet

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.

All prices are inclusive of VAT at the current rate of 20%.
Please note, a discretionary service charge of 12.5% will be added to your account.