



Spring & Summer

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 guests.

A supplement of £20 per person will apply for a choice menu

Executive chef – Anshu Anghotra

Pastry chef – Nicolas Rouzaud

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.

STARTERS

PER PERSON

RABBIT

Confit rabbit terrine, pistachios, pickled heritage carrots

£24.00

DUCK

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

£28.00

SALMON

Herb cured Icelandic salmon, potato crisps, citrus crème fraîche

£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, walnuts, charred asparagus

£21.00

BURATTA

Heritage tomatoes, cherry tomato jus, basil, grilled sourdough

£21.00

OCTOPUS

Slow cooked, chorizo, roasted potatoes, lemon dressing

£18.00

GAZPACHO

Chilled tomato soup, raspberries, EV olive oil, basil

£18.00

PEA & MINT

Pea and mint velloute, parmesan foam

£18.00

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MAIN COURSES	PER PERSON
CHICKEN Free range, parmesan crusted, grilled baby corn, caramelised onion petals	£39.00
BEEF 28day aged English beef fillet, asparagus, wild mushrooms, Madeira jus	£49.00
DUCK Gressingham slow cooked duck, apple puree, duck leg croquette, runner beans, jus	£45.00
STONE BASS Line caught, confit in lemon oil, peas & beans, smoked bacon, bacon cream	£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
CAULIFLOWER Whole roast cauliflower, purée, mustard emulsion	£31.00
SPRING RISOTTO Arborio cooked in tomato stock, spring vegetables, aged parmesan	£31.00

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DESSERTS	PER PERSON
CHOCOLATE Warm chocolate fondant, Madagascar vanilla ice cream	£18.00
Strawberry Eaton mess, crushed strawberry meringue, strawberry pure e	£18.00
CARAMEL Caramelised peanuts, caramel & peanut ice cream, chocolate mousse	£18.00
RASPBERRY Macerated raspberries, lime zest, raspberry sorbet, vanilla cheese cake, crumble	£18.00
PINEAPPLE Roast pineapple, coconut meringue, banana & passion fruit sorbet	£18.00
COFFEE Coffee essence, whipped mascarpone, coffee liqueur ice cream	£18.00
CHEESE Selection of British & European Cheese, Valencia Quince Paste & crackers	£25.00

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A la Carte Menu

£135.00 per person

STARTERS

DUCK

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

SALMON

Herb cured Icelandic salmon, potato crisps, citrus crème fraîche

PEA & MINT

Pea and mint velloute, parmesan foam

MAIN COURSE

CHICKEN

Free range, parmesan crusted, grilled baby corn, caramelised onion petals

STONE BASS

Line caught, confit in lemon oil, peas & beans, smoked bacon, bacon cream

SPRING RISOTTO

Arborio cooked in tomato stock, spring vegetables, aged parmesan

DESSERTS

CHOCOLATE

Warm chocolate fondant, Madagascar vanilla ice cream

ORANGE BLOSSOM

Eaton mess, crushed mangoes, meringue, mango purée

COFFEE

Coffee essence, whipped mascarpone, coffee liqueur ice cream

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