

NoMAD

LONDON

BAR SNACKS

£5 PER GUEST, SELECTION OF 2

MARINATED OLIVES WITH ORANGE & ROSEMARY
HOUSE MIXED NUTS

CANAPES

£30 PER GUEST, SELECTION OF 3 FOR 30 MINUTES

£45 PER GUEST, SELECTION OF 5 FOR 60 MINUTES

£75 PER GUEST, SELECTION OF 6 FOR 120 MINUTES

ADD ON: CAVIAR TO ANY OF THE CHOICES AT £80 / 30G OR £130 / 50G

VEGETARIAN

GOUGÈRES WITH MORNAY SAUCE (V)

MUSHROOM TARTLET GRILLED WITH CONFIT GARLIC & PARMESAN (V)

GOATS CHEESE WHIPPED WITH PISTACHIO & ENDIVE (V)

AVOCADO CRUSHED WITH JALAPEÑO ON BIBB LETTUCE (V)

BEETROOT TARTARE WITH HAZELNUTS (VG)

FISH

SMOKED TROUT WITH PICKLED MUSTARD ON POTATO CRISP

SCALLOP CEVICHE WITH ALMOND & YUZU

TUNA MARINATED WITH SOYA, APPLE & FRIED CAPERS

CRAB SALAD WITH APPLE & AVOCADO ON PUFFED RICE CRACKER

PRAWN COCKTAIL WITH HORSERADISH & CORIANDER

MEAT

BEEF TARTARE WITH CAPERS & MUSTARD

CHICKEN CROQUETTES WITH BLACK TRUFFLE AIOLI

DRY-AGED BEEF BURGER WITH CHEDDAR & RED ONION

THE NOMAD HOT DOG BACON-WRAPPED WITH BLACK TRUFFLE & CELERY

CHICKEN PÂTÉ WITH RED FRUITS ON BRIOCHE

DESSERT CANAPES

+ £10 PER GUEST, SELECTION OF 2

MINIATURE TARTS WITH DARK CHOCOLATE & EARL GREY (V)

BON BONS WITH MILK CHOCOLATE & VANILLA (V)

MACARONS WITH COFFEE

MINIATURE MUFFINS WITH LEMON & BLUEBERRY (V)

Menu is subject to change with seasonality

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PRIVATE DINING

£100 PER GUEST

For parties under 50 guests, pre-select two options per course in advance for your guests to select on the day. For parties over 50, pre-select one option per course, or select two mains, choice on the day, at a supplement of £15 pp.

STARTERS

CARROT

TARTARE WITH MUSTARD
& RYE

HAMACHI

WITH CITRUS, DAIKON
& CAPERS

BURRATA

WITH ROASTED BEETROOT
& HAZELNUT CRUMBLE

RED LEAF

SALAD WITH AUBERGINE, POMAGRANATE
& PINE NUTS

MAINS

BROCCOLINI

GRILLED WITH BLACK RICE, CONFIT EGG
YOLK & LEMON

CHICKEN

ROASTED BREAST WITH BUTTER-BRAISED
TURNIPS & BLACK KALE

CAULIFLOWER

GRILLED STEAK WITH POMEGRANATE,
PARSLEY & ALMONDS

LAMB

GRILLED LOIN WITH JERSEY ROYALS
& CHARGRILLED SHALLOTS

POLLOCK

PAN-SEARED WITH MAITAKE MUSHROOMS
& WATERCRESS

BEEF

FILLET WITH BABY CARROTS
& GRILLED ROSCOFF ONIONS

SCALLOPS

SEARED WITH CELERY ROOT, SMOKED
GRAPES & LOBSTER NAGE
+ £10 per guest

PORK

CONFIT WITH CHARRED CABBAGE, PEAR
& MUSTARD
+ £10 per guest

DESSERTS

ALMOND

MOUSSE WITH CHOCOLATE COOKIE
CRUMBLE & AMARETTO ICE CREAM

STICKY TOFFEE PUDDING

CARAMEL DATE CAKE WITH PEDRO
XIMÉNEZ & CINNAMON ICE CREAM

LEMON

CURD WITH CHEESECAKE
& BROWN BUTTER ICE CREAM

TEA & COFFEE

PETIT FOURS + £5 per guest

IN ADDITION

CHEESE COURSE + £20 per guest
CAVIAR + £80 per 30g or + £130 per 50g