



PORTFOLIO
MCR

PRIVATE DINING MENUS



SAMPLE BANQUET MENU

BANQUET LUNCH

TRUFFLE FOCCACCIA | WHEY BUTTER

—

ROASTED DUCK CROWN | LAMB RACK | AGED SIRLOIN
HASSELBACK POTATOES | ISLE OF WIGHT TOMATOES |
DRESSED CINDERWOOD LEAVES

—

NANA PIZER'S KIWI PAV

£57.50 per person

BANQUET DINNER

TRUFFLE FOCCACCIA | BEEF TATAKI | SMOKE BEETROOT
CARPACCIO | DUCK LIVER PARFAIT | WHIPPED FETA

—

ROASTED DUCK CROWN | LAMB RACK | VENISON LOIN
HASSELBACK POTATOES | ROAST CARROT & GOOSEBERRY
SALAD | DRESSED CINDERWOOD LEAVES

—

NANA PIZER'S KIWI PAV | PETIT FOURS

£85 per person



Drinks Packages Available – POA



SAMPLE CANAPÉS MENU

MENU OPTION

BEEF HASH | EX DAIRY BEEF TARTARE | HORSERADISH |
TOMATO PONZU

CARROT TART WITH PICKLED WALNUT | CHICKEN LIVER
PARFAIT | RED CURRANT | SALTED GOOSEBERRY (V)

PORTFOLIO FRIED CHICKEN | SOUR CREAM | TIKKA | LIME

BEETROOT TART | BURNT CREAM | PINE SHOOTS | COCOA NIB |
COLA (V)

£22 per person (2 of each canapé each)

PREMIUM MENU OPTION

PORK FAT LOBSTER ROLL | CELERY | APPLE | CUCUMBER

SLOW COOKED PORK BELLY | CHARRED PINEAPPLE | WHITE
KIMCHI

HASSELBACK POTATO | BLACK GARLIC | BUTTERMILK | CAVIAR

KOJI CURED HALLOUMI | BRICK PASTRY | BURNT HONEY |
PICKLE WALNUT | LEMON THYME

£30 per person (2 of each canapé each)



*All menus are subject to seasonality and dietaries and
can be discussed with your event manager.*



SAMPLE DINNER MENU

18 Course Dinner - £155

Chicken & oyster | sour cream & chives
Carrot tart | gooseberry | fresh curds
Beef fat hash | dexter beef tartare | horseradish

Beetroot rose | burnt cream | cocoa | pine
Artichokes | coffee | rum | butter
Crab | smoked eel | apple | n25 caviar

Orkney Scallop | magnolia | preserved tomato
Pork fat lobster roll | cucumber
celery | apple
Spring shoot salad taco | blackcurrant wood

The whole duck | chocolate mole | sour cherry
Iberian pork belly | pineapple | green habanero
Salt marsh lamb cutlet | pistachio | mint | feta

Aged ex dairy beef | french onion | truffle | guinness mustard
Hasselback potato | smoked hay | black garlic
buttermilk | n25 caviar

Honeydew melon | chilli margarita

Blue cheese & toasted white chocolate donut
calvados pear | celeriac
The Kiwi pav | fromage blanc | blackberry | mint

Dormouse chocolate | plum | hazelnut



Champagne pairing - 110



SAMPLE DINNER MENU

14 Course Dinner £135

Chicken & oyster | sour cream & chives

Carrot tart | gooseberry | fresh curds

Beef fat hash | dexter beef tartare | horseradish

Beetroot rose | burnt cream | cocoa | pine

Artichokes | coffee | rum | butter

Orkney Scallop | magnolia | preserved tomato

Pork fat lobster roll | cucumber
celery | apple

Spring shoot salad taco | blackcurrant wood

The whole duck | sour cherry

Iberian pork belly | pineapple
green habanero

Salt marsh lamb cutlet | pistachio
mint | feta

Honeydew melon | chilli margarita

Blue cheese & toasted white chocolate donut
calvados pear | celeriac

The Kiwi pav | fromage blanc
blackberry | mint



Champagne pairing - 90



SAMPLE LUNCH MENU

10 Course Lunch - £75

Chicken & oyster | sour cream & chives

Carrot tart | gooseberry | fresh curds

Beef fat hash | dexter beef tartare | horseradish

Beetroot rose | burnt cream | cocoa | pine

Artichokes | coffee | rum | butter

Pork fat lobster roll | cucumber
celery | apple

Spring shoot salad taco | blackcurrant wood

The whole duck | chocolate mole | sour cherry

Iberian pork belly | pineapple
green habanero

The Kiwi pav | fromage blanc
blackberry | mint

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Champagne pairing - 65



VEGETARIAN SAMPLE MENU

18 Course Dinner - £155

Asparagus | wild garlic | tempura samphire | yolk jam

Sand carrot tart | gooseberry | fresh curds

Koji halloumi | pickled walnut | brick pastry

Beetroot rose | burnt cream | cocoa | pine

Artichokes | coffee | rum | butter

Fried quail egg | piperade | alpine cheese | crumpet

Miso chawanmushi | buttered corn | alliums

Spring peas | sheeps cheese | elderflower

Spring shoot salad taco | blackcurrant wood

Grilled marrow | mushroom xo | roasted peanut

Tomato tarte tartin | carrot top pesto | stracciatella

Maitaki presse | chocolate mole

Celeriac truffle lasagne | vin jaune

Hasselback potato | smoked hay | black garlic
buttermilk

Winter melon | chilli margarita

Blue cheese & toasted white chocolate donut
calvados pear | celeriac

The Kiwi pav | fromage blanc | blackberry | mint

Dormouse chocolate | plum | hazelnut



Champagne pairing - 110



VEGETARIAN SAMPLE MENU

14 Course Dinner - £135

Asparagus | wild garlic | tempura samphire | yolk jam

Sand carrot tart | gooseberry | fresh curds

Koji halloumi | pickled walnut | brick pastry

Beetroot rose | burnt cream | cocoa | pine

Artichokes | coffee | rum | butter

Fried quail egg | piperade | alpine cheese crumpet

Spring peas | sheeps cheese | elderflower

Spring shoot salad taco | blackcurrant wood

Grilled marrow | mushroom xo | roasted peanut

Celeriac truffle lasagne | vin jaune

Hasselback potato | smoked hay | black garlic
buttermilk

Honeydewmelon | chilli margarita

Blue cheese & toasted white chocolate donut
calvados pear | celeriac

The Kiwi pav | fromage blanc
blackberry | mint



Champagne pairing - 90



VEGETARIAN SAMPLE MENU

10 Course Lunch - £75

Sand carrot tart | gooseberry | fresh curds
Koji halloumi | black garlic | brick pastry
Artichokes | coffee | rum | butter

Beetroot rose | burnt cream | cocoa | pine
Fried quail egg | piperade | alpine cheese crumpet
Spring shoot salad taco | blackcurrant wood

Grilled marrow | mushroom xo
Celeriac truffle lasagne | vin jaune
Hasselback potato | smoked hay | black garlic
buttermilk

The Kiwi pav | fromage blanc
blackberry | mint



Champagne pairing - 65



BAR SNACKS MENU

Available every day until 9pm

Gordal Olives **5**

Smoked Almonds **4**

Pork Scratchings | Chilli | Lime **4**

Truffle & Black Garlic Focaccia | Butter **5**

Seasonal British Oysters **3 for 11**

*Rosé Champagne Mignonette
Blood Orange Hot Sauce*

House Cut Fries | Roasted Garlic Mayo **6**

Chicken Liver Parfait | Greengage Jam | Brioche **12**

British Cheese Board Selection **20**

Charcuterie Board **20**

If you have any allergies or dietary requirements please let a member of staff know.



Please note A 10% discretionary service charge will be added to your bill