



# SCOTT'S

PRIVATE DINING

*Winter Menu*

# CANAPÉS

*For pre-lunch or dinner canapés, we recommend four canapés per person  
£4.50 per piece*

## Beef tartare

miso shiso dressing and truffle mayonnaise

## Smoked eel croquette

with horseradish

## Scotts sausage roll

with piccalilli relish

## Shrimp tempura

spicy cocktail sauce

## Dorset crab tartlet,

green apple, lemon mayonnaise

## Lobster tortilla

peppered pineapple, avocado salsa

## Seared rare tuna doughnut

with wasabi mayonnaise

## Maki rolls fish and vegetarian

with wasabi and pickled ginger

## Thai soft rolls

with bang bang chicken and peanuts

## Vegetarian Thai soft rolls (v)

with fragrant herbs and nou cham  
and coriander dressing

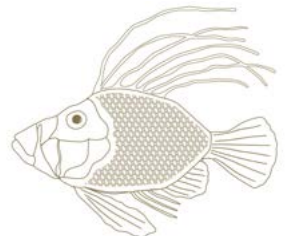
## Wild mushroom and goats cheese tartlet

## Broccoli tempura (v)

with chilli and lemon aioli

## Welsh rarebit gougères

*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of Staff if you have an allergy, or ask for further allergen information.*



# WINTER MENUS



## CORPORATE LUNCH MENU

£75



Beetroot and goats cheese tart  
with blood orange and winter leaves



Chargrilled salmon  
with roasted cape broccoli,  
crab and amalfi lemon dressing



Hazelnut praline ice cream coupe

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# WINTER MENUS

## MENU ONE

£95



Puglian burrata with caponata,  
parmesan foccacia and rocket



Roast Suffolk chicken  
with wild mushroom pie,  
celeriac puree, hispi cabbage,  
chicken butter sauce



Apple tart fine with  
caramel ripple ice cream



A selection of teas, coffee  
and petit fours

## MENU TWO

£100



Yellowtail and salmon sashimi  
with pickled Asian salad,  
orange ponzu



Fillet of seabass with  
prawn gyoza, sprouting broccoli,  
ginger, mushroom dashi

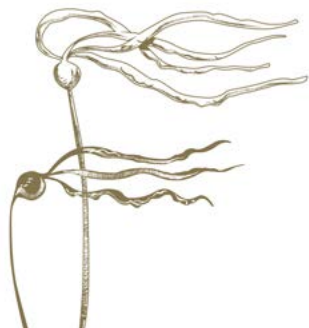
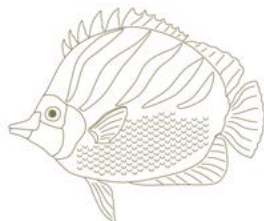


Yuzu posset, apple sorbet,  
shiso and rhubarb



A selection of teas, coffee  
and petit fours

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# WINTER MENUS

## MENU THREE

£110



Twice baked Keens  
cheddar souffle  
with winter truffles



Fillet of halibut with  
shellfish risotto, sea vegetables



Vanilla crème brulee,  
clementines, Grand Marnier  
and lemon balm



A selection of teas, coffee  
and petit fours



## MENU FOUR

£130



Portland dressed crab,  
spiced brown crab  
mayonnaise, green apple  
and Melba toast.



Fillet of beef with  
Roscoff onion and foie gras tart,  
truffle mash, port wine sauce



Baked triple chocolate  
and caramel fondant with  
hazelnut praline ice cream



A selection of teas, coffee  
and petit fours

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# MENU ENHANCEMENTS

*Each platter serves 5 guests*

## SCOTT'S PLATEAU DE FRUITS DE MER

Oysters, dressed crab, Dublin bay prawns, sea bass ceviche, cockles, Atlantic prawns, mussels, clams

£120

## SCOTT'S DELUXE PLATEAU DE FRUITS DE MER

Oysters, Whole lobster, dressed crab, Dublin bay prawns, sea bass ceviche, cockles, Atlantic prawns, mussels, clams

£175

## CAVIAR

*prices per dish*

*We recommend 20g per person*

### Platinum

30g £105 | 50g £175

### Oscietra

30g £120 | 50g £200  
125g £500 | 250g £950

### Beluga

30g £255 | 50g £425  
125g £995 | 250g £1900

## ADDITIONS

Mixed sashimi platters

£70.00 per platter

Gillardeau rock oysters

£72.00 (12) platter

Smoked salmon

£22 per person

Louet-Feisser rock oysters

£72.00 (12) platter



# MENU ENHANCEMENTS

Lobster thermidor (1/2) *£35.00 per person*

Mixed shellfish platters *£55.00 per person*



Pre Dessert Addition:

Twinkle sorbet; elderflower and lemon sorbet,  
vodka, Henriot Champagne

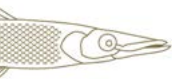
*£15.00 per person*



## CHEESE COURSE

An additional cheese course can be added to  
all menus at a supplement of *£16.50 per person*.

Cheese boards will consist of a bespoke  
selection of three cheeses and accompaniments.



# CELEBRATION CAKES

*Cakes are made to order for the requested size of the party.*

*Minimum 72 hours' notice is required*

*£8.50 Per Person*



Vanilla cheesecake with raspberries



Cru Virunga chocolate and salted caramel



Amalfi lemon, meringue and mixed spring berries



Strawberry and white chocolate

