

34

MAYFAIR

THE EMIN ROOM

PRIVATE DINING MENUS

PRE-DINNER COCKTAILS

Negroni £17.50

gin, vermouth, Campari

Vesper martini £18.50

vodka, gin, Lillet Blanc

Cosmopolitan £17.00

*vodka, Cointreau,
cranberry juice, lime juice*

Lychee martini vodka £16.50

*vodka, lychee juice,
lemon juice*

NON-ALCOHOLIC COCKTAILS

Virgin bellini £7.00

peach purée, ginger ale

Caribbean cup £11.50

*pineapple juice, passion fruit
lime juice, agave syrup*

Lychee blossom £11.50

*Lychee, jasmine tea, honey,
strawberry, lemon*

Dragon thyme £12.50

*Everleaf Mountain,
REAL "Dry Dragon"
kombucha, honey, thyme*

SPARKLING COCKTAILS

Americana Champagne
cocktail £18.00

*Bourbon, Angostura,
sugar cube, Champagne*

Bellini £16.50

peach purée, Prosecco

French 75 £18.00

gin, lemon juice, Champagne

Twinkle £17.00

vodka, elderflower cordial, Champagne

AFTER DINNER COCKTAILS

The boulevardier £18.00

Bourbon, vermouth, Campari

Old fashioned £17.50

Bourbon sugar, Angostura

Caipirinha £16.00

Cachaça, lime, sugar

Dark 'n' stormy £17.50

*Havana Club 7yo, lime juice, ginger
beer*

French martini £17.00

vodka, Chambord, pineapple juice

Espresso martini £17.50

vodka, coffee liqueur, espresso, sugar

Moscow mule £15.00

vodka, lime, ginger beer

CANAPÉS

£4.75 per dish, per person

VEGETARIAN/VEGAN

Cep mushrooms
& provolone tart

Corn taco, avocado, black bean
& ancho chilli

Vegan “ceviche” tiger’s milk
& fried plantain

Summer vegetable
& goat’s cheese arancini

Miso-glazed aubergine
green onion & sesame

MEAT

Wagyu croquettes
with wasabi mayo

Steak tartare on sourdough
truffled mayo

Tataki of beef, soy glaze
& pickles

Buttermilk fried chicken lime
& maple glaze, chipotle

34 hamburger, Mayfield Swiss
& club sauce

FISH

Dressed Devonshire crab on toast
sea herbs & lemon

Lobster tostada
guacamole & jalapeño

Salmon tartare, red chilli dressing
lotus root & nori

Shrimp burger
Korean spiced mayo

Seared Yellowfin tuna
seaweed mayo & radish

These can also be mixed with our mini dishes & will be priced accordingly.

All prices include VAT, a 15% service charge applies.

MINI DISHES

SAVORY

Tuna tartare, avocado
jalapeno & sesame
£11

Crispy duck charred
pineapple hot & sour
sauce fragrant herbs
£10

Risotto primavera
whipped goat's cheese
£8

Truffled mac & cheese
£8

Deep fried haddock
chips & tartare sauce
£11

Grilled shrimp
kimchi fried rice
£11

USDA strip chips
& bearnaise
£14

Buttermilk fried chicken
creamed corn & jalapeno
£11

Coconut fried sweet potato
avocado & chipotle
£10

SWEET

34 Doughnuts with chocolate sauce,
lemon curd and raspberries sauce
£7

Baked cheesecake with raspberries
£7

Please note, a bespoke supplementary middle and cheese course can be added to all menus

SUMMER MENUS

We offer a selection of four menus to choose from but please note you must select one menu for the whole party.

MENU ONE

£70

Pugliese Burrata, heirloom tomatoes, white balsamic dressing, black olive & Parmesan grissini

Suffolk chicken, confit potato, new season sweetcorn, girolles & chicken butter sauce

Lemon meringue coupe with blueberries & shortbread

MENU TWO

£80

Salmon tataki, miso, shiso & sesame dressing

Roast fillet of cod, charred gem, peas & Iberico ham

Pavlova with summer berries and raspberry sorbet

MENU THREE

£90

Crispy duck & watermelon salad, fragrant herbs, cashew nuts & hoisin dressing

Fillet of halibut, Dorset crab & summer vegetable fregola, shellfish & tomato dressing

Baked vanilla cheesecake with strawberries

MENU FOUR

£100

Dorset crab tart, cucumber, green apple, sea herbs & lemon

Fillet of heritage beef, truffled potatoes, bone marrow, roasted carrot, Bordelaise sauce

Cru Virunga chocolate and hazelnut fondant with milk ice cream

ADDITIONS

If you wish to enhance your experience, we can offer the below following options to share on the table for all your guests:

Lobster mac & cheese with shaved truffle £43

Iberico ham, Manchego cheese & Nocerella olives £27

Argyll smoked salmon £20

Oscietra caviar, blinis & crème fraîche -50g-125g- £190 -£475

Please note, a bespoke supplementary middle and cheese course can be added to all menus

CHOICE MENU

£120 per person

We offer the below choice menus for parties up to 34 guests. Please note that we require the organiser to choose a maximum of three starters, three main courses and three desserts from the below menu and we require all your guests to order in advance from this menu.

We kindly require the final pre-orders two weeks prior to your event.

STARTERS

Pugliese Burrata, heirloom tomatoes, white balsamic dressing, black olive & Parmesan grissini

Salmon tataki, miso, shiso & sesame dressing

Crispy duck & watermelon salad, fragrant herbs, cashew nuts & hoisin dressing

Dorset crab tart, cucumber, green apple, sea herbs & lemon

MAINS

Suffolk chicken, confit potato, new season sweetcorn, girolles & chicken butter sauce

Roast fillet of cod, charred gem, peas & Iberico ham

Fillet of halibut, Dorset crab & summer vegetable fregola, shellfish & tomato dressing

Fillet of heritage beef, truffled potatoes, bone marrow, roasted carrot, Bordelaise sauce

DESSERTS

Lemon meringue coupe with blueberries & shortbread

Pavlova with summer berries and raspberry sorbet

Baked vanilla cheesecake with strawberries

Cru Virunga chocolate and hazelnut fondant with milk ice cream

All prices include VAT, a 15% service charge applies.

SIDE DISHES

Served family style.

£5.50 per side dish

Truffled mash

Truffled fries

Miso-glazed carrots
with sesame

Creamed sweetcorn
with jalapeño & green onion

Tenderstem broccoli
with flaked almonds

CHEESE COURSE

*An additional cheese course can be added to all menus
at a supplement of £14.50 per guest.*

Farmhouse cheese served with biscuits & onion chutney

CELEBRATION CAKES

Please choose one cake from the selection below, these are priced at £5.00 per guest.

Minimum of 12 guests | One week's notice is required

Amalfi lemon & raspberry sponge cake

Cru Virunga chocolate & caramel mousse cake

Flourless coconut & pineapple cake

Vanilla & passion fruit layer cake

*If you would prefer to provide your own cake, please kindly note
that we charge £60 per cake.*

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to
celebrate a special occasion or just to say thank you.

Available to purchase online 34-restaurant.co.uk