

The background of the entire page is a repeating pattern of thin, wavy, horizontal lines in a light gold or beige color. The lines are closely spaced and create a textured, water-like effect. The entire page is enclosed in a thin, solid gold border.

SCOTT'S

PRIVATE DINING

Summer Menus

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

Smoked salmon doughnut

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 coriander dressing

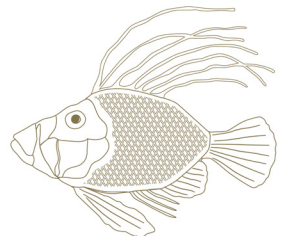
Pea and goats cheese truffle tart (v)

with pea shoots

Broccoli tempura (v)

with chilli and lemon aioli

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.



SUMMER MENUS

MENU ONE

£85



Puglian Burrata
with heritage tomatoes, pesto
and Parmesan focaccia



Blackened miso salmon
with bok choy, pickled enoki
mushrooms and dashi



Pimms coupe
Lemon sorbet with Pimms jelly,
summer berries, mint
and cucumber

MENU TWO

£90



Spicy salmon tartare
avocado and lotus root crisps

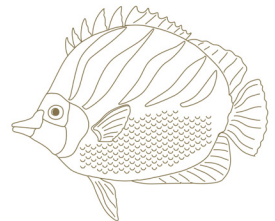


Suffolk chicken
with girolle mushroom,
crispy layered potato,
sweetcorn and tarragon
chicken butter sauce



Lemon & elderflower posset
meringue and raspberries

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SUMMER MENUS

MENU THREE

£95



Golden Cross goat's
cheese and truffle tart,
summer vegetables, wild herb
and white balsamic dressing



Fillet of halibut, shellfish ravioli
tenderstem broccoli, ginger
& lobster butter sauce



Peach Melba Pavlova
peaches, vanilla ice cream
and raspberry sauce

MENU FOUR

£110



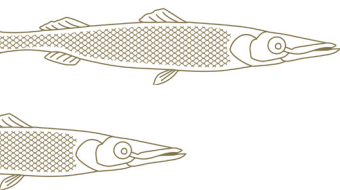
Scotts dressed crab
Melba toast, lemon
and crab mayonnaise



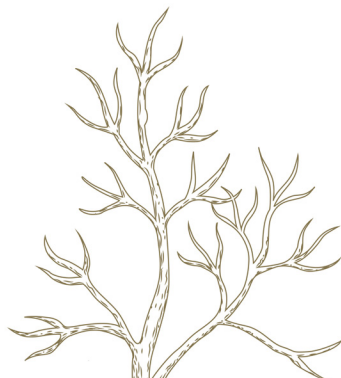
Cornish rump of lamb
summer beans, organic spelt,
datterini tomatoes, garlic
and rosemary juices



Strawberry mille-feuille
white chocolate mascarpone,
pistachio and gold leaf



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SUMMER MENUS



MENU FIVE

£125



Lobster salad
miso and shiso dressing,
avocado and toasted sesame

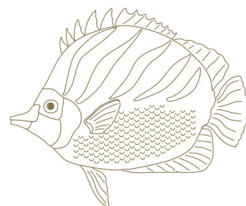
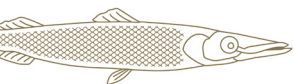


Fillet of beef with bone marrow
croquette, watercress puree,
summer chanterelle and Madeira



Salted caramel triple
chocolate fondant,
crème fraiche ice cream

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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 £75 | 50g £130

Oscietra

30g £100 | 50g £165
125g £415 | 250g £950

Beluga

30g £210 | 50g £350
125g £875 | 250g £1900

ADDITIONS

Mixed sashimi platters

£70.00 per platter

Gillardeau rock oysters

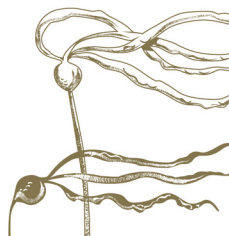
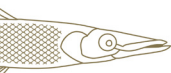
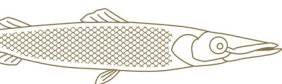
£72.00 (12) platter

Smoked salmon

£20 per person

Louet-Feisser rock oysters

£70.00 (12) platter



MENU ENHANCEMENTS

Lobster thermidor (1/2) *£33.00 per person*

Mixed shellfish platters *£55.00 per person*



Pre Dessert Addition:

Twinkle sorbet with Champagne

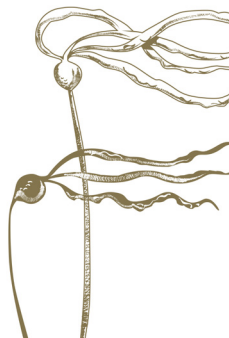
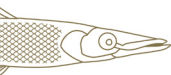
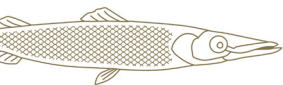
£18.00 per person



CHEESE COURSE

An additional cheese course can be added to all menus at a supplement of £15 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

