PRIVATE DINING MENUS

Please select ONE MENU for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95 Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU A

STARTERS

Tomato Soup vg Vegan Cheese, Olives, Pine Nuts and Focaccia Bang Bang Chicken Salad Sesame, Peanut Butter and Chilli Sauce

Popcorn Shrimp Creamy Spicy Sauce, Pickled Mouli and Sesame

MAINS

Sole Goujons Minted Peas, Tartare Sauce & Fries Chicken Milanese Brioche-crumbed Chicken Breast with San Marzanino Tomatoes, Red Onion, Capers, Rocket, Parmesan and Pesto

Green Asparagus v Poached Hen's Egg, Ponzu Hollandaise and Toasted Almonds

Orbit

Includes Sprouting Broccoli with Lemon & Olive Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum Panna Cotta vg Mango, Pineapple, Chilli,

Lime and Lemon Balm

Selection of Traditional Ice Creams & Sorbets

Dark Chocolate Mousse, Salted Caramel Ice Cream, Milk Foam, Honeycomb,

Selection of Teas, Infusions & Coffee

Popping Candy

Cep Infused Chocolate Truffles £4.50

Selection of Cheeses £12.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin with apple and apricot chutney and wholegrain crackers

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 13.5% will be added to your bill.



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.

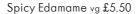






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PRIVATE DINING MENUS



Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU B

STARTERS

Avocado & Sesame Fried Chicken Coriander, Green Tea and Chia Seed, Jalapeño Dip Oak Smoked Salmon With Rye Bread Burrata v Garden Peas, Green Pesto, Aged Balsamic Reduction, Pine Nuts and Pea shoots

Monkfish and Prawn Curry Keralan Curry with Sweet Potato, Coriander, Coconut and Jasmine Rice Roasted Half Chicken Truffled Mash Potato, Grated Black Truffle, Mushroom Sauce and Nasturtium

MAINS

Miso Aubergine vg Red Tapenade, Cracked Durum Wheat, Cauliflower Couscous, Raisins, Flaked Almonds, Coconut Yoghurt and Rocket

Includes Sprouting Broccoli with Lemon & Olive Oil and Herb Green Salad with Avocado, for the table

Coconut and Rum Panna Cotta vg Mango, Pineapple, Chilli, Lime and Lemon Balm DESSERTS
Selection of
Traditional Ice Creams
& Sorbets

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

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Cep Infused Chocolate Truffles £4.50

Selection of Teas, Infusions & Coffee

Selection of Cheeses £12.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin with apple and apricot chutney and wholegrain crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU C

£80

STARTERS

Roasted Sea Scallops Potato Mousseline, Bacon Jam, Orange, Mint oil and Nasturtium Chicken Dumplings Truffle and Citrus Ponzu Burrata v Garden Peas, Green Pesto, Aged Balsamic Reduction, Pine Nuts and Pea shoots

Miso Black Cod
Pickled Fennel and Miso Squce

Roasted Duck Breast Honey Braised Endives, Spinach Pureé, Pickled Mustard, Glazed

MAINS

Miso Aubergine vg Red Tapenade, Cracked Durum Wheat, Cauliflower Couscous, Raisins, Flaked Almonds, Coconut Yoghurt and Rocket

Includes Sprouting Broccoli with Lemon & Olive Oil and Herb Green Salad with Avocado, for the table

Pecan Nuts and Nasturtium

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream,
Chocolate Pearls

Selection of Traditional Ice Creams & Sorbets

Golden Apple v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla Ice
Cream, Toffee Sauce (12 minutes)

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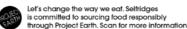
Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Cheeses £12.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin with apple and apricot chutney and wholegrain crackers

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PRIVATE DINING MENUS

Spicy Edamame vg £5.50

Wild Mushroom and Truffle Rice Balls v £7.95
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU D

STARTERS

Beetroot Carpaccio vg Beetroot Bacon, Watermelon, Hoisin sauce, Fire Roasted Nuts and Chilli Steak Tartare Mustard and Tabasco Sauce Roasted Sea Scallops Potato Mousseline, Bacon Jam, Orange, Mint oil and Nasturtium

MAINS

Linguine with Lobster
Blistered Datterini Tomatoes,
Chilli and Garlic

Green Asparagus v Poached Hen's Egg, Ponzu Hollandaise and Toasted Almonds Sirloin Steak Crispy Potato Rösti, Watercress and Red Wine Sauce

Includes Sprouting Broccoli with Lemon & Olive Oil and Herb Green Salad with Avocado, for the table

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Orbit

Dark Chocolate Mousse, Salted Caramel Ice Cream, Milk Foam, Honeycomb, Popping Candy DESSERTS

Selection of Traditional Ice Creams & Sorbets Chocolate Bubbles
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie

Vanilla Ice Cream, Chocolate Pearls

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Selection of Teas, Infusions and Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Cheeses £12.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin with apple and apricot chutney and wholegrain crackers

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