

## 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

£60

#### 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

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

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

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

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.



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 B

£70

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

MAINS

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

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

DESSERTS

Coconut and  
Rum Panna Cotta vg  
Mango, Pineapple, Chilli,  
Lime and Lemon Balm

Selection of  
Traditional Ice Creams  
& Sorbets

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

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

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.



## 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

#### MAINS

Miso Black Cod  
Pickled Fennel and Miso Sauce

Roasted Duck Breast  
Honey Braised Endives, Spinach  
Pureé, Pickled Mustard, Glazed  
Pecan Nuts and Nasturtium

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

#### DESSERTS

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)

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

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.



## 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

£100

#### STARTERS

Beetroot Carpaccio vg  
Beetroot Bacon, Watermelon,  
Hoisin sauce, Fire Roasted  
Nuts and Chilli

Steak Tartare  
Mustard and Tabasco Sauce

Roasted Sea Scallops  
Potato Mouseline,  
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

#### DESSERTS

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

Selection of  
Traditional Ice Creams  
& Sorbets

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

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

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.

