The 23 Q2 JUN PRIVATE DINING MENUS FOR LARGER TABLES



THE HARBEN ROOM

Our intimate Harben Room, nestled behind The Pem's carefully curated wine collection, provides a calm escape for up to 22 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.



Lunch Menu

Saddleback Liver Pate Calvados, ridged cucumber, red onion

مه Chilled Soup of Jersey Royals Neal's Yard crème fraîche, Riesling, pumpernickel

> Lancashire Leek Gratin Cornish mussels, Vermouth, Dulse

هد Parcel of Confit Chicken Leg St. Ewe egg, capers, celeriac

White Chocolate Mousse British raspberries, cardamom, rose

Selection of British and Irish Cheeses (£5 supplement)

Petit Fours

£45 per guest

This menu is an example only and changes every month, selecting the best in season. Served Wednesday to Friday Lunch.

Spring Menu

Warm Salad of Jersey Royals Cornish cod brandade, broadbeans, lovage

هد Knife and Fork Bacon Margarita onion, nasturtium, soured cream

> Poached Cornish Pollock Pickled cockles, sorrel, Noilly-Prat

مہ Spring Chicken Clamart Peas Francaise, wild morels, verjuice

Gariguette Strawberry Cheesecake Honey, bee pollen

or

Manjari Chocolate Bar Marcona almonds, orange blossom, cacao

Petit Fours

£75 per guest

Orders can be placed on the evening for groups of up to 10 guests. For groups of 11 guests and more, pre-orders are required 5 working days in advance. Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.

Prestige Menu

White Asparagus Royale Marcona almonds, vin jaune, Exmoor Caviar

Roast Herdwick Lamb Loin Charred lemon, coco beans, marjoram

Lemon Meringue Yoghurt sorbet, caramelised white chocolate, hazelnut

Petit Fours

£95 per guest



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.

Sommelier's Recommendations of Wine

Welcome Drink

Hambledon 'Classic Cuvée' - Hampshire, England NV - £90

Starter

Egy Kiss Dry Furmint - Hungary 2021 - £62 Gérard Boulay Sancerre 'Les Mont Damnes' - Loire Valley, France 2020 - £125 Fillipi Soave Classico 'Castelcerino' - Veneto, Italy 2019 (MAGNUM) - £125

Main

Vincent Latour Bougogne Blanc - Bourgogne, France 2017 - £72 Radford Dale 'Renaissance' Chenin Blanc - Stellenbosch, SA 2019 - £82 Viano Vineyards Zinfandel - Contra Costa, USA 2016 - £60 Château la Claymore - Lussac Saint-Emilion, Bordeaux, France 2016 - £65

Dessert

Bentomiz 'Ariyanas' Naturalmente Dulce (500ml) - Malaga, Spain 2020 - £60 Carl Koch Bacchus Beerenauslese - Rheinhessen, Germany 1994 - £105

All prices are per bottle and inclusive of V.A.T. at current rate.

Taste of The Pem

Canapés

Dorset Razor Clams British garden peas, lemon grass, Exmoor caviar

Griddled British Asparagus Yorkshire pecorino, Cornish little leaves, preserved ceps

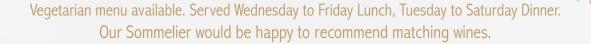
> Herb Stuffed Cornish Brill Tokyo turnips, wild garlic, sunflower seeds

> > Bermondsey Hard Pressed

Apricot Tart Hazelnut frangipane, fresh almonds, apricot sorbet

Petit fours

£140 per guest



'Some of the best food in town'

Tim Hayward, 15 September 2022

FINANCIAL TIMES



Bespoke Menu Options

For the ultimate culinary experience, Chef Sally Abé and her team can create a fully bespoke menu for your private event or celebration.

> Bespoke menus from £150 per guest Require a minimum of 20 guests



Det in touch

the.pem@conradhotels.com +44 (0) 203 301 8080

The Pem 22-28 Broadway, Westminster London SW1H 0BH