

# 116

AT THE ATHENAEUM

## PRIVATE DINING MENUS

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### CANAPES

The perfect amuse bouche on arrival, our delicious canapes are priced at **£24 per person**, which includes a choice of 5 items.

#### COLD

Truffle Gougère <sup>(V)</sup> 🌱

Mackerel Rillettes & Radish <sup>(\*G/F)</sup>

Smoked Salmon Roulade, Caviar <sup>(G/F)</sup>

Goat Cheese & Courgette Tartlet <sup>(V) (\*VG)</sup>

#### HOT

Smoked Haddock Croquette 🌱

Kalamata Olive & Onion Tart Fine <sup>(V) (\*VG)</sup>

Cauliflower Cheese Rice Fritter <sup>(V) (\*VG)</sup>

Pork & Apple Sausage Roll

Sticky Pork Belly Bites <sup>(\*G/F)</sup>

Welsh Rarebit

#### SWEET

Dark Chocolate Truffles <sup>(\*G/F)</sup>

Set Fruit Jelly <sup>(V) (\*VG)</sup> 🌱

Raspberry Macaroons <sup>(V) (\*VG)</sup>

Executive Chef Ian Howard / Events Manager Alam Ahmed

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an \* can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian (VG) Vegan (G/F) Gluten-Free 🌱 Sustainable / Low Carbon Choice

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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### SET MENUS

Available for up to 48 guests, our three course menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

#### MENU 1

£45 per person

Bitter Leaf & Burrata Salad <sup>(V)</sup> (G/F) 🌱  
Breast of Goosnargh Chicken, Herb Risotto, Wild Mushrooms <sup>(G/F)</sup>  
Valrhona Chocolate Mousse, Almond Biscuit  
Coffee, Tea & Infusions, Petit Fours

#### MENU 2

£55 per person

Presse Terrine of Roast Goosnargh Chicken, Shallot & Garlic Hock, Red Onion & Green Bean Salad <sup>(G/F)</sup>  
Roasted Fillet of Loch Duarte Salmon, Wilted Baby Gem, Samphire & Cucumber, Lemon Butter Sauce <sup>(G/F)</sup>  
Chocolate Ganache, Honeycomb, Lemon <sup>(G/F)</sup>  
Coffee, Tea & Infusions, Petit Fours

#### MENU 3

£55 per person

Marinated Loch Duarte Salmon, Avocado, Pink Grapefruit & Fennel <sup>(G/F)</sup>  
Fillet of Beef Wellington, Steamed Spinach, Fondant Potato, Madeira Jus  
Rum Baba, Chantilly Cream, Moelle Raisins  
Coffee, Tea & Infusions, Petit Fours

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## PRIVATE DINING MENUS

### A LA CARTE PRE-ORDERED MENU

Available for up to 30 guests, our a la carte menu option is the ideal choice when it comes to providing a variety of delicious choices for your invitees. Guests may choose from a selection of three starters, three main courses and three desserts with the option to add an additional cheese course. Please note – this option must be pre-ordered, with a table plan and dietary requirements provided in advance.

#### STARTERS

- Bitter Leaf, Hazelnut & Burrata Salad <sup>(V) (\*G/F)</sup> £18 🌱
- Seasonal Soup, Cheddar, Olive & Thyme Bread <sup>(\*G/F)</sup> £17
- Presse Terrine of Roast Goosnargh Chicken, Shallot & Garlic Hock, Red Onion & Green Bean Salad <sup>(G/F)</sup> £18
- Classic Smoked Scottish Salmon, Crème Fraiche, Caper Berries, Wholegrain Bread <sup>(\*G/F)</sup> £18 🌱
- Marinated Loch Duarte Salmon, Avocado, Pink Grapefruit & Fennel <sup>(G/F)</sup> £20
- Pea & Shallot Ravioli, Smoked Tomato Pesto, Pea Shoot Salad £18

#### MAIN COURSES

- Breast of Goosnargh Chicken, Herb Risotto, Wild Mushrooms <sup>(G/F)</sup> £35
- Welsh Lamb Shepherd's Pie, Fine Beans <sup>(G/F)</sup> £35
- Roasted Fillet of Loch Duarte Salmon, Wilted Baby Gem, Samphire & Cucumber, Lemon Butter Sauce <sup>(G/F)</sup> £38 🌱
- Bhuna Chicken Curry, Basmati Rice, Mango Chutney & Raita £35
- Fillet of Beef Wellington, Steamed Spinach, Fondant Potato, Madeira Jus £55
- Cauliflower Steak, Golden Raisins, Cauliflower Fritter, Pine Nuts & Parsley <sup>(V) (VG) (G/F)</sup> £25 🌱
- Athenaeum Deluxe Fish Pie, Minted Vegetables £35

#### DESSERTS

- Valrhona Chocolate Mousse, Almond Biscuit £12
- Neal's Yard Yoghurt, Poached English Crimson Rhubarb, Pistachio <sup>(G/F)</sup> £12 🌱
- Chocolate Ganache, Honeycomb, Lemon <sup>(G/F)</sup> £12
- Rum Baba, Chantilly Cream, Moelle Raisins £12
- English Cheese Board, Grapes, Celery, Crackers <sup>(\*G/F)</sup> £18

Coffee, Tea & Infusions, Petit Fours £5

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