



THE CONNAUGHT

PRIVATE EVENTS
MENUS

AUTUMN & WINTER
2023-2024



THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WELCOME

Our Private Events menus are created using the finest British products, sourced from local suppliers.

These dishes reflect the quintessentially British heritage of The Connaught whilst being influenced by the best of international flavours.

Executive chef – Ramiro Lafuente Martinez

Pastry chef – Jerome Beraudo

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.





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BREAKFAST MENU

CONTINENTAL BREAKFAST £35.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

Basket of Pastries from The Connaught's Bakery
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Seasonal Fruit Salad

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

ENGLISH BREAKFAST £45.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

The Connaught Bakery Basket
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Full English
Scrambled Eggs, Dry Cured Bacon, Sausage, Mushrooms & Tomatoes
or
Smoked Salmon & Scrambled Eggs

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

Supplement of £15 per person for choice menu

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BREAKFAST MENU

WELL-BEING BREAKFAST £40.00

Freshly Squeezed Juices

Orange, Grapefruit & Carrot

Green Juice

Granny Smith Apple, Kale, Cucumber, Spinach, Lemon, Young Ginger

Fruit & Berry Bowl

Coconut Chia Bowl

Seasonal Fruits, Dates, Cacao, Brazil Nuts, Coconut Milk

Bircher Muesli, Apples, Goji Berries, Nuts

Home-Made Granola, Nuts, Greek Yoghurt

The Connaught Blended Coffee

Selection of Teas, Herbal Infusions & Green Tea

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BREAKFAST MENU

THE EUROPEAN BREAKFAST

£40.00

Freshly Squeezed Juices

Orange, Grapefruit & Carrot

The Connaught Bakery Basket

Croissants, Pains au Chocolat, Danish Pastries & Toast

Selection of Preserves & Butter

Assorted Mild Artisanal Cheeses

Artisan Breakfast Cold Cut Meats

Fresh Seasonal Fruit Salad

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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BREAKFAST MENU

INDIVIDUAL BREAKFAST ITEMS

PER PERSON

Choose from the items below to enhance your set breakfast or create your own

JUICES

Freshly Squeezed Orange, Grapefruit or Carrot Juice £13.00

Green Juice £13.00

*Granny Smith Apple, Kale, Cucumber, Spinach, Lemon,
Young Ginger*

Tumeric Tonic £13.00

Acacia Honey, Lime, Himalayan Salt

SMOOTHIES

Green Boost £15.00

Almond Milk, Avocado, Green Apple, Spinach, Dates, Banana

Fitness & Protein £15.00

*Omega Seed Butter, Chia, Dates, Raw Almond Milk, Blueberries,
Banana, Hemp*

BOWLS

Coconut Chia Bowl £18.50

Seasonal Fruits, Dates, Cacao, Brazil Nuts, Coconut Milk

Bircher Muesli, Apples, Goji Berries, Nuts £15.00

Fresh Fruit Bowl £18.50

Seasonal Berry Bowl £23.00

Granola & Yoghurt £17.00

With Berries £23.00

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BREAKFAST MENU

FROM THE CONNAUGHT BAKERY

Toast – Choice of White, Brown, Granary or Rye Bread	£6.50
Basket of Pastries <i>Croissants, Pain au Chocolat, Danish Pastries</i>	£17.00

(For 2 servings)

BREAKFAST SPECIALITIES

Avocado <i>Cumin, Lime, Chilli, Granary Toast</i> <i>With Smoked Salmon</i>	£19.00 £34.00
H. Foreman's Smoked Salmon & Organic Scrambled Eggs	£29.00
Truffle Scrambled Eggs	£40.00
Eggs Benedict <i>Slow Roasted Ham, Hollandaise</i>	£26.00
French Brioche Toast <i>Roasted Fruit</i>	£22.00
Buttermilk Pancakes <i>Seasonal Berries, Banana</i>	£20.00
Gluten Free Almond Pancakes <i>Banana, Whipped Cream, Maple Syrup</i>	£21.00
Belgian Waffles <i>Blueberries, Whipped Cream</i>	£22.00

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BREAKFAST MENU

BREAKFAST CANAPÉS

PER ITEM

COLD

Homemade Granola, Greek Yoghurt & Red Berry Sauce	£9.00
Mini Spinach & Goat's Cheese Quiche	£9.00
Scottish Smoked Salmon Tartare, Horseradish Cream & Chives	£9.00
Smoked Haddock, Pumpnickel Bread, Marinated Radish & Lemon Cream	£9.00

HOT

Connaught Croque-Monsieur, Aged Comté Cheese	£9.00
Mini Cheese Gougère, Ham & Chives	£9.00
Sunny Side Up Quail's Egg, Roasted Spinach & Truffle, Brioche Toast	£9.00
Mini Truffle & Scrambled Egg "Vol Au Vent"	£9.00

SWEET

Basket of Mini Pastries	£9.00
Blueberry Muffins	£9.00
Seasonal Fruit Skewers	£9.00
Lime Madeleines	£9.00
Greek Yoghurt, Honey, Dry Nuts	£9.00



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COFFEE & TEA BREAKS

PER PERSON

COFFEE BREAKS

Tea, Coffee, Homemade Connaught Biscuits	£9.50
Tea, Coffee, Fresh Breakfast Pastries	£16.00
Tea, Coffee, Afternoon Tea Pastries	£25.00

COFFEE BREAK ENHANCEMENT

SAVOURY

The Connaught Trail Mix	£10.00
Selection of Seasonal Crudités, Assorted Dips (Served Individually)	£8.00
Roasted Almonds with Maldon Salt	£8.00
Assorted Tea Sandwiches (One per person)	£10.00
Mixed Nuts Roasted, Honey & Spice	£8.00

SWEET

Buttermilk Scones, Homemade Strawberry Jam and Clotted Cream	£10.00
Chocolate and Pecan Brownies	£10.00
Lime Madeleines	£10.00
Carrot Cake	£10.00
Homemade Chocolate Cookies	£10.00
Coconut Chia Bowl	£10.00

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

WORKING LUNCH MENU A to include £65.00 PER PERSON

3 Sandwiches
3 Salads
2 Desserts

WORKING LUNCH MENU B to include £70.00 PER PERSON

Selection of Soup
3 Sandwiches
2 Salads
2 Desserts

Please select from the menu below

SOUP *Served with sourdough croutons*

- Classic Leek & Potato Soup
- Pumpkin Butternut & Ginger Soup, Coconut Milk
- San Marzano Tomato & Basil Soup
- Chicken Consommé
- Jerusalem Artichoke Soup
- Farmer's Vegetable Soup

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

- Smoked Salmon Bagel, Cream Cheese, Dill, Caper Berries, Radish
- Confit Tuna, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread
- Seasoned Ricotta On Sourdough, Fruit Jam, Fresh Herbs
- Barbeque Chicken Wrap, Confit Peppers, Black Olives, Rocket Leaves
- Homemade Focaccia, Tomato, Mozzarella, Extra Virgin Olive Oil, Basil Pesto
- Violet Artichoke Club Sandwich, Lettuce, Tomato, Avocado
- Slow Cook Pork Shoulder On Bap Bread, Pickled Cabbage, Red Onion & Coriander Leaves
- Homemade Salt Beef On Ciabatta, Pickled Vegetables, Honey & Mustard Mayonnaise
- Cornish Crab On Toast, Jalapeño, Avocado, Citrus Emulsion

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LUNCH & DINNER SELECTION

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

SALADS

- Kale & Apple Salad, Celery, Walnut, Sour Cherries, Yoghurt, Apple Dressing
- Caesar Salad, Aged Parmesan, Anchovies, Croutons, Chervil
- Superfood Salad, Round Lettuce, Rocket, Enoki Mushrooms, Avocado, Lemon & Extra Virgin Olive Oil, Wild Rocket
- Heritage Beetroot, Goat's Cheese, Spinach Leaves, Walnuts, Balsamic Vinegar
- Grilled Shrimps, Seasonal Leaves, Citrus Fruits, Pine Nuts
- Parmesan Crusted Chicken, Pumpkin, Rocket, Confit Cherry Tomatoes, Lime Vinaigrette
- Ancient Grain Salad & Grilled Halloumi, Chickpeas, Seeds, Grapes Mint Dressing
- Roast Beef & Potato Salad, Celery, Roasted Mushrooms, Horseradish
- Smoked Salmon, Cucumber, Fennel, Soft Boiled Eggs, Poppy Seeds Dressing

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CANAPÉ, BOWL & FOOD
STATION MENU

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU A to include £75.00 PER PERSON

3 Salads (or 2 Salads & 1 Soup)

3 Hot Dishes

2 Sides

3 Desserts

BUFFET MENU B to include £80.00 PER PERSON

4 Salads (or 3 Salads & 1 Soup)

3 Hot Dishes

2 Sides

3 Desserts

Please select from the menu below

SOUP *Served with sourdough croutons*

- Classic Leek & Potato Soup
- Pumpkin Butternut & Ginger Soup, Coconut Milk
- San Marzano Tomato & Basil Soup
- Chicken Consommé
- Jerusalem Artichoke Soup
- Farmer's Vegetable Soup

SALADS & COLD STARTERS

- Kale & Apple Salad, Celery, Walnut, Sour Cherries, Yoghurt, Apple Dressing
- Caesar Salad, Aged Parmesan, Anchovies, Croutons, Chervil
- Tuna & Avocado Poke Bowl
- Heritage Beetroot, Goat's Cheese, Spinach Leaves, Walnuts, Balsamic Vinegar
- Grilled Shrimps, Seasonal Leaves, Citrus Fruits, Pine Nuts
- Soy & Honey Duck Breast, Charred Bok Choi, White Sesame, Caramelised Plums
- Ancient Grain Salad & Grilled Halloumi, Chickpeas, Seeds, Grapes, Mint Dressing
- Roast Beef & Potato Salad, Celery, Roasted Mushrooms, Horseradish
- Smoked Salmon, Cucumber, Fennel, Soft Boiled Eggs, Poppy Seeds Dressing

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LUNCH & DINNER SELECTION

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WORKING LUNCH & BUFFET SELECTION

HOT BUFFET

Heritage Carrot & Pumpkin Squash, Goat Cheese Beignet, Grilled Honey Figs
Wild Mushroom & Potato Gnocchi, Roasted Artichoke, Black Truffle
Beetroot Risotto, Gorgonzola Dolce, Caramelised Walnuts
Slow Cooked Beef Short Ribs, Mash Potato, Grilled Hispi Cabbage, Beef Jus
Braised Lamb Shoulder, Smoked Harissa With Moroccan Couscous
Roasted Corn-Fed Chicken, Creamy Polenta, Mushroom Sauce
Roasted Stone Bass, Seasonal Grilled Roots, Herb Butter
Confit Cod, Braised Lentils Du Puy, Vierge Sauce
Seared Salmon, Sautéed Broccoli, Winter Beans & Spinach Stew, Baby Onions

SIDES

Duck Fat Roasted Baby Potatoes
Grilled Broccoli, Caramelised Red Onion, Chilli & Garlic, Honey Dressing
Braised Endives & Fennel, Seasonal Citrus, Tarragon
Cauliflower & Montgomery Cheddar Gratin
Roasted Pumpkin Wedges, Chestnuts, Crispy Sage, Shiitake Mushrooms

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WORKING LUNCH & BUFFET SELECTION

DESSERTS

Sliced Fruit Platter

Blondie, Pecans, Vanilla Cream

Lemon Tart, Lime Zest, Meringue

Seasonal Cupcakes

Coconut Chia Pudding, Mango, Lime

Victoria Sponge Cake

Chocolate Fondant, Milk Chocolate Cream

Passion Fruit Cheesecake

Mille-feuille, Caramelised Apple

Tea & Coffee

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CANAPÉ, BOWL & FOOD STATION MENU

CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £44.00 per person or ten options from the below menu for a Cocktail Reception Party at £78.00 per person.

Canapés can also be selected individually at £9.00 per canapé.

COLD

Crab Doughnut, Yuzu Cream, Coriander

Tuna Tartare, Avocado Purée, Ginger, Puffed Wild Rice

Smoked Salmon, Choux, Confit Lemon, Dill

Jamón Ibérico De Bellota On Crystal Bread, Cherry, Walnut

Beef Carpaccio, Smoked Egg Yolk, Tarragon Emulsion

Smoked Chicken Tartelette, Chestnuts, Black Truffle

Maki Roll, Pickled & Raw Vegetables, Chipotle Mayonnaise

Green Quail's Egg, Piquillo Pepper Mayonnaise

Guacamole & Apple Remoulade Taco, Finger Chilli Jam

Brie Cheese & Black Truffle Sandwich



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CANAPÉ, BOWL & FOOD STATION MENU

HOT

Fish Croquettes, Dill Emulsion, Keta Caviar

Hash Brown, Imperial Baeri Caviar, Bottarga

Lobster Roll, Bisque, Chervil

Moroccan Lamb Pastilla, Pumpkin Purée, Sicilian Pistachios

Pulled Corn Fed Chicken Tacos, Jalapeños, Pico De Gallo

Truffle Cheeseburger, Somerset Brie, Yuzu Pickles

Parmesan Churros, Tomato Powder, Basil

Pumpkin Fondant, Hazelnut Praline, Truffle

Jamon Iberico Croquette, Crispy Jamon, Rocket Cress

Patata Brava, Ratatouille Sauce, Lemon Balm

SWEET

Blondie, Pecans, Vanilla Cream

Mont Blanc, Chestnut Cream

Mille-feuille, Caramelised Apple

Passion Fruit Cheesecake

Pistachio Cream Choux, Praline

Chocolate Fondant, Milk Chocolate Cream

Lemon Tart, Lime Zest, Meringue

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CANAPÉ, BOWL & FOOD STATION MENU

BOWL FOOD

To be selected in conjunction with a canapé menu, lunch or dinner

COLD

FISH

Tuna Tartare, Avocado Purée, Ginger Dressing £17.00

Dorset Crab & Chilli Salad, Radish, Sesame Dressing £16.00

MEAT

Beef Tartare, Quail's Egg, Truffle, Croutons £17.00

Smoked Duck, Berry Purée, Chicory Salad, Brazil Nuts £16.00

VEGETARIAN

Autumm Mushroom Salad, Pickled Wild Mushrooms, Pine Nut Dressing £15.00

Maldera Burrata, Maple-Roasted Butternut Squash, Caramelised Walnuts £14.00

HOT

FISH

Slow Cooked Octopus, Crispy Ratte Potatoes, Smoked Romesco Sauce £15.00

Scottish Roasted Salmon, Artichoke, Sea Herbs, Champagne Sauce £15.00

Confit Cod, Bell Peppers Stew, Pil-Pil Sauce £16.00

MEAT

Braised Lamb Shoulder, Smoked Harissa, Moroccan Couscous £17.00

Slow Cooked Beef Short Ribs, Mash Potato, Crispy Onions, Beef Jus £17.00

Duck Breast, Glazed Orange Endives, Orange Purée, Peanuts £16.00

VEGETARIAN

Beetroot Risotto, Gorgonzola Dolce, Caramelized Walnuts £15.00

Pumpkin & Sage Tortellini, Chestnut Sauce, Crispy Pumpkin, Herb Oil £15.00

Seasonal Roots, Green Curry Sauce, Puffed Rice £14.00

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CANAPÉ, BOWL & FOOD STATION MENU

FOOD STATIONS PER PERSON

SUSHI AND SASHMI

- Selection of Sushi, Sashimi & Maki Rolls with Traditional Garnishes
- Based on Six Pieces per Guest £35.00
- Including Four Pieces of Sashimi £65.00

PATA NEGRA (Minimum of 25 people) £45.00

- Manchego, Marinated Olives, Crackers, Relish

CHEESE £29.00

- Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers

LIVE COOKING STATION

OYSTERS

- Colchester Rock Oysters, Selection of Hot Sauces & Vinegars (Market Price)

CRÊPE STATION £40.00

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LUNCH & DINNER SELECTION

STARTERS	PER PERSON
MALDERA BURRATA (v) <i>Maldera Burrata, Maple-roasted Butternut Squash, Caramelised Walnuts</i>	£26.00
MUSHROOM SALAD (ve) <i>Autumm Mushroom Salad, Pickled Wild Mushrooms, Chestnut Purée, Pine Nut Dressing</i>	£27.00
CARROT & PUMPKIN SQUASH (v) <i>Heritage Carrot, Pumpkin Squash, Goat's Cheese Beignet, Grilled Figs, Rosemary, And Figs Leaf Vinaigrette</i>	£26.00
SALMON <i>Juniper & Lime Cured Salmon, Heritage Beetroots, Lemon Emulsion, Keta Caviar, Juniper Beetroot Jus</i>	£30.00
OCTOPUS <i>Slow Cooked Octopus, Crispy Ratte Potatoes, Smoked Romesco Sauce</i>	£29.00
SCALLOP <i>Seafood Bisque, Gratinated Scallop, Saffron Emulsion, Parsley Oil</i>	£36.00
BEEF <i>Angus Beef & Peppercorn Carpaccio, Horseradish Emulsion, Crispy Parmesan, Roasted Grapes</i>	£32.00
CHICKEN <i>Corn-Fed Chicken Leg Terrine, Black Truffle, Baby Radish, Pickled Cauliflower, Poached Quail's Egg, Jerusalem Artichoke Purée</i>	£30.00
JERUSALEM ARTICHOKE (v) <i>Jerusalem Artichoke Soup, Caramelised Salsify, Prunes, Black Truffle Foam</i>	£26.00

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THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

MAIN COURSES	PER PERSON
RISOTTO (v) <i>Beetroot Risotto, Gorgonzola Dolce, Caramelised Walnuts, Baby Beetroot Shavings</i>	£38.00
CELERIAC STEAK (v) <i>Celeriac Steak, Roasted Salsifi, Chervil Root Purée, Macadamia Nuts, Smoked Tetilla Cheese</i>	£36.00
PUMPKIN & SAGE TORTELLINI (v) <i>Pumpkin & Sage Tortellini, Chestnut Sauce, Crispy Pumpkin, Herb Oil</i>	£38.00
SALMON <i>Scottish Roasted Salmon, Artichoke Barigoule, Baby Carrots, Silver Skin Onion, Salsify, Sea Herbs, Champagne Sauce</i>	£44.00
LOBSTER <i>Butter-poached Scottish Lobster, Sweet Potato Millefeuille, Fennel Purée, Cavolo Nero, Lobster Bone Essence</i>	£84.00
STONE BASS <i>Seared Scottish Stone Bass, Saffron Haricot Beans, Samphire, Mussels</i>	£45.00
DUCK <i>Gressingham Duck Breast, Glazed Orange Endives, Orange Purée, Peanuts, Elderberry Duck Jus</i>	£46.00
BEEF <i>Beef Tournedo, Grilled Hispi Cabbage, Parsnip Purée, Bone Marrow Beef Jus</i>	£65.00
CHICKEN <i>Roasted Corn-fed Chicken Breast, Gratinated Black Truffle Polenta, Leek Purée, Wild Mushroom Chicken Jus</i>	£45.00

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WELCOME

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COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

DESSERTS	PER PERSON
MILLE-FEUILLE <i>Caramelised Apple, Vanilla Ice Cream</i>	£22.00
PASSION FRUIT CHEESECAKE <i>Banana-Passion Sorbet, Fresh Mango</i>	£23.00
CHOCOLATE HAZELNUT <i>Dark Chocolate Mousse, Caramel, Cocoa Nibs Ice Cream</i>	£22.00
PISTACHIO PROFITEROLES <i>Dark Chocolate Sauce, Pistachio Ice Cream</i>	£23.00
CITRUS ETON MESS <i>Orange & Grapefruit Sorbet, Vanilla Chantilly</i>	£22.00
RHUM BABA <i>Vanilla Chantilly</i>	£22.00
CONNAUGHTY HOUND SIGNATURE <i>(To be confirmed 2 weeks prior the event)</i>	£29.00
CHEESE Selection of British & European Cheeses, Valencia Quince Paste & Crackers	£29.00

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COFFEE & TEA BREAKS

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

À LA CARTE MENU

£165.00 per person

Available for groups of 10 to 30 Guests. A supplement charge of £20 per person applies for groups of 31 to 50 guests.

STARTERS

BEEF

*Angus Beef & Peppercorn Carpaccio, Horseradish Emulsion,
Crispy Parmesan, Roasted Grapes*

MALDERA BURRATA (v)

Maldera Burrata, Maple-roasted Butternut Squash, Caramelised Walnuts

OCTOPUS

Slow Cooked Octopus, Crispy Ratte Potatoes, Smoked Romesco Sauce

MAIN COURSE

CHICKEN

*Roasted Corn-fed Chicken Breast, Gratinated Black Truffle Polenta,
Leek Purée, Wild Mushroom Chicken Jus*

STONE BASS

Seared Scottish Stone Bass, Saffron Haricot Beans, Samphire, Mussels

BEETROOT RISOTTO (v)

*Beetroot Risotto, Gorgonzola Dolce, Caramelised Walnuts,
Baby Beetroot Shavings*

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

DESSERTS

PASSION FRUIT CHEESECAKE

Banana-Passion Sorbet, Fresh Mango

CHOCOLATE HAZELNUT

Dark Chocolate Mousse, Caramel, Cocoa Nibs Ice Cream

MILLE-FEUILLE

Caramelised Apple, Vanilla Ice Cream

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

CHILDREN'S MENU

STARTERS

PER MENU

Mini Chicken Hotdog & Cheese	£15.00
Tomato & Basil Soup	£15.00
Chicken Soup, Cream	£15.00
Raw Vegetables, Crushed Avocado or Hummus	£15.00

MAINS

Tomato & Mozzarella Pizza, Basil	£20.00
Penne, Bolognese, Parmesan	£20.00
Cod & Creamy Mash Potatoes	£20.00
Burger & Chips, Cheddar Cheese	£20.00
Chicken Nuggets & Chips	£20.00
Fish Goujons & Chips	£20.00

DESSERTS

Chocolate Fondant, Vanilla Ice Cream	£12.00
Ice Cream or Sorbet (2 Scoops)	£12.00
Sliced Fresh Fruits & Berries	£12.00
Vanilla Mille-feuille	£12.00



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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

EVENING SNACKS SELECTION

EVENING SNACKS	PER PERSON
HAM Assorted Italian Cured Meats, Pickles, Olives, Chutney	£25.00
CHEESE Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	£29.00
MINI SANDWICHES Served with Home-made Lincolnshire Potato Crisps Homemade Focaccia, Tomato, Beetroot, Goat's Cheese Scottish Salmon, Vegetable Slaw, Nasturtium Leaves, Rye Bread Roast Beef, Celeriac, Horseradish, Watercress on Malt Brown Bread Violet Artichoke, Lettuce, Tomato, Avocado Sandwich	£12.00
MINI BURGERS Mini Truffle Cheeseburger Lobster & Prawn Roll, Brioche, Dill Cream Chicken Hotdogs, Onion Relish, Sauerkraut, Cheddar	£15.00
POTATOES Potato Terrine Truffle Cheese Fries, Parmesan, Truffle Mayonnaise	£11.00

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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BEVERAGES & DRINKS

ENQUIRIES

COCKTAIL MENU

COCKTAIL MENU

£22.00

Dry Martini*

Tanqueray Gin, Martini Extra Dry Vermouth, Twist of Lemon

Negroni*

Tanqueray Gin, Martini Rosso Vermouth, Campari

Cosmopolitan

Ketel One Vodka, Cranberry Juice, Lime Juice, Cointreau

Mojito

Bacardi Rum, Fresh Lime Juice, Sugar Syrup, Mint Leaves, Soda Water

Sweet Manhattan*

Woodford Reserve Whiskey, Martini Rosso Vermouth, Angostura Bitters

Old Fashioned

Woodford Reserve Whiskey, Sugar Syrup, Angostura Bitters

Espresso Martini

Ketel One Vodka, Galliano Ristretto, Fresh Espresso, Sugar Syrup

Passion Fruit Martini

Ketel One Vodka, Passion Fruit, Fresh Lemon Juice, Sugar Syrup

Collins

Tanqueray Gin, Fresh Lemon Juice, Soda Water

SPARKLING COCKTAIL

£26

Spritz*

With Laurent-Perrier Champagne, Soda

Bellini*

Peach Purée, Laurent-Perrier Champagne

**Contains Sulphites*

If you require a mixologist for your event, there will be an additional £800 charge

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COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - SPARKLING & CHAMPAGNE

SPARKLING

HUNDRED HILLS

Brut, Preamble No.2, Oxfordshire, 2017 £130

Rosé, Signature, Oxfordshire, 2018 £120

FRANCIACORTA

Cuvée Prestige, Cà del Bosco, 44th Edition £98

CHAMPAGNE

BOLLINGER

Brut, Special Cuvée, NV £145

Brut, La Grande Année, 2014 £295

Brut, Rosé, NV £165

Brut, Rosé, La Grande Année, 2014 £305

BILLECART-SALMON

Brut, Réserve, NV £125

Brut, Blanc de Blancs, NV £185

Brut, Cuvée Nicolas François, 2008 £330

Brut, Rosé, NV £185

Brut, Rosé, Cuvée Elisabeth, 2008 £350

LAURENT-PERRIER

Brut, La Cuvée £110

Brut, Blanc de Blancs, NV £170

Ultra-Brut, NV £150

Brut, Grand Siècle, Iteration #25 (2008, 2007, 2006) £250

Brut, Rosé, NV £150

LOUIS ROEDERER

Brut, Collection 243, NV £160

Brut, Blanc de Blancs, 2014 £250

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BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - CHAMPAGNE

Brut, Cristal, 2015	£550
Brut, Rosé, 2016	£250
KRUG	
Brut, Grande Cuvée, 171 ^{eme} Edition	£450
POL ROGER	
Brut, Reserve, NV	£160
Brut, Blanc de Blancs, 2015	£270
Brut, Sir Winston Churchill, 2012	£550
Brut, Rosé, 2015	£295

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BREAKFAST

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

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COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - WHITE WINE

FRANCE

ALSACE

Pinot Blanc, Trimbach, 2021	£85
Riesling Trimbach, 2021	£95

LOIRE VALLEY

Pouilly-Fumé, Domaine des Berthiers, 2021	£80
Sancerre La Guiberte, Domaine Alain Gueneau, 2020	£75

BURGUNDY

Chablis, Vieilles Vignes, Domaine Testut, 2021	£85
Bourgogne Blanc, Vincent Girardin, 2021	£95
Chassagne-Montrachet, Domaine Vincent Girardin, 2019	£175

RHÔNE VALLEY

Côtes-du-Rhône Blanc, Les Becs Fins, Tardieu-Laurent, 2021	£65
Condrieu La Petite Côte, Domaine Yves Cuilleron, 2019	£160
Viognier, Les Vignes d'à Côte, Caves Yves Cuilleron, 2021	£80

ITALY

PIEDMONT

Gavi di Gavi, Terra Bruna, Fontanassa, 2022	£65
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CAMPANIA

Falanghina, Ciro Picariello	£65
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TUSCANY

Vermentino di Bolgheri, Guado al Tasso, Antinori, 2022	£80
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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - WHITE WINE

SPAIN

GALICIA

Albariño, San Campio, Bodegas Terras Gauda, 2022 £70

PORTUGAL

DOURO

Duas Quintas, Ramos Pinto, 2021 £60

ESTREMADURA

Arinto, Quinta de Chocapalha, 2019 £75

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BREAKFAST

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - WHITE WINE

AUSTRALIA

MARGARET RIVER

Sauvignon Blanc - Sémillon, Cullen Vineyards, 2017 £95

ADELAIDE HILLS

Riesling Kanta, Egon Müller, 2016 £85

Chardonnay, Penfold's, 2019 £70

NEW ZEALAND

HAWKES BAY

Chardonnay, Gimblett Gravels, Trinity Hill, 2020 £85

MARLBOROUGH

Sauvignon Blanc, Pure, Staete Landt, 2022 £60

USA

CALIFORNIA – SONOMA COAST

Chardonnay, La Crema, 2020 £75

CALIFORNIA – NAPA VALLEY

Chardonnay, Red Shoulder Ranch, Shafer, 2019 £160

SOUTH-AFRICA

SWARTLAND

Chenin Blanc, David & Nadia Wines, 2020 £85

STELLENBOSCH

Chardonnay, Meerlust, 2022 £85

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WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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EVENING SNACKS SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - RED WINE

FRANCE

RHÔNE VALLEY

Côtes-du-Rhône, Domaine de Crève Coeur, 2021	£60
Syrah, Les Vignes d'à Côte, Caves Yves Cuilleron, 2022	£70
Côtes-du-Rhône, Mon Cœur, Domaine Jean-Louis Chave, 2020	£80

BURGUNDY

Bourgogne Pinot Noir, David Duband, 2019	£70
Gevrey-Chambertin Vieilles Vignes, Frederic Magnien, 2017	£120

BORDEAUX

Côtes de Bordeaux Castillon, L'Aurage, 2014	£85
Pomerol, L'Hospitalet de Gazin, 2014	£105
Pauillac de Lynch-Bages, 2018	£105
Margaux du Château Brane-Cantenac, 2014	£150

BEAUJOLAIS

Fleurie, Tradition, Domaine de la Madone, 2021	£70
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LANGUEDOC-ROUSSILLON

Minervois, Estibals, Domaine de l'Ostal, 2020	£60
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WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - RED WINE

ITALY

PIEDMONT

Barbera d'Alba, Pio Cesare, 2019	£75
Langhe Nebbiolo, Boroli, 2019	£80
Barolo, Boroli, 2015	£120

VENETO

Valpolicella Classico, Meroni, 2020	£60
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TUSCANY

Chianti Classico, Castello di Monsanto, 2020	£75
Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, 2020	£85
Brunello di Montalcino, Argiano, 2017	£120

SPAIN

RIOJA

Reserva, Marqués de Murrieta, 2017	£80
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RIBERA DEL DUERO

PSI, Peter Sisseck, Bodegas y Viñedos Alnardo, 2019	£90
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PORTUGAL

ESTREMADURA

Tinto, Quinta de Chocapalha, 2017	£60
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ARGENTINA

PATAGONIA

Malbec, Durigutti, 2020	£65
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WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - RED WINE

CHILE

MAIPO VALLEY

Cabernet Sauvignon, Hussonet, Haras de Pirque Maipo, 2019 £75

AUSTRALIA

ADELAIDE HILLS

Shiraz, Penfold's, 2019 £70

MARGARET RIVER

Cabernet, Merlot, Prelude, Leeuwin Estate, 2017 £85

NEW ZEALAND

MARTINBOROUGH

Pinot Noir Crimson, Ata Rangī, 2019 £75

USA

CALIFORNIA - NAPA VALLEY

Zinfandel, Juvenile, Turley Wine Cellars, 2019 £90

SOUTH AFRICA

SWARTLAND

Grenache, David & Nadia, 2018 £80

STELLENBOSCH

Rubicon, Meerlust Vineyards, 2018 £70

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BREAKFAST

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

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COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - ROSÉ WINE

FRANCE

PROVENCE

Gutowski, 2022	£70
Château Robine, 2022	£90

WINE LIST - SWEET & FORTIFIED WINES

FRANCE

SAUTERNES

Cuvée Céline, Clos de Comte, 2018	£130
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HUNGARY

TOKAJI

Szamorodni, Szepsy, 2016, 500ml	£140
Szamorodni, Disznókó Dorgó Vineyard 2017, 500ml	£80

PORTUGAL

LBV PORT

Quinta Da Noval, LBV, 2016	£85
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VINTAGE PORT

Ramos Pinto, 1995	£250
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TAWNY

10 Years Old, Quinta de Ervamoira, Ramos Pinto	£85
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SPAIN

SHERRY

Oloroso Dulce, Matusalem, González-Byass, 375ml	£85
Pedro Ximénez, Noe, González-Byass, 375ml	£85

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

BEVERAGES & DRINKS LIST

DRINKS

SOFT DRINKS

Coca Cola	£6.50
Diet Coke	£6.50
Ginger Ale	£6.50
Lemonade	£6.50
Tonic Water	£6.50
Slim line Tonic	£6.50
Soda Water	£6.50
Ginger Beer	£6.50
Acqua Panna and San Pellegrino (Still and Sparkling Water) 25cl	£4.00
Acqua Panna and San Pellegrino (Still and Sparkling Water) 75cl	£9.50

JUICES BY THE GLASS

Orange Juice	£6.50
Grapefruit Juice	£6.50
Apple Juice	£6.50
Mango Juice	£6.50
Jug of Elderflower Presse	£25.00
Jug of Juice	£25.00

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BREAKFAST

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

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WINE LIST

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ENQUIRIES

BEVERAGES & DRINKS LIST

SPIRITS

BLENDED WHISKY 50 ML

Johnnie Walker Black Label	£14.50
Chivas Regal 18yrs old	£26.00
The Connaught Blended Malt 19yrs old	£45.00

SINGLE MALT WHISKY 50ML

Aberfeldy 12yrs old, Highlands	£16.00
Macallan 12yrs old Sherry Oak	£36.00

AMERICAN WHISKY 50ML

Jack Daniel's Single Barrel	£18.00
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IRISH WHISKY 50ML

Redbreast 12yrs old, County Cork	£20.00
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GIN 50 ML

Tanqueray	£14.50
Bombay	£14.50
Hendrick's	£17.00
Monkey 47	£20.00

VODKA 50 ML

Ketel One	£14.50
Grey Goose	£16.00
Stolichnaya Elit	£18.00
Belvedere Lake Bartęzek	£25.00

RUM 50 ML

Doorly's White Rum	£14.00
Diplomático Reserva Exclusiva	£18.00
Zacapa 23	£20.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.
Please note, a discretionary service charge of 15% will be added to your account.



THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

BEVERAGES & DRINKS LIST

SPIRITS

COGNAC 50ML

Remy Martin VSOP

£16.00

Hennessy XO

£38.00

LIQUEURS 50 ML

Amaro

£11.00

Limoncello

£14.00

Sambuca

£16.00

BOTTLED BEERS

Peroni

£10.50

Noam Lager

£10.50

Curious IPA

£10.50

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ENQUIRIES

EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our events team:

Tel: +44 (0)20 7314 3411

Email : events@the-connaught.co.uk

GENERAL ENQUIRIES

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Fax: +44 (0)20 7495 3262

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