



# AUTUMN & WINTER

## Canapé, Bowl & Food Station Menu By Jean-Georges

Our Private Events Menu is created by using the best of British products sourced from local suppliers.

These dishes reflect the long lasting quintessentially British tradition of The Connaught & are influenced by the best of international flavours.

Executive chef – Anshu Anghotra

Pastry chef – Nicolas Rouzaud

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients and allergens in our dishes.

All prices are inclusive of VAT at the current rate of 20%.  
Please note, a discretionary service charge of 12.5% will be added to your account.

## CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £30.00 per person.  
Please select ten options from the below menu for a Cocktail Reception Party at £50.00 per person.

Canapés can also be selected individually at listed prices below and the prices are subject to the Canapés, starting from £6.00 per Canapés.

## COLD

Smoked Salmon Eclair, Yuzu Cream, Dill  
Ahi Tuna, Ginger Vinaigrette, Avocado Purée  
Butter Poached Lobster, Brioche, Truffle, Chestnut Purée  
Iberico Ham, Smoked Tomatoes, Salsa Verde, Country Bread  
Duck Foie Gras Mousse, Pain d'Epices  
Mooli Taco, Beef Tartare, Habanero  
Rice Paper Rolls, Mint, Coriander, Mango & Coriander Dip  
Caprese, Grilled Focaccia, Basil  
Kataifi Pastry, Aubergine Caviar, Feta, Olive Oil

## HOT

Black Tiger Prawn Satay, Fruit Chutney  
Confit Fish Cakes, Tartar Mayonnaise, Pea Purée  
Confit Scottish Salmon, Granny Smith Purée, Keta Caviar  
Angus Beef Burger, Spicy Tomato Relish  
Chicken Samosa, Coriander & Yogurt Dip  
Roast Lamb Pastilla, Crispy Filo, Cranberry & Orange  
Sea Bream Spring Roll, Samphire, Sea Weed Butter Emulsion  
Crispy Salsify, Truffle Crust, Truffle Cream  
Mushroom & Spinach Risotto Croquette, Parmesan  
Grilled Butternut Squash, Chestnut & Ricotta Cannelloni, Marjoram

## SWEET

Cheesecake Cone  
Apple Beignet, Cinnamon Sugar  
Caramel Mille-Feuille, Pecan Nuts  
Blackberry Tart  
Coffee & Cream Choux  
Chestnut & Pear Tart  
Black Forest Cake, Griottine Cherries

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THE CONNAUGHT

BOWL FOOD	PER BOWL
<b>COLD</b>	
<b>FISH</b>	
Tuna Tartare, Ginger & Soy Dressing	£8.00
Cornish Crab, Rocket, Velouté, Sourdough Crouton	£8.00
<b>MEAT</b>	
Iberico Ham, Sundried Tomatoes, Country Bread	£9.00
Black Truffle Caesar Salad, Chicken, Parmesan	£9.00
<b>VEGETARIAN</b>	
Burrata, Beetroot Jam, Grapefruit	£8.00
Oyster Mushrooms, Spicy Vinaigrette, Pine Nuts	£8.00
<b>HOT</b>	
<b>FISH</b>	
Atlantic Cod, Smoked Chickpeas, Piquillo Pepper, Orange Oil	£8.00
Pan Fried Salmon, Celeriac, Apricot & Hazelnuts	£10.00
<b>MEAT</b>	
Wagyu Sirloin, Watercress Puree, Mashed Potatoes, Beef Jus	£10.00
Peanut Crusted Duck, Endives & Orange	£9.00
<b>VEGETARIAN</b>	
Mushroom Risotto, Pickled Enoki, Roasted Chestnuts	£8.00
Cauliflower Couscous, Cauliflower Purée, Citrus Curry Oil	£8.00

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FOOD STATIONS	PER PERSON
SUSHI AND SASHIMI	
Selection of Sushi, Sashimi & Maki Rolls Traditional Garnishes	
Based on Eight Pieces per guest	£40.00
Including Four Pieces of Sashimi	£50.00
PATA NEGRA (Minimum of 25 people)	
Manchego, Marinated Olives, Crackers Relish	£30.00
CHEESE	
Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	£30.00
LIVE COOKING STATION	
OYSTERS	
Colchester Rock Oysters, Selection of Hot Sauces & Vinegars	<i>MARKET PRICE</i>
LIQUID NITROGEN	
Nitrogen Poached Vanilla Ice Cream, Caramel & Hazelnuts	£22.00

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