



AUTUMN & WINTER

Children's Menu By Jean-Georges

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.

Please select one starter, one main and one dessert course to create your set menu which will apply for all guests.

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.

STARTERS	PER MENU
Chilled Melon, Berries, Strawberry Juice	£12.00
Tomato & Basil Soup	£12.00
Chicken Soup, Cream	£12.00
Raw Vegetables, Crushed Avocado or Hummus	£14.00
MAINS	
Tomato & Mozzarella Pizza, Basil	£15.00
Penne, Bolognese, Parmesan	£17.00
Cod & Creamy Mash Potatoes	£17.00
Burger & Chips, Cheddar Cheese	£17.00
Chicken Nuggets & Chips	£17.00
Fish Goujons & Chips	£19.00
DESSERTS	
Warm Chocolate Cake, Vanilla Ice Cream	£8.00
Ice Cream or Sorbet (2 Scoops)	£8.00
Sliced Fresh Fruits & Berries	£9.00
Apple Tart Tatin, Vanilla Ice Cream	£10.00

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