



AUTUMN & WINTER

Day Delegate 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.

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.

COFFEE BREAKS

WELCOME COFFEE BREAK

Tea, Coffee, Fresh Breakfast Pastries

MID-MORNING COFFEE BREAK

Tea, Coffee, Home-made Connaught Biscuits

Please choose one enhancement to upgrade your coffee break

AFTERNOON COFFEE BREAK

Tea, Coffee, Home-made Connaught Biscuits

Please choose one enhancement to upgrade your coffee break

COFFEE BREAK ENHANCEMENT

SAVOURY

The Connaught Trail Mix

Roasted Almonds with Maldon Salt

Assorted Tea Sandwiches (Two per Person)

Mixed Nuts Roasted, Honey & Spice

SWEET

Chocolate Cookies

Madeleines, Lemon Drizzle

Assorted Macaroons

Chia and Coconut Bowl, Nuts and Fruits

Buttermilk Scones, Clotted Cream & Strawberry Jam (1 per person)

Carrot Cake

Chocolate and Walnuts Brownies

Additional choices will be charged to the actual price at £4.00 per person

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THE CONNAUGHT

WORKING LUNCH-CONNAUGHT

SOUP

Leek & Potato Soup, Chives

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Kale & Broccoli Salad, Mint & Chilli Dressing, Croutons, Pecorino

SANDWICHES, Served with Home Made Lincolnshire Potato Crisps

Smoked Salmon Bagel, Dill Cream Cheese, Caper Berries & Radish

Grilled Steak Baguette, Portobello Mushroom, Smoked Chipotle Mayonnaise & Baby Gem

Tomato & Mozzarella Panini, Rocket & Basil

DESSERTS

Black Forest Gateau

Caramel & Pecan Nut Mille-feuille

Grapefruit & Orange Cheesecake

Sliced Fruit Platter

OR

WORKING LUNCH-COBURG

SOUP

Jerusalem Artichoke Soup, Truffle Oil

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Superfood Salad, Avocado, Organic Quinoa, Sunflower Seeds & Goji Berries,

Lemon-Mustard Dressing

SANDWICHES, Served with Home Made Lincolnshire Potato Crisps

Crab on Toast, Lemon Aioli, Avocado

Slow Cooked Pork Shoulder, Caramelised Onions, Chipotle Emulsion on Brioche Bun

Barbecued Chicken Wrap, Guacamole, Tomatoes & Coriander

Tomatoes on Sourdough, Crushed Avocado, Cumin

DESSERTS

Hazelnut Rocher

Pear Clafoutis, Spiced Biscuit Crum

Blackberry Tart

Sliced Fruit Platter

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PLATED LUNCH

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

STARTERS

CHICKEN

Confit Chicken Terrine, Leeks, Mustard Vinaigrette

SALMON

Herb Cured Salmon, Campari & Grapefruit

BURRATA

Beetroot Jam, Grapefruit & Mint

OYSTER MUSHROOMS

Oyster Mushrooms Carpaccio, Spicy Lime Vinaigrette, Leeks, Slow Cooked Egg

JERUSALEM ARTICHOKE

Jerusalem Artichoke Soup, Foie Gras Foam, Chestnuts

MAIN COURSES

CHICKEN

Free Range Chicken, Grilled Parmesan Polenta, Spicy Carrots, Kalamata Olives

BEEF

28day Aged Beef Fillet, Watercress Puree, Baby Gem, Hazelnut & Bone Marrow

COLEY

Line Caught, Potato Puree, Wild Spinach, Mussels, Samphire, Saffron & White Wine Emulsion

SALMON

Torched Salmon, Celeriac Purée, Apricot & Hazelnuts

CAULIFLOWER

Charred Cauliflower Steak, Cauliflower Puree, Caper Berries, Croutons

MUSHROOM

Arborio Cooked in Mushroom Stock, Pickled Enoki, Artichoke Crisps

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DESSERTS

COMICE PEAR

Pear Clafoutis, Spiced Biscuit, Chestnut Ice Cream

CHOCOLATE

Warm Chocolate Fondant, Pistachio Ice Cream

MILLE FEUILLE

Caramelised Puff Pastry, Light Vanilla Cream, Vanilla Ice Cream, Pecan Nuts

CHERRY

"Black Forest" Vanilla Whipped Cream, Chocolate Sponge, Griottine Cherries

A supplement of £20.00 per person will apply for a choice menu or Three-Course Menu

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