

AUTUMN & WINTER

Lunch & Dinner Selection 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.

A supplement of £20 per person will apply for an a la carte menu.

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 & 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.



THE CONNAUGHT

STARTERS	PER PERSON
CHICKEN Confit Chicken Terrine, Leeks, Mustard Vinaigrette	£24.00
DUCK Gressingham Duck Foie Gras, Marinated in Red Wine, Autumn Fruits	£32.00
SALMON Herb Cured Salmon, Campari, Grapefruit	£24.00
LANGOUSTINE Langoustine Ravioli, Coconut & Lime Broth, Bok Choy	£32.00
OCTOPUS Slow Cooked, Piquillo Peppers, Potato Mille-Feuille, Frisée	£26.00
OYSTER MUSHROOMS Oyster Mushrooms Carpaccio, Spicy Lime Vinaigrette, Leeks, Slow Cooked Egg	£21.00
BURRATA Beetroot Jam, Grapefruit, Mint	£21.00
JERUSALEM ARTICHOKE Jerusalem Artichoke Soup, Foie Gras Foam, Chestnuts	£18.00
LEEK & POTATO Leek & Potato Velouté, Truffle Oil, Chives	£18.00

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.

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.



THE CONNAUGHT

MAIN COURSES	PER PERSON
CHICKEN Free Range Chicken, Grilled Parmesan Polenta, Spicy Carrots, Kalamata Olives	£39.00
BEEF 28day Aged Beef Fillet, Watercress Purée, Baby Gem, Hazelnut, Bone Marrow	£55.00
DUCK Gressingham Duck Breast, Peanut Crust, Endives & Orange, Cardamom Duck Jus	£45.00
COLEY Line Caught, Potato Puree, Wild Spinach, Mussels, Samphire Saffron & White Wine Emulsion	£45.00
SALMON Torched Salmon, Celeriac Purée, Apricot & Hazelnuts	£39.00
LOBSTER Scottish Blue Lobster, Potato Gnocchi, Lobster & Shimeji Bisque	£49.00
MUSHROOM Arborio Cooked in Mushroom Stock, Pickled Enoki, Artichoke Crisps	£31.00
CAULIFLOWER Charred Cauliflower Steak, Cauliflower Purée, Caper Berries, Croutons	£31.00

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.

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.

DESSERTS	PER PERSON
CHOCOLATE Warm Chocolate Fondant, Pistachio Ice Cream	£18.00
COMICE PEAR Pear Clafoutis, Spiced Biscuit, Chestnut Ice Cream	£18.00
GRAPEFRUIT & ORANGE Cheesecake Mousse, Clementine Sorbet, Pink Grapefruit	£18.00
MILLE FEUILLE Caramelised Puff Pastry, Light Vanilla Cream, Vanilla Ice Cream, Pecan Nuts	£18.00
CHERRY "Black Forest" Vanilla Whipped Cream, Chocolate Sponge, Griottine Cherries	£18.00
RUM BABA Passionfruit Cream Mango Sorbet, Almond Crumble	£18.00
CHEESE Selection of British & European Cheese, Valencia Quince Paste & Crackers	£25.00

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.

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.

À la Carte Menu

£135.00 per person

Available from 10 to 30 Guests

A Supplement charge of £20.00 per person applies for 31 to 50 guests

STARTERS

DUCK

Gressingham Duck Foie Gras, Marinated in Red Wine, Autumn Fruits

OCTOPUS

Slow Cooked, Piquillo Peppers, Potato Mille-Feuille, Frisée

JERUSALEM ARTICHOKE

Jerusalem Artichoke Soup, Foie Gras Foam, Chestnuts

MAIN COURSE

CHICKEN

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

SALMON

Torched Salmon, Celeriac Purée, Apricot & Hazelnuts

MUSHROOM

Arborio Cooked in Mushroom Stock, Pickled Enoki, Artichoke Crisps

DESSERTS

CHOCOLATE

Warm Chocolate Fondant, Pistachio Ice Cream

COMICE PEAR

Pear Clafoutis, Spiced Biscuit, Chestnut Ice Cream

MILLE-FEUILLE

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

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 current rate of 20%.
Please note, a discretionary service charge of 12.5% will be added to your account.