



THE CONNAUGHT

AUTUMN & WINTER

Working Lunch & Buffet 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.

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.



THE CONNAUGHT

WORKING LUNCH

MENU 1

£50.00 PER PERSON

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

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THE CONNAUGHT

WORKING LUNCH

MENU 2

£55.00 PER PERSON

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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THE CONNAUGHT

BUFFET MENU 1

£68.00 PER PERSON

SOUP & SANDWICH

Chicken Consommé, Rosemary Oil, Herbs
Tomato & Mozzarella Panini, Rocket & Basil

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Sugar Snap Pea Salad, Cucumber, Citrus Dressing, Crème Fraiche, Serrano Chilli
Warm Shrimp Salad, Avocado, Tomatoes, Champagne Vinegar Dressing

HOT BUFFET

Grilled Salmon with Wild Mushrooms, Matelot Sauce
Slow Cooked Beef Shoulder, Baby Onions & Alsace Bacon, Beef Jus
Mushroom Risotto, Pickled Enoki, Roasted Chestnuts
Truffle Dauphinoise Potatoes
Roasted Portobello Mushrooms, Chive Butter

DESSERTS

Mille-feuille Berries
Lemon Tart Meringue
Hazelnut Choux

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BUFFET MENU 2

£72.00 PER PERSON

SOUP & SANDWICH

Farmers Vegetable Soup, Seasonal Vegetables, Herb Oil
Crab on Toast, Lemon Aioli, Avocado

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Burrata, Beetroot Jam, Grapefruit & Roast Beetroot Salad
Tomato, Cucumber & Feta Salad, Lemon Dressing, Mint

Prosciutto di Parma "DOP", Cornichons, Mustard, Crushed Tomatoes

HOT BUFFET

Homemade Fish Cake, Tartare Sauce & Dill
Braised Lamb Shoulder, Smoked Harissa with Moroccan Couscous
Cauliflower & Montgomery Cheddar Cheese Gratin
Roasted Root Vegetables
Duck Fat Chips

DESSERTS

Seasonal Cupcakes
Victoria Sponge Cake
Lemon Curd Tart
Organic Coconut Chia Pudding, Mango & Lim

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VEGAN MENU

£58.00 PER PERSON

SOUP & SANDWICH

Mushroom & Soba Noodle Broth, Ginger-Coriander, Raw Mushrooms
Tomatoes on Sourdough, Crushed Avocado, Cumin

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Sugar Snap Pea Salad, Cucumber, Citrus Dressing, Charred Serrano Chilli, Wild Rocket
Kale & Broccoli Salad, Mint & Chilli Dressing, Croutons, Pine Nuts

HOT BUFFET

Jerusalem Artichoke Risotto, Roasted Mushrooms, Mushroom Essence
Charred Cauliflower Steak, Cauliflower Purée, Caper Berries, Lemon-Garlic Oil, Croutons
Slow Roasted Sweet Potatoes, Spiced Chickpeas, Tomatoes & Coriander
Sprouting Broccoli, Pistachio, Chilli & Mint

DESSERTS

Assorted Vegan Cupcakes
Organic Coconut Chia Pudding, Mango & Lime
70% Chocolate Mousse, Banana

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GLUTEN FREE MENU

€65.00 PER PERSON

SOUP

Jerusalem Artichoke Soup, Truffle Oil

COLD BUFFET

Kale Salad, Spicy Lime Vinaigrette

Salmon & Chipotle Shushi Rolls, Gluten Free Soy Sauce

Mini Poke Bowls, Ahi Tuna, Fermented Habanero, Warm Rice, Cucumber,

Enoki Mushrooms, Seaweed, Spring Onions

HOT BUFFET

Atlantic Cod, Smoked Chickpeas, Piquillo Peppers, Orange Oil

Slow Cooked Short Ribs, Mash Potatoes, Beef Jus

Winter Vegetables, Sunflower Seeds & Mustard Emulsion, Sichuan Pepper Oil

Buttered Ratte Potatoes

Sprouting Broccoli, Pistachio, Chilli & Mint

DESSERTS

Hazelnut Rocher, Milk Chocolate, Caramel

Organic Coconut Chia Pudding, Mango & Lime

70% Chocolate Mousse, Banana

Sliced Fruit Platter

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