



THE CONNAUGHT

PRIVATE EVENTS
MENU

AUTUMN & WINTER
2025



THE CONNAUGHT

[WELCOME](#)[BREAKFAST](#)[COFFEE & TEA BREAKS](#)[WORKING LUNCH & BUFFET
SELECTION](#)[CANAPÉ, BOWL & FOOD
STATION MENU](#)[LUNCH & DINNER SELECTION](#)[CHILDREN'S MENU](#)[EVENING SNACKS SELECTION](#)[COCKTAIL MENU](#)[WINE LIST](#)[BEVERAGES & DRINKS](#)[ENQUIRIES](#)

WELCOME

At The Connaught, we take pride in presenting menus for Private Events that champion the very best of British produce, thoughtfully sourced from local artisans and suppliers.

Our dishes honour the distinguished British heritage of The Connaught, enriched with bold and inspiring flavours from around the world.

Executive chef – Ramiro Lafuente Martinez

Executive Pastry chef – Loic Carbonnet

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 prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.





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WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
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LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

BREAKFAST MENU

CONTINENTAL BREAKFAST £35.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

The Connaught Bakery Basket
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Seasonal Fruit Salad

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

ENGLISH BREAKFAST £45.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

The Connaught Bakery Basket
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Full English
Scrambled Eggs, Dry Cured Bacon, Sausage, Mushrooms & Tomatoes
or
Smoked Salmon & Scrambled Eggs

Supplement of £15 per person for choice menu

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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BREAKFAST MENU

WELLBEING BREAKFAST £40.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

Green Juice
Granny Smith Apple, Kale, Cucumber, Spinach, Lemon, Young Ginger

Fruit & Berry Bowl

Coconut Chia Bowl, Seasonal Fruits, Dates Cacao, Brazil Nuts

Bircher Muesli, Apples, Goji Berries, Nuts

Home-Made Granola, Nuts, Greek Yoghurt

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

THE EUROPEAN BREAKFAST £40.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

The Connaught Bakery Basket
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Assorted Mild Artisanal Cheeses
Artisan Breakfast Cold Cut Meats
Fresh Seasonal Fruit Salad

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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BREAKFAST MENU

INDIVIDUAL BREAKFAST ITEMS

PER PERSON

Choose from the items below to enhance your set breakfast or create your own

JUICES

Freshly Squeezed Orange, Grapefruit or Carrot Juice £14.00

Green Juice £14.00

*Granny Smith Apple, Kale, Cucumber, Spinach, Lemon,
Young Ginger*

Turmeric Tonic £14.00

Acacia Honey, Lime, Himalayan Salt

SMOOTHIES

Green Boost £18.00

Almond Milk, Avocado, Green Apple, Spinach, Dates, Banana

Fitness & Protein £18.00

*Omega Seed Butter, Chia, Dates, Raw Almond Milk, Blueberries,
Banana, Hemp*

BOWLS

Coconut Chia Bowl £18.00

Seasonal Fruits, Dates Cacao, Brazil Nuts

Bircher Muesli, Apples, Goji Berries, Nuts £15.00

Fresh Fruit Bowl £18.50

Seasonal Berry Bowl £23.00

Granola & Yoghurt £18.00

With Berries £23.00

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BREAKFAST MENU

FROM THE CONNAUGHT BAKERY

Toast – Choice of White, Brown, Granary or Rye Bread £6.50

Basket of Pastries £19.00

Croissants, Pains au Chocolat, Danish Pastries

(For 2 servings)

BREAKFAST SPECIALITIES

Avocado £21.00

Cumin, Lime, Chilli, Granary Toast

With Smoked Salmon £37.00

Oak Smoked Salmon & Organic Scrambled Eggs £30.00

Truffle Scrambled Eggs £40.00

Eggs Benedict £28.00

Slow Roasted Ham, Hollandaise

French Brioche Toast £24.00

Roasted Fruit

Buttermilk Pancakes £24.00

Seasonal Berries, Banana

Gluten Free Almond Pancakes £24.00

Banana, Whipped Cream, Maple Syrup

Belgian Waffles £24.00

Blueberries, Whipped Cream

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BREAKFAST MENU

BREAKFAST CANAPÉS

PER ITEM

COLD

Spring Pea Tartlet, Ricotta Cheese & Mint	£9.00
Mini Spinach & Goat's Cheese Quiche	£9.00
Scottish Smoked Salmon Tartare, Horseradish Cream & Chives	£9.00
Avocado Mousse on Sourdough Toast, Quail Egg	£9.00
Smoked Haddock, Pumpernickel Bread, Marinated Radish & Lemon Cream	£9.00

HOT

Connaught Croque-Monsieur, Aged Comté Cheese	£9.00
Cheese Gougère, Ham & Chives	£9.00
Sunny Side Up Quail's Egg, Roasted Spinach & Truffle, Brioche Toast	£9.00
Mini Truffle & Scrambled Egg "Vol Au Vent"	£9.00
Mini Hash Brown, Oak Smoked Salmon, Dill	£9.00

SWEET

Blueberry Muffins	£9.00
Seasonal Fruit Skewers	£9.00
Lime Madeleines	£9.00
Greek Yoghurt, Honey, Dry Nuts	£9.00
Chocolate Cookie	£9.00



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COFFEE & TEA BREAKS

PER PERSON

COFFEE BREAKS

Tea, Coffee, Homemade Connaught Biscuits	£11.50
Tea, Coffee, Fresh Breakfast Pastries	£16.00
Tea, Coffee, Afternoon Tea Pastries	£25.00
Tea & Coffee	£8.50

COFFEE BREAK ENHANCEMENT

Select from the following items to create your menu in addition to tea & coffee.

Additional items are priced at the supplements as shown.

SAVOURY

Selection of Seasonal Crudités, Assorted Dips (Served Individually)	£8.00
Roasted Almonds with Maldon Salt	£8.00
Assorted Tea Sandwiches (Three per person)	£12.00
Mixed Nuts Roasted, Honey & Spice	£8.00

SWEET

Buttermilk Scones, Homemade Strawberry Jam and Clotted Cream	£10.00
Chocolate and Pecan Brownies	£10.00
Lime Madeleines	£10.00
Marble Cake	£10.00
Homemade Chocolate Cookies	£10.00
Coconut Chia Bowl	£10.00

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

WORKING LUNCH MENU A

£63.00 PER PERSON

Minimum 5 guests, maximum 80 guests

SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Superfood Salad, Round Lettuce, Rocket, Enoki Mushrooms, Avocado, Goji Berries

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

Smoked Salmon Bagel, Sesame Cream Cheese, Cucumber Pickles, Radish

Grilled Chicken Wrap, Roasted Bell Pepper, Tzatziki Sauce

Homemade Focaccia, Tomato, Mozzarella Cheese, Basil Pesto

DESSERTS

Blueberry & Lemon Tartlet

Cappuccino Mousse, Chocolate Cake & Hazelnuts

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

WORKING LUNCH MENU B

Minimum 10 guests, maximum 80 guests

£70.00 PER PERSON

SOUP

Served with Sourdough Croutons & Aged Parmesan Flakes

Farmers Vegetable Soup, Seasonal Vegetables, Herb Oil

SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Salt- Baked Beetroot, Caramelised Goat Cheese, Seasonal Fruits

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

Crab Salad On Milk Bread, Yuzu & Ginger Mayonnaise, Aromatic Leaves

Slow Cooked Beef On Bap Bread, Chipotle Emulsion, Red Pepper Chutney

Homemade Salt Beef On Ciabatta, Pickled Vegetables, Honey & Mustard
Mayonnaise

Egg Mayonnaise On Brioche, Spring Onion, Black Sesame, Shiso Leaves

DESSERTS

Passion Fruit Cheesecake, Banana Chantilly, Mango

Hazelnut Financier, Milk Chocolate Whipped Ganache

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU A

£76.00 PER PERSON

Minimum 10 guests, maximum 80 guests

SOUP & SANDWICH

Roasted Butternut Squash Soup

Tomato & Mozzarella Panini, Rocket & Basil

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Pear, Pomegranate & Spinach Salad, Caramelised Walnuts, Feta Cheese

Salt-Baked Beetroot, Coconut Yogurt, Seasonal Fruits, Hazelnuts

HOT BUFFET

Confit Cod, Braised Coco Beans, Capers, Gremolata Sauce

Corn-Fed Chicken, Wild Mushroom, Salsify & Chestnut Ragu, Parsley

Jerusalem Artichoke Risotto, Wild Mushrooms, Tarragon

Roasted Ratte Potatoes, Chimichurri Butter

Seasonal Green Vegetables

DESSERTS

Passion Fruit Cheesecake, Banana Chantilly, Mango

Blondie Cake, Pecan & Vanilla

Blueberry & Lemon Tartlet

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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WORKING LUNCH & BUFFET SELECTION

BUFFET MENU B

Minimum 10 guests, maximum 80 guests

£84.00 PER PERSON

SOUP & SANDWICH

San Marzano Tomato & Basil Soup
Confit Tuna, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Grilled Halloumi Cheese, Seasonal Leaves, Seasonal Fruits, Pine Nuts
Caesar Salad, Parmesan Crusted Chicken, Croutons
Smoked Salmon & Potato Salad, Soft Boiled Egg, Cornichon, Capers,
Lemon Dressing

HOT BUFFET

Poached Scottish Salmon, Caramelised Bok Choy, Shiitake Mushroom, Bonito
Dashi Velouté
Honey-Glazed Gressingham Duck, Braised Endive & Confit Shallot,
Sour Cherry Sauce
Grilled Broccolini, Crumbled Feta Cheese, Toasted Sesame, Lemon
Mac & Cheese
Duck Fat Roasted Potatoes

DESSERTS

Passion Fruit Cheesecake, Banana Chantilly, Mango
Blueberry & Lemon Tartlet
Organic Coconut Chia Pudding, Seasonal Fruits & Lime Zest

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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WORKING LUNCH & BUFFET SELECTION

BUFFET MENU C

Minimum 10 guests, maximum 80 guests

£89.00 PER PERSON

SOUP & SANDWICH

San Marzano Tomato & Basil Soup
Slow Cooked Beef On Bap Bread, Chipotle Emulsion, Red Pepper Chutney

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Pear, Pomegranate & Spinach Salad, Caramelised Walnuts, Feta Cheese
Tuna Tataki Bowl, Fregola, Grilled Shimeji, Green Leaves
Connaught Prawn Cocktail, Baby Gem, Crispy Onions, Marie Rose Sauce

HOT BUFFET

Cornish Stone Bass, Coco Bean & Mussels Ragu, Piment d'Espelette Sauce
Hereford Roast Beef Rib, Glazed Carrots & Parsnips
Butternut Squash Steak, Sweet & Sour Glaze, Almond & Apple Purée
Jerusalem Artichoke Risotto, Wild Mushrooms, Tarragon
Grilled Broccolini, Crumbled Feta Cheese, Toasted Sesame, Lemon
Black Truffle Mac & Cheese
Duck Fat Roasted Potatoes

DESSERTS

Pistachio Cream Choux, Praline
Cappuccino Mousse, Chocolate Cake, Hazelnuts
Organic Coconut Chia Pudding, Mango & Lime
Sliced Fruit Platter

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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CANAPÉ, BOWL & FOOD STATION MENU

CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £48.00 per person or ten options from the below menu for a Cocktail Reception Party at £78.00 per person.

Canapés can also be selected individually at £9.00 per canapé.

Crisps & Olives are offered with our compliments.

COLD

Smoked Salmon Rillettes, Choux, Confit Lemon, Dill
Yellowfin Tuna Tostada, Herbs, Sriracha Sauce, Soy Glaze
Dorset Crab Maki, Wasabi-Cucumber, Yuzu, Furikake Seasoning
Foie Gras Terrine, Candy Walnuts, On Brioche Bread
Cecina On Crystal Bread, Tomato Chutney
Beef Tataki, Pickled Radish, Shiso Leaves
Vegetarian Maki Roll, Black Sesame Sauce, Crispy Onions
Goat Cheese Bonbon, Citrus Crumble, Spiced Orange Gel
Comté Cheese & Black Truffle Gougère
Compressed Cucumber, Beetroot Tartare, Spiced Corn



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CANAPÉ, BOWL & FOOD STATION MENU

HOT

Prawn Croquette, Green Curry & Lemongrass Sauce, Coconut
Hash Brown & Poached Lobster, Imperial Caviar
Cornish Crab Roll, Green Apple, Celery, Lime Zests
Duck Leg Pastilla Peking-Style
Fried Chicken, Smoky Romesco Sauce, Angel Hair Chilli
Crispy Pork Belly, Caramelised Apple & Onion Purée, Tarragon
Spinach, Mushroom & Ricotta Barbajuan, Piment D'espelette
Korean Fried Cauliflower, Gochujang Sauce, Pickled Ginger
Parmesan Potato Rock, Truffle Sauce
Portobello Mushroom Mini Burger, Tarragon Mayonnaise

SWEET

Passion Fruit Cheesecake, Banana Chantilly, Mango
Blueberry & Lemon Tartlet
Chocolate Cake, Hazelnuts & Coffee
Sliced Fruit Platter
Vanilla Sablé Breton, Pecan, Caramelised Apple
Pistachio Cream Choux, Praline
Seasonal Fruit Tartlet



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CANAPÉ, BOWL & FOOD STATION MENU

BOWL FOOD

To be selected in conjunction with a canapé menu, lunch or dinner

COLD

MEAT

Beef Sirloin Tataki, Daikon & Carrot, Soy & Ginger Sauce £18.00

Connaught Caesar Salad, Parmesan Chicken £17.00

FISH

Yellowfin Tuna Poke Bowl, Ponzu Sauce, Sesame £18.00

Connaught Prawn Cocktail, Marie Rose Sauce £18.00

VEGETARIAN

Heritage Salt-Baked Beetroot, Citrus Segments, Goat Cheese £15.00

Collebianco Burrata, Spiced Confit Pear, Cranberry & Walnuts £15.00

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CANAPÉ, BOWL & FOOD STATION MENU

HOT

MEAT

Confit Duck Leg Croquette, Root Vegetable & Apple Slaw	£18.00
Slow-Cooked Pork Belly, Celeriac Remoulade, Orange Condiment	£18.00
Corn-Fed Chicken, Trompette Mushroom & Salsify, Truffle	£17.00

FISH

Squid & Prawn Saffron Risotto, Aged Parmesan Cheese	£18.00
Scottish Salmon, Leek & Shiitake, Bonito Dashi Velouté	£17.00
Roasted Cod, Coco Bean & Mussel Ragu, Espelette Butter	£17.00

VEGETARIAN

Jerusalem Artichoke Risotto, Stracciatella Di Bufala	£15.00
Roasted Root Vegetables, Red Curry Sauce, Lotus Root Chips	£15
Butternut Squash & Ricotta Ravioli, Hazelnut, Sage	£15

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FOOD STATION MENU

To be selected in conjunction with canapé menu, lunch or dinner.

SUSHI AND SASHIMI

Selection of sushi & maki rolls with traditional garnishes

- Based on Six Pieces per Guest £40.00
- Including Four Pieces of Sashimi £65.00

CHEESE SELECTION £30.00

- Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers

CHARCUTERIE SELECTION £30.00

- Selection of British & European Charcuterie Cornichons, Whole Grain Mustard, Crystal Bread, Grated Tomato

FOOD STATIONS PER PERSON

Chef attendant £150.00 per station

HAND-CARVED ACORN-FED HAM STATION
(Minimum of 25 people) £45.00

- Crystal Bread & Crackers, Grated Tomatoes

BEEF TARTARE STATION £45.00

- Black Angus Beef Tartare, Smoked Rich Yolk

SEAFOOD STATION (Market Price)

- Scallop Ceviche, Langoustine & Prawns, Oyster, Clams

OYSTER STATION (Market Price)

- Colchester Rock Oysters, Selection of Hot Sauces & Vinegars

CRÊPE STATION £40.00

- Sweet Crêpes, Selection of Spreads, Jams & Toppings

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ENQUIRIES

Select one dish from each course to create your set menu.

STARTERS	PER PERSON
CHICKEN & CHESTNUT SOUP <i>Sautéed Wild Mushroom, Smoked Bacon, Sourdough Croutons</i>	£27.00
CORN-FED CHICKEN & BLACK TRUFFLE TERRINE <i>Baby Radish, Pickled Cauliflower, Poached Quail's Egg, Jerusalem Artichoke Purée</i>	£36.00
CONFIT DUCK LEG CROQUETTE <i>Seasonal Root Vegetable Slaw, Caramelised Apple Purée, Duck Jus</i>	£33.00
SLOW-COOKED PORK BELLY <i>Red Cabbage & Celeriac Remoulade, Orange Condiment, Crackling, Port Wine Jus</i>	£34.00
SCOTTISH SALMON GRAVLAX <i>Juniper Cured Salmon, Roasted Apple Purée, Julienne Root Vegetables, Yuzu & Keta Caviar Sauce</i>	£32.00
SEARED CORNISH SCALLOPS <i>Smoked & Caramelised Cauliflower, Pickled Autumn Florets, Parsley Crumbs, Truffle Sauce</i>	£38.00
LOBSTER RAVIOLO <i>Charred Bok Choy, Coconut & Lime Bisque, Coconut Flakes, Coriander</i>	£38.00
COLLEBIANCO BURRATA <i>Spiced Confit Pear, Cranberry Chutney, Walnuts, Wild Rocket</i>	£29.00
HERITAGE SALT-BAKED BEETROOT <i>Orange & Grapefruit Segments, Goat Cheese Foam, Pickled Baby Cucumber, Red Veined Sorrel</i>	£28.00
ROASTED BUTTERNUT SQUASH SOUP <i>Fragrant Ginger, Crispy & Spiced Chickpeas, Chives</i>	£26.00

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THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

MAIN COURSES

PER PERSON

SEARED VENISON LOIN

£67.00

*Duchess Potatoes & Confit Venison Ragu, Parsnip Purée,
Bacon Crumbs, Sauce Poivrade*

HONEY-GLAZED GRESSINGHAM DUCK

£56.00

*Celeriac Fondant, Cavolo Nero & Turnip Root, Spiced Beetroot Mole, Port
Wine Sauce*

CORN-FED CHICKEN BREAST

£50.00

*Trompette Mushroom, Salsify, Prunes & Chestnut Ragu,
Black Truffle Emulsion*

HEREFORD BEEF FILLET

£68.00

*Braised Endive & Confit Shallot, Creamy Mash Potato, Café Paris Butter, Red
Wine Beef Juice, Crispy Onion Rings*

SCOTTISH BLUE LOBSTER

£86.00

*King Oyster Mushroom Tart, Caramelised Onion Compote, Aromatic
Lobster Bisque*

POACHED SCOTTISH SALMON

£50.00

*Caramelised Bok Choy, Baby Leek & Shiitake Mushroom, Bonito Dashi
Velouté, Lotus Root Chips*

CORNISH STONE BASS

£56.00

*Grilled Broccolini & Jerusalem Artichoke, Coco Beans, Mussels, Piment
d'Espelette Sauce*

JERUSALEM ARTICHOKE RISOTTO

£40.00

*Arborio Rice, Wild Mushrooms & Tarragon, Artichoke Chips,
Stracciatella Di Bufala*

BUTTERNUT SQUASH STEAK

£36.00

Sweet & Sour Glaze, Almond & Apple Purée, Frisée & Chestnut Salad

SEASONAL VEGETABLE PITHIVIER

£38.00

*Butternut Squash, Celeriac & Mushroom Duxelle, Broccoli Purée,
Bitter Leaves*

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LUNCH & DINNER SELECTION

DESSERTS	PER PERSON
TARTE TATIN <i>Salted Caramel, Confit Apple, Cinnamon Ice Cream</i>	£24.00
CHOCOLATE CAKE <i>Araguani 72% Chocolate, Cappuccino Mousse, Hazelnut Foam</i>	£25.00
EXOTIC FRUIT SAVARIN <i>Roasted Coconut Chantilly, Mango-Passion Fruit Sorbet</i>	£24.00
MILK CHOCOLATE PANNACOTTA <i>Plum Compote, Oat Crumble</i>	£25.00
FLOATING ISLAND <i>Jasmine Tea Crème Anglaise, Pink Grapefruit</i>	£24.00
WILDFLOWER HONEY PARFAIT <i>Pear And Ginger Compote, Honeycomb</i>	£24.00
CONNAUGHTY HOUND <i>Hukambi Milk Chocolate Mousse, Hazelnut Praline, Vanilla Ice Cream</i>	£30.00
CHEESE SELECTION <i>Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers</i>	£33.00

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LUNCH & DINNER SELECTION

À LA CARTE MENU

£165.00 per person

Available for groups of 10 to 30 Guests. A supplement charge of £20.00 per person applies for groups of 31 to 50 guests.

STARTERS

CONFIT DUCK LEG CROQUETTE

Seasonal Root Vegetable Slaw, Caramelised Apple Purée, Duck Jus

SCOTTISH SALMON GRAVLAX

Juniper Cured Salmon, Roasted Apple Purée, Julienne Root Vegetables, Yuzu & Keta Caviar Sauce

COLLEBIANCO BURRATA

Spiced Confit Pear, Cranberry Chutney, Walnuts, Wild Rocket

MAIN COURSE

CORN-FED CHICKEN BREAST

Trompette Mushroom, Salsify, Prunes & Chestnut Ragu, Black Truffle Emulsion

CORNISH STONE BASS

Grilled Broccolini & Jerusalem Artichoke, Coco Beans, Mussels, Piment d'Espelette Sauce

JERUSALEM ARTICHOKE RISOTTO

Arborio Rice, Wild Mushrooms & Tarragon, Artichoke Chips, Stracciatella Di Bufala

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LUNCH & DINNER SELECTION

DESSERTS

TARTE TATIN

Salted Caramel, Confit Apple, Cinnamon Ice Cream

CHOCOLATE CAKE

Araguani 72% Chocolate, Cappuccino Mousse, Hazelnut Foam

EXOTIC FRUIT SAVARIN

Roasted Coconut Chantilly, Mango-Passion Fruit Sorbet

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CHILDREN'S MENU

STARTERS

PER MENU

Mini Chicken Hotdog & Cheese	£15.00
Tomato & Basil Soup	£15.00
Chicken Soup, Cream	£15.00
Raw Vegetables, Crushed Avocado or Hummus	£15.00

MAINS

Tomato & Mozzarella Pizza, Basil	£20.00
Penne, Bolognese, Parmesan	£20.00
Cod & Creamy Mashed Potatoes	£20.00
Burger & Chips, Cheddar Cheese	£20.00
Chicken Nuggets & Chips	£20.00
Fish Goujons & Chips	£20.00

DESSERTS

Chocolate Fondant, Vanilla Ice Cream	£12.00
Ice Cream or Sorbet (2 Scoops)	£12.00
Sliced Fresh Fruits & Berries	£12.00
Vanilla Mille-feuille	£12.00

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EVENING SNACKS SELECTION

EVENING SNACKS	PER PERSON
CHARCUTERIE	£25.00
Assorted Italian Cured Meats, Pickles, Olives, Chutney	
CHEESE	£25.00
Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	
MINI SANDWICHES	£15.00
<i>Served with Home-made Lincolnshire Potato Crisps</i>	
Homemade Focaccia, Tomato, Mozzarella, Basil Pesto Confit Tuna, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread Roast Beef Brisket Sandwich, Pickled Mooli, Chipotle Mayonnaise Violet Artichoke Wrap, Piquillo Pepper, Rocket Leaves, Hummus	
MINI BURGERS	£15.00
Mini Burger, Tomato Relish, Montgomery Cheddar Lobster & Prawn Roll, Brioche, Dill Cream Chicken Hotdogs, Onion Relish, Sauerkraut, Cheddar Beef Sirloin Sandwich, Pickled Mooli, Chipotle, Brioche	
POTATOES	£12.00
Truffle Cheese Fries, Parmesan, Truffle Mayonnaise Patatas Bravas, Spicy Tomato Sauce Duchess Potatoes, Thyme	

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COCKTAIL MENU

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COCKTAIL MENU

COCKTAIL MENU

£22.00

Dry Martini*

Tanqueray Gin, Martini Extra Dry Vermouth, Twist of Lemon

Negroni*

Tanqueray Gin, Martini Rosso Vermouth, Campari

Cosmopolitan

Ketel One Vodka, Cranberry Juice, Lime Juice, Cointreau

Mojito

Bacardi Rum, Fresh Lime Juice, Sugar Syrup, Mint Leaves, Soda Water

Sweet Manhattan*

Woodford Reserve Whiskey, Martini Rosso Vermouth, Angostura Bitters

Old Fashioned

Woodford Reserve Whiskey, Sugar Syrup, Angostura Bitters

Espresso Martini

Ketel One Vodka, Galliano Ristretto, Fresh Espresso, Sugar Syrup

Passion Fruit Martini

Ketel One Vodka, Passion Fruit, Fresh Lemon Juice, Sugar Syrup

Collins

Tanqueray Gin, Fresh Lemon Juice, Soda Water

SPARKLING COCKTAIL

£26.00

Spritz*

With Billecart-Salmon Champagne, Soda

Bellini*

Peach Purée, Billecart-Salmon Champagne

**Contains Sulphites*

If you require a mixologist for your event, there will be an additional £1000 charge for a minimum of four hours

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MOCKTAIL MENU

£15.00

Bergamot Essence

Apple Juice, Ginger Syrup, Fresh Lemon Juice, Earl Grey Tea

Virgin Tai

Pineapple Juice, Almond Syrup, Ginger Ale, Lime Juice

Virgin Cosmopolitan

Cranberry Juice, Lime Juice, Elderflower, Soda

Clear Colada

Coconut Water, Pineapple Juice, Elderflower Cordial, Lemon Juice

Green Flower

Green Jasmine Tea, Organic Apple Juice, Almond Syrup, Lemon Juice

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WINE LIST - SPARKLING & CHAMPAGNE

SPARKLING

FRANCIACORTA

Cuvée Prestige, Cà del Bosco, 46th Edition £110.00

CHAMPAGNE

BOLLINGER

Brut, Special Cuvée, NV £145.00

Brut, La Grande Année, 2014 £290.00

Brut, Rosé, NV £165.00

Brut, Rosé, La Grande Année, 2014 £305.00

BILLECART-SALMON

Brut, Réserve, NV £125.00

Brut, Blanc de Blancs, NV £185.00

Brut, Cuvée Nicolas François, 2012 £350.00

Blanc de Noirs, Le Clos Saint-Hilaire, 2005 £850.00

Brut, Rosé, NV £160.00

Brut, Rosé, Cuvée Elisabeth, 2012 £350.00

DEUTZ

Brut, Classic £155.00

DOM PÉRIGNON

Brut, 2015 £425.00

Brut, Rosé, 2008 £870.00

ERIC RODEZ

Brut, Blanc de Noirs, NV £210.00

LOUIS ROEDERER

Brut, Collection 245, NV £160.00

Brut, Rosé, 2017 £250.00

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WINE LIST - CHAMPAGNE

KRUG

Brut, Grande Cuvée, 171^{eme} Edition £550.00

POL ROGER

Brut, Reserve, NV £160.00

Brut, 2015 £245.00

Brut, Sir Winston Churchill, 2015 £550.00

Brut, Rosé, 2015 £310.00

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WINE LIST - WHITE WINE

FRANCE

ALSACE

Riesling, Roche Granitique, Domaine Zind-Humbrecht, 2022 £98.00

LOIRE VALLEY

Sancerre, La Guiberte, Domaine Alain Gueneau, 2023 £85.00

Sancerre, Les Griottes, Domaine Gueneau, 2021 £135.00

BURGUNDY

Chablis 1^{er} Cru, Fourchaume,
Domaine Nathalie & Gilles Fèvre, 2022 £100.00

Bourgogne Blanc, Vincent Girardin, 2021 £95.00

Bourgogne Hautes Cote De Nuits, David Duband, 2022 £85.00

Macon-Verze, Domaine Leflaive, 2020 £145.00

Meursault, Vieilles Vignes, Domaine Vincent Girardin, 2019 £195.00

RHÔNE VALLEY

Côtes-du-Rhône Blanc, Couzou, Jean-Luc Jamet, 2020 £65.00

Viognier, Le Pied De Samson, Georges Vernay, 2022 £145.00

GERMANY

MOSEL

Riesling, Scharzhof, QbA, Weingut Egon Müller, 2023 £150.00

AUSTRIA

WACHAU

Grüner Veltliner, Spitzer Graben, Martin Muthenthaler, 2022 £95.00

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WINE LIST - WHITE WINE

ITALY

PIEDMONT

Gavi di Gavi, Terra Bruna, Fontanassa, 2024 £75.00

TUSCANY

Vermentino di Bolgheri, Guado al Tasso, Antinori, 2023 £85.00

UMBRIA

Cervaro della Sala, Marchesi Antinori, 2022 £195.00

ABRUZZO

Trebbiano d'Abruzzo, Valle Reale, 2022 £80.00

SPAIN

GALICIA

Albariño, San Campio, Bodegas Terras Gauda, 2023 £70.00

AUSTRALIA

MARGARET RIVER

Sauvignon Blanc-Sémillon, Grace Madeline,
Cullen Vineyards, 2022 £85.00

USA

CALIFORNIA – NAPA VALLEY

Sauvignon Blanc, Eisele Vineyard, 2020 £330.00

CALIFORNIA – NORTH COAST

Sauvignon Blanc, Spottswoode, 2021 £105.00

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WINE LIST - RED WINE

FRANCE

RHÔNE VALLEY

Côtes-du-Rhône Rouge, Pablo Höcht, Domaine Creve Coeur, 2022	£65.00
Crozes Hermitage, Domaine Alain Graillot, 2020	£95.00
Chateauneuf-du-Pape Rouge, Domaine Père Caboché, 2022	£75.00

BURGUNDY

Bourgogne Pinot Noir, David Duband, 2022	£90.00
Chambolle-Musigny, Vieilles Vignes, Domaine Frédéric Magnien, 2019	£195.00
Gevrey-Chambertin, David Duband, 2018	£190.00
Givry 1 ^{er} Cru, Les Bois Chevaux, Domaine Baron Thenard, 2019	£130.00
Savigny les Beaune 1 ^{er} Cru, Aux Gravains, Domaine David Duband, 2020	£125.00

BORDEAUX

Château Talbot 'Connétable Talbot', 2021	£98.00
Esprit de Pavie, 2016	£95.00
Mondot de Chateau Troplong Mondot, 2019	£105.00
Pauillac de Latour, 2015	£295.00
Pauillac de Lynch-Bages, 2018	£115.00

BEAUJOLAIS

Morgon, Domaine Marcel Lapierre, 2021	£85.00
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LANGUEDOC-ROUSSILLON

Minervois, Estibals, Domaine de l'Ostal, 2020	£70.00
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WINE LIST - RED WINE

ITALY

PIEDMONT

Langhe Nebbiolo, Cascina delle Rose, 2022	£85.00
Dolcetto d'Alba, Roagna, 2022	£95.00
Barbaresco, Albesani, Franco Rocca, 2017	£135.00
Barolo, Boroli, 2018	£120.00

TUSCANY

Brunello di Montalcino, Argiano, 2018	£125.00
Chianti Classico, Gran Selezione, Badia e Passignano, Antinori, 2019	£120.00
Rosso di Montalcino, Il Marroneto, 2019	£98.00

SPAIN

RIBERA DEL DUERO

Alion, Vega Sicilia, 2020	£290.00
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RIOJA

Reserva, Marqués de Murrieta, 2020	£90.00
Macán Clásico, Bodegas Benjamin de Rothschild and Vega Sicilia, 2020	£195.00

ARGENTINA

PATAGONIA

Malbec, Aguijon de Abeja, Durigutti, 2022	£80.00
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WINE LIST - RED WINE

NEW ZEALAND

MARTINBOROUGH

Pinot Noir Crimson, Ata Rangī, 2022 £75.00

USA

CALIFORNIA - MENDOCINO

Special Cuvée, Elizabeth Spencer, 2022 £105.00

CALIFORNIA - NAPA VALLEY

The Mascot, 2019 £350.00

CALIFORNIA - SONOMA COUNTY

Hellenthal Vineyards, Ceritas, 2019 £225.00

CHILE

MAIPO VALLEY

Viña Almaviva, EPU, 2021 £120.00

SOUTH AFRICA

STELLENBOSCH

Rubicon, Meerlust Vineyards, 2021 £75.00

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WINE LIST - ROSÉ WINE

FRANCE

PROVENCE

Château Roubine, 2024 £90.00

ITALY

PUGLIA

Tormaresca, Calafuria Rosato, 2022 £65.00

WINE LIST - SWEET & FORTIFIED WINES

FRANCE

SAUTERNES

Les Cypres de Climens, Château Climens, 2020 £110.00

HUNGARY

TOKAJI

Szamorodni, Szepsy, 2017, 500ml £140.00

PORTUGAL

LBV PORT

Quinta Da Noval, LBV, 2018 £85.00

SPAIN

SHERRY

Oloroso Dulce, Matusalem, González-Byass, 375ml £85.00

Pedro Ximénez, Noe, González-Byass, 375ml £85.00

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Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.
Please note, a discretionary service charge of 15% will be added to your account.



THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

BEVERAGES & DRINKS LIST

DRINKS

SOFT DRINKS

Coca Cola	£7.50
Diet Coke	£7.50
Ginger Ale	£7.50
Lemonade	£7.50
Tonic Water	£7.50
Slimline Tonic	£7.50
Soda Water	£7.50
Ginger Beer	£7.50
Acqua Panna and San Pellegrino (Still and Sparkling Water) 25cl	£4.25
Acqua Panna and San Pellegrino (Still and Sparkling Water) 75cl	£10.00

JUICES BY THE GLASS

Orange Juice	£7.50
Grapefruit Juice	£7.50
Apple Juice	£7.50
Mango Juice	£7.50
Jug of Elderflower Pressé	£30.00
Jug of Juice	£30.00

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SPIRITS

BLENDED WHISKY 50ML

Johnnie Walker Black Label £14.50

Chivas Regal 18yrs old £26.00

The Connaught Blended Malt 19yrs old £45.00

SINGLE MALT WHISKY 50ML

Aberfeldy 12yrs old, Highlands £16.00

Macallan 12yrs old Sherry Oak £36.00

AMERICAN WHISKEY 50ML

Jack Daniel's Single Barrel £18.00

IRISH WHISKEY 50ML

Redbreast 12yrs old, County Cork £20.00

GIN 50ML

Tanqueray £14.50

Bombay £14.50

Hendrick's £17.00

Monkey 47 £20.00

VODKA 50ML

Ketel One £14.50

Grey Goose £16.00

Stolichnaya Elit £18.00

Belvedere Lake Bartęzek £25.00

RUM 50ML

Doorly's White Rum £14.00

Diplomático Reserva Exclusiva £18.00

Zacapa 23 £20.00

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SPIRITS

COGNAC 50ML

Remy Martin VSOP £16.00

Hennessy XO £38.00

LIQUEURS 50ML

Amaro £11.00

Limoncello £14.00

Sambuca £16.00

BOTTLED BEERS

Peroni £10.50

Noam Lager £10.50

Curious IPA £10.50

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ENQUIRIES

EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our events team:

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Email : events@the-connaught.co.uk

GENERAL ENQUIRIES

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