



THE CONNAUGHT

PRIVATE EVENTS
MENUS

SPRING & SUMMER
2025



THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS 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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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

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

Supplement of £15 per person for choice menu

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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 £13.00

Green Juice £13.00

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

Turmeric Tonic £13.00

Acacia Honey, Lime, Himalayan Salt

SMOOTHIES

Green Boost £15.00

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

Fitness & Protein £15.00

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

BOWLS

Coconut Chia Bowl £18.50

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 £17.00

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 £19.00

Cumin, Lime, Chilli, Granary Toast

With Smoked Salmon £36.00

Oak Smoked Salmon & Organic Scrambled Eggs £29.00

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	£10.00



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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

£60.00 PER PERSON

SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Classic Waldorf Salad, Walnuts, Celery, Grapes

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

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

Spiced Chicken Wrap, Avocado & Rocket Leaves, Honey-Mustard Mayonnaise

Homemade Focaccia, Tomato, Mozzarella, Basil Pesto

DESSERTS

Lemon Meringue Tart, Lime Zest

Chocolate Brownie, Whipped Ganache

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

£68.00 PER PERSON

SOUP

Served with Sourdough Croutons & Aged Parmesan Flakes

Farmers Vegetable Soup, Seasonal Vegetables, Herb Oil

SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

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

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

Shrimp And Crab Roll, Yuzu Mayonnaise, Herb Salad

Slow Cooked Beef On Bap Bread, Celeriac Remoulade, Coriander

Homemade Salt Beef On Ciabatta, Pickled Vegetables,

Honey & Mustard Mayonnaise

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

DESSERTS

Vanilla Cheesecake, Seasonal Fruit

Financier, Praline Cream & Raspberry

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU A

£74.00 PER PERSON

SOUP & SANDWICH

Chilled Spring Pea Soup
Tomato & Mozzarella Panini, Rocket & Basil

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Green Lentil Salad, Red Onion, Smoked Bacon, Goat Cheese
Melon & Parma Ham Salad, Mozzarella Pearls, Citrus Dressing

HOT BUFFET

Confit Cod, Braised Lentils Du Puy, Gremolata Sauce
Roasted Corn-Fed Chicken, Grilled Asparagus, Shiitake Sauce
Courgette & Pepper Risotto, Saffron And Cambozola Cheese
Ratte Potatoes, Garlic Butter, Parsley
Seasonal Roasted Vegetables

DESSERTS

Vanilla Cheesecake, Seasonal Fruit
Financier, Praline Cream & Raspberry
Sliced Fruit Platter
Lemon Meringue Tart, Lime Zest

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU B

£80.00 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
Parmesan Crusted Chicken, Caesar Salad, Croutons
Smoked Salmon & Potato Salad, Soft Boiled Eggs, Cornichon Capers, Lemon Dressing

HOT BUFFET

Cornish Stone Bass, Tomato Tapenade, Green Beans, Spring Onion
Glazed Ox Cheek, Harissa Polenta, Salsa Verde, Herbs
Green Vegetable Gratin, Montgomery Cheddar Cheese
Grilled Broccolini, Ginger Chiffonade, Chilli, Toasted Sesame
Duck Fat Roasted Potatoes

DESSERTS

Vanilla Cheesecake, Seasonal Fruit
Lemon Meringue Tart, Lime Zest
Organic Coconut Chia Pudding, Mango & Lime

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU C

£85.00 PER PERSON

SOUP & SANDWICH

San Marzano Tomato & Basil Soup
Shrimp And Crab Roll, Yuzu Mayonnaise, Herb Salad

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Classic Waldorf Salad, Walnuts, Celery, Grapes
Melon & Parma Ham Salad, Mozzarella Pearls, Citrus Dressing
Grilled Shrimps, Seasonal Leaves, Citrus Fruits, Pine Nuts

HOT BUFFET

Cornish Stone Bass, Tomato Tapenade, Green Beans, Spring Onion
Glazed Ox Cheek, Harissa Polenta, Salsa Verde, Herbs
Charred Cauliflower Steak, Vierge Sauce, Fried Capers
Courgette & Pepper Risotto, Saffron And Cambozola Cheese
Green Vegetable Gratin, Montgomery Cheddar Cheese
Grilled Broccolini, Ginger Chiffonade, Chilli, Toasted Sesame
Duck Fat Roasted Potatoes

DESSERTS

Pecan and Vanilla Choux
Chocolate Brownie, Whipped Ganache
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 £76.00 per person.

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

Crisps & Olives are offered with our compliments.

COLD

Beef Tataki, Pickled Radish, Shiso Leaves
Foie Gras Terrine, Strawberry On Brioche Bread
Yellowfin Tuna Tostada, Herbs, Sriracha Sauce, Soy Glaze
Dorset Crab Maki, Wasabi-Cucumber, Yuzu, Furikake Seasoning
Shrimp Spring Roll, Coriander & Mango Chutney, Peanuts
Cecina On Crystal Bread, Peach Chutney
Goat Cheese Bonbon, Citrus Crumble, Lemon Gel
Compressed Watermelon, Coconut Cream, Balsamic Caviar
Radish Crudités, Stuffed With Rocket Pesto, Crispy Quinoa
Parmesan Gougère, Mashed Peas & Mint, Parmesan Cream



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CANAPÉ, BOWL & FOOD STATION MENU

HOT

Duck Leg Pastilla Peking-Style

Iberico Ham Croquette

Soy Glazed Beef Skewer, Citrus Crumbs, Chimichurri Emulsion

Cod Croquette, Lovage Emulsion, Keta Caviar

Hash Brown, Imperial Baeri Caviar, Bottarga

Spicy Shrimp Mini Burger, Yuzu Mayonnaise, Pickled Cucumber

Fried Polenta, Rocket Pesto, Parmesan Cream

Korean Fried Cauliflower, Gochujang Sauce, Pickled Ginger

Parmesan Potato Rock, Truffle Mayonnaise

Chestnut Mushroom, Persillade Crumbs, Citrus Hollandaise

SWEET

Vanilla Cheesecake

Pecan Choux

Chocolate Mousse, Pistachio Praliné

Lemon Meringue Tart, Lime Zest

Seasonal Fruit Tart

Chocolate Brownie, Whipped Ganache

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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

Hereford Beef Tartare, Quail Egg, Black Truffle, Parmesan Tuile £18.00

Iberico Ham on Crystal Bread, Grated Tomatoes £17.00

Prosciutto & Heritage Melon, Ricotta Cheese, Basil Pesto £17.00

FISH

Dorset Crab Salad, Green Apple & Radish Remoulade, £18.00
Cucumber-Ginger Gazpacho

Yellowfin Tuna Tartare, Avocado, Radish, Soy-Ginger Sauce £18.00

Bloody Mary Sea Bass Ceviche, Toasted Corn Tortilla £18.00

VEGETARIAN

Collebianco Burrata, Red Dragon & Sunrise Golden Tomatoes, £15.00
Watermelon

Avocado Caesar Salad, Crispy Parmesan, Sourdough Croutons £15.00

Salt-Baked Beetroot Tartare, Smoked Egg Yolk, £15.00
Wasabi & Yuzu Dressing

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CANAPÉ, BOWL & FOOD STATION MENU

HOT

MEAT

Lamb Shoulder Croquette, Mashed Potato, Mint & Lamb Jus	£18.00
Glazed Beef Ox Cheek, Harissa Polenta, Salsa Verde	£18.00
Corn-Fed Chicken, Baby Leeks, Wild Mushrooms, Tarragon Foam	£17.00

FISH

Poached Halibut, Le Puy Green Lentils Ragu, Smoked Lardons, Fried Capers	£18.00
Scottish Salmon, Green Peas & Sweet Corn, Mashed Potatoes, Yuzu Beurre-Blanc	£17.00
Scottish Shrimps, Asparagus & Green Beans, Crispy Wild Rice, Thai Curry Bisque	£18.00

VEGETARIAN

Courgette & Pepper Risotto, Saffron, Cambozola Cheese	£15.00
Green Asparagus, Poached Quail Egg, Citrus Sabayon, Mint	£16.00
Spring Pea Ravioli, Burrata Cheese, Lemon Butter Sauce	£15.00

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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

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LIVE COOKING STATIONS

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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BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

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ENQUIRIES

LUNCH & DINNER SELECTION

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

STARTERS	PER PERSON
PROSCIUTTO & HERITAGE MELON <i>Cantaloupe, Galia & Honeydew Melon, Herbed Ricotta Cheese, Basil Pesto</i>	£29.00
RABBIT, PORK & PISTACHIO TERRINE <i>Chantenay Carrots, Spiced Carrot Mole, Mustard Seeds, Toasted Sourdough</i>	£32.00
SCOTTISH BLUE LOBSTER <i>Ajo Blanco Emulsion, Confit Grapes, Blanched Almonds, Herb Oil</i>	£46.00
SCOTTISH SALMON GRAVLAX <i>Elderflower Pickled Cucumber, Lovage Condiment, Keta Caviar, Celery Shaving Salad</i>	£32.00
GALICIAN OCTOPUS <i>Grilled Chipotle Octopus, Crispy Chickpea & Herb Salad, Yoghurt Emulsion</i>	£32.00
DORSET CRAB SALAD <i>Green Apple & Radish Remoulade, Cucumber-Ginger Gazpacho, Sourdough Tuile</i>	£36.00
COLLEBIANCO BURRATA <i>Red Dragon & Sunrise Golden Tomatoes, Watermelon, Basil-Pesto Vinaigrette</i>	£29.00
GREEN ASPARAGUS <i>Crispy Rich Egg Yolk, Caramelised Goat Cheese, Citrus Sabayon, Mint</i>	£28.00
RATATOUILLE CARPACCIO <i>Broad Bean Salad, Courgette Flower Tempura, Honey-Lemon Dressing</i>	£28.00
GREEN PEA VELOUTÉ <i>Charred Broccoli Florets, Sugar Snap & Pea Ragu, Ricotta Foam, Crispy Kale</i>	£26.00

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LUNCH & DINNER SELECTION

MAIN COURSES	PER PERSON
KENTISH LAMB LOIN <i>Fennel & Lemon Spelt Risotto, Fennel Shaving Salad, Gremolata, Minted Lamb Jus</i>	£54.00
HEREFORD BEEF FILLET <i>Green Asparagus, Mashed Potatoes, Beef Croquette, Chimichurri Butter, Red Wine Jus</i>	£67.00
CORN-FED CHICKEN <i>Baby Leek & Baby Carrots, Pearl Onions, Wild Mushrooms, Tarragon Emulsion</i>	£50.00
SCOTTISH BLUE LOBSTER <i>Grilled White Asparagus, Green Beans, Crispy Wild Rice, Green Thai Curry Bisque</i>	£86.00
CORNISH STONE BASS <i>Summer Tomato Tapenade, Green Beans, Spring Onion, Razor Clams, Champagne Sauce</i>	£56.00
SCOTTISH SALMON <i>Green Peas & Sweet Corn, Mashed Potatoes, Shiitake Mushroom, Yuzu Beurre-Blanc</i>	£50.00
CORNISH POACHED HALIBUT <i>Le Puy Green Lentil Ragu, Smoked Lardons, Fried Capers, Dill-Wild Garlic Foam</i>	£65.00
ROASTED HISPI CABBAGE <i>Smoked Onion Purée, Caramelised Goat Cheese, Sweet & Sour Apple Sauce, Dill</i>	£36.00
SPRING-SUMMER GARDEN TARTLET <i>Parmesan Shortcrust, Heritage Vegetables, Caramelized Onion, Carrot Purée</i>	£38.00
YELLOW ARBORIO RICE RISOTTO <i>Courgette, Pepper, Saffron, Cambozola Cheese, Basil Leaves</i>	£40.00

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LUNCH & DINNER SELECTION

DESSERTS	PER PERSON
DARK CHOCOLATE MOUSSE <i>Pistachio Praline, Milk Ice Cream</i>	£24.00
ÉCLAIR <i>Vanilla Curd, Pecan Praline, Caramel Ice Cream</i>	£24.00
ETON MESS <i>French Meringue, Seasonal Fruit, Yoghurt Sorbet</i>	£23.00
MILLE-FEUILLE <i>Raspberry Crème Légère, Peach Confit, Almond Ice Cream</i>	£24.00
VANILLA CHEESECAKE <i>Strawberry Compote, "Mara Des Bois" Strawberry Sorbet</i>	£24.00
CITRUS TARTLET <i>Confit Lemon, Lime & Basil Sorbet</i>	£23.00
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>	£32.00

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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

PROSCIUTTO & HERITAGE MELON

Cantaloupe, Galia & Honeydew Melon, Herbed Ricotta Cheese, Basil Pesto

SCOTTISH SALMON GRAVLAX

*Elderflower Pickled Cucumber, Lovage Condiment, Keta Caviar,
Celery Shaving Salad*

COLLEBIANCO BURRATA

*Red Dragon & Sunrise Golden Tomatoes, Watermelon,
Basil-Pesto Vinaigrette*

MAIN COURSE

CORN-FED CHICKEN

Baby Leek & Baby Carrots, Pearl Onions, Wild Mushrooms, Tarragon Emulsion

CORNISH STONE BASS

*Summer Tomato Tapenade, Green Beans, Spring Onion, Razor Clams,
Champagne Sauce*

YELLOW ARBORIO RICE RISOTTO

Courgette, Pepper, Saffron and Cambozola Cheese, Basil Leaves

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DESSERTS

DARK CHOCOLATE MOUSSE

Pistachio Praline, Milk Ice Cream

MILLE-FEUILLE

Raspberry Crème Légère, Peach Confit, Almond Ice Cream

ETON MESS

French Meringue, Seasonal Fruit, Yoghurt 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

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 £800 charge

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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, 44th 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, 2008 £350.00

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

Brut, Rosé, NV £160.00

Brut, Rosé, Cuvée Elisabeth, 2012 £350.00

LOUIS ROEDERER

Brut, Collection 245, NV £160.00

Brut, Cristal, 2015 £550.00

Brut, Rosé, 2017 £250.00

DOM PERIGNON

Brut, 2013 £420.00

Brut, Rosé, 2008 £870.00

ERIC RODEZ

Brut, Blanc de Noirs, NV £210.00

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WINE LIST - CHAMPAGNE

KRUG

Brut, Grande Cuvée, 172^{eme} Edition £450.00

POL ROGER

Brut, Reserve, NV £160.00

Brut, 2015 at £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 Trimbach, 2022 £95.00

LOIRE VALLEY

Sancerre La Guiberte, Domaine Alain Gueneau, 2023 £85.00

Sancerre, Les Griottes, Domaine Gueneau, 2021 £135.00

Sancerre, Belles Dames, Domaine Gitton, 2023 £95.00

BURGUNDY

Bourgogne Blanc, Vincent Girardin, 2021 £105.00

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

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

Chablis 1er Cru, Fourchaume, £100.00

Domaine Nathalie & Gilles Fèvre, 2022

Macon-Verze, Domaine Leflaive, 2020 £145.00

RHÔNE VALLEY

Côtes-du-Rhône Blanc, Couzou, Jean-Luc Jamet, 2020 £70.00

Viognier, Les Vignes d'à Côte, Caves Yves Cuilleron, 2022 £90.00

ITALY

PIEDMONT

Gavi di Gavi, Terra Bruna, Fontanassa, 2023 £65.00

UMBRIA

Cervaro della Sala, Marchesi Antinori, 2022 £195.00

ABRUZZO

Trebbiano d'Abruzzo, Valle Reale, 2022 £80.00

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WINE LIST - WHITE WINE

TUSCANY

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

GERMANY

MOSEL

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

AUSTRIA

WACHAU

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

SPAIN

GALICIA

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

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WINE LIST - WHITE WINE

AUSTRALIA

MARGARET RIVER

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

USA

CALIFORNIA – SONOMA COAST

Chardonnay, La Crema, 2022 £75.00

CALIFORNIA – NAPA VALLEY

Sauvignon Blanc, Eisele Vineyard, 2020 £330.00

SOUTH-AFRICA

SWARTLAND

Chenin Blanc Blend, Old Vines, Mullineux Wines, 2023 £80.00

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FRANCE

RHÔNE VALLEY

Syrah, Les Vignes d'à Côte, Caves Yves Cuilleron, 2023	£80.00
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 du Vieux Telegraphe, 2020	£175.00

BURGUNDY

Bourgogne Pinot Noir, David Duband, 2022	£90.00
Chambolle-Musigny, Vieilles Vignes, Domaine Frédéric Magnien, 2019	£200.00
Gevrey-Chambertin David Duband, 2018	£190.00
Savigny les Beaune 1 ^{er} Cru, Aux Gravains, Domaine David Duband, 2020	£125.00

BORDEAUX

Pauillac de Lynch-Bages, 2018	£115.00
Esprit de Pavie, 2016	£95.00
Mondot de Chateau Troplong Mondot, 2019	£105.00
Pauillac de Latour 2015	£295.00
L'Hospitalet de Gazin, 2018	£130.00

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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ITALY

PIEDMONT

Barbaresco, Albesani, Franco Rocca 2017	£135.00
Barbera d'Alba, Pio Cesare, 2022	£80.00
Barolo, Boroli, 2018	£120.00
Barolo Pira, Roagna 2018	£235.00

TUSCANY

Chianti Classico, Castello di Albola, 2023	£90.00
Brunello di Montalcino, Argiano, 2017	£125.00
Sassicaia, Tenuta San Guido, 2018	£680.00

SPAIN

RIOJA

Reserva, Marqués de Murrieta, 2020	£85.00
Macán Clasico, Bodegas Benjamin de Rothschild and Vega Sicilia, 2020	£195.00

RIBERA DEL DUERO

Alion, Vega Sicilia, 2020	£290.00
Valbuena 5°, Vega Sicilia 2018	£435.00

ARGENTINA

PATAGONIA

Malbec, Aguijon de Abeja, Durigutti, 2022	£75.00
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WINE LIST - RED WINE

AUSTRALIA

MARGARET RIVER

Malbec-Merlot, Red Moon Mangan, Cullen Vineyard, 2023 £85.00

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

SOUTH AFRICA

STELLENBOSCH

Rubicon, Meerlust Vineyards, 2020 £75.00

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COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - ROSÉ WINE

FRANCE

PROVENCE

Château Robine, 2023 £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

Szamorodni, Disznókó Dorgó Vineyard 2018, 500ml £80.00

PORTUGAL

LBV PORT

Quinta Da Nova, LBV, 2018 £85.00

SPAIN

SHERRY

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

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

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.
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](#)[CHILDRENS 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
Slim line 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 Presse	£30.00
Jug of Juice	£30.00

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SPIRITS

BLENDED WHISKY 50 ML

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 WHISKY 50ML

Jack Daniel's Single Barrel £18.00

IRISH WHISKY 50ML

Redbreast 12yrs old, County Cork £20.00

GIN 50 ML

Tanqueray £14.50

Bombay £14.50

Hendrick's £17.00

Monkey 47 £20.00

VODKA 50 ML

Ketel One £14.50

Grey Goose £16.00

Stolichnaya Elit £18.00

Belvedere Lake Bartęzek £25.00

RUM 50 ML

Doorly's White Rum £14.00

Diplomático Reserva Exclusiva £18.00

Zacapa 23 £20.00

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BEVERAGES & DRINKS LIST

SPIRITS

COGNAC 50ML

Remy Martin VSOP £16.00

Hennessy XO £38.00

LIQUEURS 50 ML

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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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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