

Spring & Summer 2021

Lunch & Dinner Selection

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 charge 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 5%.
Please note, a discretionary service charge of 12.5% will be added to your account.



THE CONNAUGHT

STARTERS	PER PERSON
VEAL Veal & Chicken Terrine, Celeriac Tagliatelle, Apple & Mustard	£24.00
DUCK Gressingham Duck Foie Gras, Spiced Port Reduction, Artichokes	£32.00
SALMON Herb Cured Salmon Gravlax, Avocado Sour Cream, Radish & Cucumber Marmalade	£24.00
LANGOUSTINE Langoustine Ravioli, Coconut & Lime Broth, Bok Choy	£32.00
OCTOPUS Octopus Carpaccio, Romesco Sauce, Frisée, Lime Dressing	£26.00
ASPARAGUS Asparagus Custard, Crispy Poached Egg, Mushroom & Tomato Salad	£21.00
BURRATA Green Zebra Tomato, Chocolate Tomato, Pineapple Tomato & Beef Tomato, Cherry Tomato Juice	£21.00
GREEN COURGETTE Courgette Soup, Peanut Foam, Sumac	£18.00
TOMATO Chilled Tomato Soup, Cucumber, Pepper, Raspberry, Croutons, Basil	£18.00

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MAIN COURSES	PER PERSON
CHICKEN Free Range Chicken, Courgette, Mushrooms, Parmesan, Roasting Juices	£39.00
BEEF 28 day Aged Beef Fillet, Spring Onion Purée, Tomatoes & Beans, Beef Jus	£55.00
LAMB Slow Cooked Lamb Neck, Edamame & Buttermilk Purée, Confit Tropea Onion, Black Olive Jus	£45.00
COLEY Line Caught Coley, Crispy Potato Tart, Escabeche Sauce	£45.00
SALMON Roasted Salmon, Peas, Beans, Herbal Broth, Wild Garlic Emulsion	£39.00
LOBSTER Scottish Blue Lobster, Potato Gnocchi, Peas, Tarragon Bisque	£49.00
VEGETABLE PIE Roasted & Confit Spring Vegetables, Walnuts, Sultanas, Herbal Pesto,	£31.00
ASPARAGUS Asparagus Risotto, Lemon, Brioche Croutons	£31.00

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DESSERTS	PER PERSON
CHOCOLATE Warm Chocolate Fondant, Pistachio Ice Cream	£18.00
RHUBARB Poached Rhubarb, Greek Yoghurt, Strawberry Sorbet	£18.00
LEMON TART Lemon Curd, Italian Meringue, Lemongrass Sorbet	£18.00
MILLE-FEUILLE Caramelised Puff Pastry, Light Vanilla Cream, Vanilla Ice Cream, Pecan Nuts	£18.00
PROFITEROLES Hazelnut Ice Cream, Milk Chocolate Mousse, Vanilla Curd	£18.00
RASPBERRY Coconut Meringue, Raspberry Ginger Jam, Coconut Sorbet	£18.00
CHEESE Selection of British & European Cheeses, Valencia Quince Paste & Crackers	£25.00

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THE CONNAUGHT

À la Carte Menu

£135.00 per person

Available for groups of 10 to 30 Guests

A supplement charge of £20 per person applies for groups of 31 to 50 guests

STARTERS

DUCK

Gressingham Duck Foie Gras, Spiced Port Reduction, Artichokes

SALMON

Herb Cured Salmon Gravlax, Avocado Sour Cream, Radish & Cucumber Marmalade

LANGOUSTINE

Langoustine Ravioli, Coconut & Lime Broth, Bok Choy

MAIN COURSE

CHICKEN

Free Range Chicken, Courgette, Mushrooms, Parmesan, Roasting Juices

SALMON

Roasted Salmon, Peas, Beans, Herbal Broth, Wild Garlic Emulsion

ASPARAGUS

Asparagus Risotto, Lemon, Brioche Croutons

DESSERTS

CHOCOLATE

Warm Chocolate Fondant, Pistachio Ice Cream

RHUBARB

Poached Rhubarb, Greek Yoghurt, Strawberry Sorbet

PROFITEROLES

Hazelnut Ice Cream, Milk Chocolate Mousse, Vanilla Curd

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