



THE ATHENAEUM
HOTEL & RESIDENCES

PRIVATE DINING

Private Dining at The Athenaeum is an unforgettable experience; superb food, impeccable and endlessly helpful five star service, beautiful settings with tranquil views over the Royal Parks or a quiet Victorian Mayfair side street.

Why not start your evening with a Champagne Reception and canapés?

See below for our selection:

Cold Canapés

Beef tartare and croûtons

Duck liver parfait gougères

Quail and venison Scotch eggs

Jersey Oysters, pickled cucumber and caviar

Smoked duck breast with celeriac and truffle remoulade

Galvin cure smoked salmon, blini, fromage-blanc

Heritage beetroot, goats curd and crisp walnut

Tartare of Tuna, pickled cucumber

Endive, walnut and Roquefort

All prices include VAT at 20%. For groups of 6 or more, a discretionary service charge of 12.5% will be added to your bill.

If you are allergic to any food product, please advise a member of the service team.

<https://www.athenaeumhotel.com/>

Hot Canapés

Salt and pepper squid, garlic aioli

Tempura of prawns, sweet chilli jam

Salt baked new potato and smoked haddock crème fraîche

Slow cooked saddleback pork belly, Stornoway black pudding, Bramley apple

Vegetable pastilla with red wine vinegar dressing

Honey glazed chicken wing tulip

Roquefort and leek quiche

Sweet Canapés

Éclair

Chocolate truffles

Mango and white chocolate macaroons

Classic Millefeuille

Per person:

Selection of 5 pieces £ 24

Selection of 7 pieces £ 29

Selection of 9 pieces £ 35

Set Menu

(Please chose one from each course)

Option 1 - £55.00

Galvin Cure Smoked Salmon, Blini, Fromage Blanc and Caviar

Breast of Cotswold Chicken, Herb Risotto and Wild Mushrooms

Mousse of Valrhona Chocolate and Almond biscuit

Option 2 - £65.00

Presse Terrine of Cotswold Chicken, Foie Gras and Ham Hock with Red Onion
Marmalade

Roasted Fillet of Halibut, Crushed Jersey Royals, Portland Crab and Samphire

Caramelised Apple Tart with Cider Brandy Cream

Option 3 - £75.00

Lasagne of Dorset Crab with Beurre Nantaise

Saddle of Herdwick Lamb, Stuffed with Spinach and Paris Cap Mushrooms with
Potato Fondant

Blueberry Soufflé with Milk Ice Cream

Option 4 - £85.00

Risotto of Spring Truffle, Peas and Wood Sorrel

Fillet of Beef Wellington, Creamed Spinach with a Madeira Jus

Iced Nougat Parfait

Option 5 - £95.00

Salad of Lobster, Avocado, Pink grapefruit and Mango

Cumbrian Veal Cutlet, Morels, Broad Beans and Herb Gnocchi

Rum Baba with Vanilla Cream

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