



BY APPOINTMENT  
TO HER MAJESTY QUEEN ELIZABETH II  
GROCERS AND PROVISION MERCHANTS  
FORTNUM & MASON PLC LONDON



BY APPOINTMENT  
TO HRH THE PRINCE OF WALES  
TEA MERCHANTS AND GROCERS  
FORTNUM & MASON PLC LONDON

# FORTNUM & MASON

EST 1707



## Chef's Tables & Stations

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### Seafood

#### Oysters £600

150 Rock Oysters will be shucked to order  
& served with Lemon, Shallot Vinegar & Tabasco

#### Plateau de Fruits de Mer £3000

Dorset Crab Salad with Melba Toast

Native Lobster Cocktail

Dublin Bay Prawns

Scallop Tartare

Sea Bream Ceviche

*Personalised Ice Block Included*

#### Smoked Salmon £1500

Fortnum's Smoked Salmon & Salmon Gravdlax

Carved as guests help themselves & served with traditional accompaniments

*Personalised Ice Block Included*

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*Our products are made in an environment where allergens are present,  
resulting in a risk of cross contamination.*

*15% discretionary service charge will be added to the final bill*



## Meat

### The Fortnum's Hamper £750

Traditional Scotch Eggs, Piccadilly Piccalilli

Quiche Lorraine

Sausage Rolls & Caramelised Onion Jam

Chicken, Leek & Tarragon Terrine

Lincolnshire Poacher Cheddar, Apple Chutney & Crispbread

York Ham, English Mustard & Cornichons

### Fortnum's Famous Scotch Eggs £700

Pork Scotch Eggs with Piccadilly Piccalilli

Black Pudding Scotch Eggs with Apple Chutney

Caramelised Onion Scotch Eggs with Black Pepper Mayonnaise

Smoked Haddock Scotch Eggs with Curry Mayonnaise

### Fortnum's Taste of Charcuterie £800

Marinated Olives

Grissini, Crispbread, Focaccia & Ciabatta

Olive Tapenade, Sundried Tomatoes, Basil Pesto, Grilled Aubergine Dip

Selection of Milano Salami, Serrano Ham, Iberico Ham & Iberico Chorizo served with Cornichons

Parmesan with Honey

Tomato & Herb Salad with Croutons

Mozzarella & Basil Arancini

### A Traditional Roast

*Please choose from:*

Roast Welsh Lamb £800

Roast Corn-Fed Chicken £900

Roast Glenarm Beef £1,200

*All Served Hot with all the Trimmings & Traditional Accompaniments*

*Roast Potatoes, Yorkshire Puddings, Gravy & Seasonal Greens*

V – Vegetarian • VE – Vegan •

*Prices are per 50 guests; reception could include up to 5 tables depending on number of guests.  
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## Vegetarian

Crudités Platter £450

*Seasonal Vegetables to Include;*

Purple Sprouting Broccoli

Rainbow Carrots

Sweet Peppers

Beetroot

Celery

*Served with a selection of Blue Cheese,  
Roasted Garlic Aioli, Hummus & Guacamole Dips*

## Dessert

Fortnum's Favourite Desserts £700

Egg Custard & Nutmeg Tart

Orange & Cinnamon Paris-Brest

Valrhona Chocolate & Scottish Raspberry Swiss Roll

Baked Vanilla Cheesecake with Blueberries

*Add a Fortnum's Macaroon Selection £150*

Build Your Own Eton Mess £600

Fresh Strawberries, Raspberries, Blackberries & Blueberries

Mixed Berry Coulis

Vanilla Whipped Cream

Crushed Walnuts, Hazelnuts, Flaked Almonds & Popping Candy

Crushed Meringue

The Cheese Board £800

A selection of 5 Artisan Cheeses

Served with Crackers, Bread, Celery, a selection of Fortnum's Chutneys & Grapes

*Add Fortnum's Tawny & Ruby Port £150*

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