



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



BY APPOINTMENT
TO HER HIGHNESS THE PRINCESS OF WALES
TEA MERCHANTS AND GROCERS
FORTNUM & MASON PLC LONDON



FORTNUM & MASON
EST 1707

Private Dining

Winter 2019 / 20

Our Private Dining Menu has been designed for you to curate a menu to suit your occasion.
Three Course Menus start from £65 per person.

Please choose the same starter, same main and same dessert for all guests.
All menus are served with Bread Rolls.

Once you have selected your menu, we will be happy to suggest alternative dishes for
guests in your party who are vegetarian, vegan or have specific dietary requirements.

Starters

Please select one starter below:

- Jerusalem Artichoke Soup with Hazelnuts & Crispy Onion (V)
- Pugliese Burrata with Roasted Fig, Honey & Pine Nuts (V)
- Spiced Pumpkin Salad with Goats Curd & Maple Dressing (V)
- Endive Salad with Cropwell Bishop Stilton, Grape & Caramelised Walnuts (V)
- Vol au Vent of Spinach & Wild Mushroom with Sherry Café au Lait (V)
- Roast Heritage Beetroot & Walnut Salad with Pomegranate Dressing (Ve)
- Confit Duck Leg with Braised Red Cabbage, Golden Raisin & Apple Vinaigrette
- Fortnum & Mason Smoked Salmon with Horseradish Crème Fraîche
- Lobster & Atlantic Prawn Cocktail with Marie Rose Sauce
(Supplement £5.00)
- Dressed Portland Crab
(Supplement £5.00)

Palate Cleansers

Please select one palate cleanser below:

Additional £4.00

- Lemon Sorbet
- Lime Sorbet
- Passion Fruit Granita

V – Vegetarian • VE – Vegan •

*Our products are made and displayed in an environment where allergens
are present, resulting in a risk of cross-contamination.
For more information about specific allergens, please speak to a member of staff.*



Main

Please select one main below:

Pan-Fried Stone Bass with Olive Polenta, Braised Fennel & Salsa Verde

Loch Duart Salmon en Croûte, Winter Kale with Caper & Lemon Sauce

Poached Halibut with Lobster Bisque & Caviar

Roast Guinea Fowl with Root Vegetable Gratin, Sugar Snaps & Shallot Jus

Creedy Carver Duck Breast, Spiced Squash Purée, Duchess Potato with Madeira Jus

English Lamb Rump with Calvolo Nero, Celeriac Purée & Merlot Jus

Roast Fillet of Glenarm Beef with Truffle Mash, Honey Glazed Carrot, Glazed Shallot & Madeira Jus

(Supplement £10.00)

Glenarm Beef Wellington with Roast Salsify, Green Bean Fricassee & Madeira Sauce
(Supplement £10.00)

Vegetarian

Salt Baked Celeriac with Purple Kale, Salsa Verde (V)

Crispy Potato Gnocchi with Aubergine & Semi-Dried Tomato (V)

Fennel & Courgette Osso Bucco with Saffron Cous Cous (Ve)

Desserts

Roast Plum Pavlova

Baked Braeburn Apple with Calvados Ice Cream

Prune & Armagnac Tart with Crème Fraîche

Praline & Caramel Mousse with Milk Chocolate Crèmeux

Bitter Chocolate Tart with Salted Caramel Ice Cream

Valrhona Chocolate Pudding with Mint Custard

Crème Brûlée with Griottine Cherries

Treacle Tart with Clotted Cream

Knickerbocker Glory

(For up to 14 guests)

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PRIVATE DINING



Additional Cheese Course

Sharing Cheese Plate for the Table £40.00
Based on four guests - Including a choice of four of the below

Individual Cheese Plate £12.50

Waterloo Brie
Berkshire, Cow's Milk, Pasteurised

Dorstone
Herefordshire, Goat's Milk, Unpasteurised

La Buchette
Tarn, Ash Coated & Sharp, Goat's Milk, Unpasteurised

Cropwell Bishop Stilton
Leicestershire, Rich & Velvety, Cow's Milk, Pasteurised

Comté with Truffle Honey
Franche-Comté, Complex & Fruity, Cow's Milk, Unpasteurised

Single Gloucester with Fig & Fennel Chutney
Gloucestershire, Butter & Fresh, Cow's Milk, Unpasteurised

All served with Walnut Bread, Crackers, Grapes & Celery

Bon Bons

A Selection of up to three Bon Bons priced at £4.50 per person

Fortnum's Handmade English Chocolates

Fortnum's Salted Caramel Truffles

Orange Madeleines

Marzipan Fruits

Turkish Delight

Tea & Coffee Selection

Included in the £65 Menu:
Fortnum's Royal Blend Tea & 181 Blend Coffee
(Specialities Coffee available at an additional cost)

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