

BVLGARI
HOTEL LONDON

PRIVATE EVENTS MENU
AUTUMN / WINTER

LUNCH & DINNER

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Please select one starter, one main and one dessert to create the same three-course set menu for your group lunch or dinner event. Any individual dietary requirements will be catered for separately.

V vegetarian | VG vegan | GF gluten free

STARTER

- Orange and lemongrass cured Scottish scallop carpaccio, preserved vegetable salad GF
- Native lobster and langoustine cocktail with avocado and grapefruit GF
- Peppered organic venison loin carpaccio, pickled Shimeji mushrooms GF
- Scottish smoked salmon, soda bread, lemon capers and Dorset sour cream
- Pressed ham hock and parsley terrine with caperberries and blood orange segments, with toasted rye
- Warm tart of rosary goat's cheese, sun-blushed tomatoes, raspberry vinaigrette and candied pine nuts V

MAIN COURSE

FISH

- Herb crusted fillet of stone bass in a spicy seafood broth and wilted spinach GF
- Citrus roasted wild sea bass, crushed Jersey new potatoes and parsley, lemon Chardonnay sauce GF
- Ginger marinated prawns, wasabi potato mash, wok vegetables, crispy guanciale and oriental sauce GF
- Pan-fried salmon with crushed potatoes, tomato fondue, lemongrass and white wine sauce GF

MEAT

- Roast corn-fed chicken breast, stuffed with fontina and aubergine, gratinated potato, rosemary jus GF
- Baked rump of spring lamb, vegetable ratatouille, olive oil mash and mint jus GF
- Slow roasted fillet of beef, dauphinoise potatoes and wild mushroom pithivier
- Roasted veal loin, porcini mushrooms Wellington style

VEGETARIAN

- Carnaroli wild mushroom risotto, black truffle, breaded crispy egg V
- Smoked aubergine caviar with red organic quinoa, turmeric and scallions V VG
- Goat's cheese and radicchio ravioli, stracchino sauce with thyme V
- Mezze penne "arrabbiata" with primavera vegetables V VG

SIDE DISHES

- Courgette fries V VG
- Black truffle mac & cheese V
- Gratinated cauliflower V GF
- Sautéed mixed green vegetables V VG GF
- Tomato, avocado and mozzarella salad with basil V GF
- Triple-cooked chunky fries V VG
- Broccoli with chilli V VG GF
- White beans gigantes in tomato sauce V GF

DESSERT AND CHEESE

- Traditional tiramisu with extra bitter 'Amedei' cocoa powder and Tia Maria-soaked 'savoirdi'
- Tahitian vanilla custard tart, Granny smith apple purée, almond tuile
- Cheesecake with Calabrian mandarin, coconut crumble
- Brazilian maracuja and Piedmont hazelnut ball
- Peanut and caramel mousse, 'Snickers' toffee sauce and chocolate soil
- Coconut cream with organic cranberries compote VG GF

Selection of English and international organic farmhouse cheeses with biscuits, quince jelly, walnuts and celery