

34

MAYFAIR

THE EMIN ROOM

PRIVATE DINING MENUS

# SPRING MENUS

*We offer a selection of four menus to choose from but please note you must select one menu for the whole party.*

## MENU ONE

£75

Burrata Pugliese, primavera salad,  
lemon & mint dressing

Grilled Suffolk chicken,  
wild garlic mousseline potato,  
broad bean & chorizo butter

Amalfi lemon meringue coupe

A selection of teas, coffee  
& petits fours

## MENU TWO

£85

Tuna tartare, truffled ponzu dressing,  
seaweed salad

Fillet of cod, miso glazed asparagus,  
BBQ maitake mushroom, citrus dashi

Coconut pavlova  
with mango and passion fruit

A selection of teas, coffee  
& petits fours

## MENU THREE

£95

Portland crab, grilled asparagus,  
sea herbs & lemon

Fillet of halibut, spring peas, crushed  
jersey royals, Iberico ham & PX dressing

Peanut crunch bar  
with blackcurrant sorbet

A selection of teas, coffee  
& petits fours

## MENU FOUR

£105

Shrimp & lobster tart, avocado, gem  
hearts & bloody mary mayonnaise

Heritage beef fillet, buttered spring greens,  
potato rosti, wild garlic & morel sauce

Baked vanilla cheesecake with  
Champagne raspberries

A selection of teas, coffee  
& petits fours

## ADDITIONS

*If you wish to enhance your experience, we can offer the below following options to share on the table for all your guests:*

34 shrimp cocktail £20.00

Champagne risotto with shaved truffle £30.00

Argyll smoked salmon £19.00

Steak tartare, truffle mayonnaise and Wagyu crumb £22.00

*Please note, a bespoke supplementary middle and cheese course can be added to all menus*

# CHOICE MENU

£125 per person

*We offer the below choice menus for parties up to 34 guests. Please note that we require the organiser to choose a maximum of three starters, three main courses and three desserts from the below menu and we require all your guests to order in advance from this menu.*

*We kindly require the final pre-orders two weeks prior to your event.*

## STARTERS

Burrata Pugliese, primavera salad,  
lemon & mint dressing

Tuna tartare, truffled ponzu dressing,  
seaweed Salad

Portland crab, grilled asparagus,  
sea herbs & lemon

Shrimp & lobster tartlet,  
avocado, gem hearts  
& bloody Mary mayonnaise

## MAINS

Grilled Suffolk chicken,  
wild garlic mousseline potato,  
broad bean & chorizo butter

Fillet of cod, miso glazed asparagus,  
BBQ maitake mushroom, citrus dashi

Fillet of Halibut, spring peas,  
crushed jersey royals, Iberico ham  
& PX dressing

Heritage beef fillet, buttered spring  
greens, potato rosti, wild garlic  
& morel sauce

## DESSERTS

Amalfi lemon meringue coupe

Coconut Pavlova with mango and passion fruit

Peanut crunch bar with blackcurrant sorbet

Baked vanilla cheesecake with Champagne raspberries

*All prices include VAT, a 15% service charge applies.*

## SIDE DISHES

*Served family style.*

£6.50 per side dish

Truffled mash

Truffled fries

Miso-glazed carrots  
*with sesame*

Creamed sweetcorn  
*with jalapeño & green onion*

Tenderstem broccoli  
*with flaked almonds*

## CHEESE COURSE

*An additional cheese course can be added to all menus  
at a supplement of £14.50 per guest.*

Farmhouse cheese served with biscuits & onion chutney

## CELEBRATION CAKES

*Please choose one cake from the selection below, these are priced at £7.50 per guest.*

*Minimum of 12 guests | One week's notice is required*

Amalfi lemon & raspberry sponge cake

Cru Virunga chocolate & caramel mousse cake

Flourless coconut & pineapple cake

Vanilla & passion fruit layer cake

*If you would prefer to provide your own cake, please kindly note  
that we charge £60 per cake.*

## GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to  
celebrate a special occasion or just to say thank you.

Available to purchase online [34-restaurant.co.uk](http://34-restaurant.co.uk)