



34

MAYFAIR
GRILL

THE EMIN ROOM

PRIVATE DINING MENUS

CANAPÉS

£5.50 per canapé, per person

VEGETARIAN/VEGAN

Wild mushroom tartlet (v)

Saffron & scamorza arancini, pesto mayonnaise (v)

Smoked baba ghanoush, labneh & pomegranate, sweet potato crisp (vg)

Miso glazed aubergine, ginger & sesame (vg)

MEAT

Wagyu Croquette, yuzu koshu mayonnaise

Buttermilk chicken skewer, spicy buffalo glaze

Steak tartare, truffle dressing

34 hamburger, Swiss cheese, club sauce

FISH

Devonshire crab tartlet, green apple, fennel & lemon

Devilled prawn toast, miso mayonnaise

Tuna tartare, crispy sushi rice, chilli crunch dressing

Grilled teriyaki salmon skewer, pickled cucumber & sesame

These can also be mixed with our mini dishes & will be priced accordingly.

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

MINI DISHES

SAVOURY

Tuna tartare, avocado,
jalapeno & sesame
£12.50

Cod goujons, tartare sauce
£12

34 hamburger, Swiss cheese,
club sauce
£13

Black Angus striploin,
chips & bearnaise
£16

Buttermilk fried chicken,
creamed corn & jalapeno
£12

Pumpkin & Gorgonzola risotto
with toasted seeds (v)
£11

Truffled mac & cheese (v)
£11

Miso glazed Aubergine,
crispy tofu & fragrant herbs (vg)
£11

SWEET

34 Doughnuts with chocolate sauce,
lemon curd & raspberry sauce
£8

Baked cheesecake with cherry
compote & pistachio
£8

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

AUTUMN/WINTER 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

£80 per person

STARTER

Pugliese Burrata, heritage beetroots,
walnut biscotti & Pedro Ximenez dressing (v)

MAIN

Chargrilled Suffolk chicken, wilted winter greens,
roasted Jerusalem artichokes & chicken butter sauce

DESSERT

Amalfi lemon meringue coupe with clementines

A selection of teas, coffee & petit fours

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

MENU TWO

£95 per person

We offer the below choice menu for parties up to 34 guests. Please note that we require the organiser to choose a maximum of two starters, two mains and two 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 events.

STARTER

Pugliese Burrata, heritage beetroots, walnut biscotti
& Pedro Ximenez dressing (v)

Tuna tartare, green apple ponzu dressing & seaweed cracker

Classic steak tartare, grilled herb toast

MAIN

Roasted Cauliflower steak, whipped white bean hummus,
winter truffle & gremolata (vg)

Fillet of seabass, Sicilian red prawn, Champagne risotto & shellfish dressing

Black Angus sirloin, crispy pink fir potatoes, peppercorn sauce

DESSERT

Seasonal fruit & sorbet (vg)

Amalfi lemon meringue coupe with clementines

Sticky toffee pudding, miso caramel sauce & milk ice cream

A selection of teas, coffee & petit fours

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

MENU THREE

£125 per person

We offer the below choice menu for parties up to 34 guests. Please note that we require the organiser to choose a maximum of three starters, three mains 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 events.

£110 per person

If your party is over 34 guests, we only offer one starter, one main and one dessert from the options available below.

STARTER

Pugliese Burrata, heritage beetroots, walnut biscotti & Pedro Ximenez dressing (v)

Tuna tartare, green apple ponzu dressing & seaweed cracker

Classic steak tartare, grilled herb toast

Dressed Portland crab, green apple remoulade, fennel & crab mayonnaise

MAIN

Roasted Cauliflower steak, whipped white bean hummus,
winter truffle & gremolata (vg)

Fillet of seabass, Sicilian red prawn, Champagne risotto & shellfish dressing

Black Angus sirloin, crispy pink fir potatoes, peppercorn sauce

Fillet of Hereford beef, creamed spinach,
short rib & smoked potato croquette with port wine sauce

DESSERT

Amalfi lemon meringue coupe with clementines

Seasonal fruit & sorbet (vg)

Sticky toffee pudding, miso caramel sauce & milk ice cream

Baked vanilla cheesecake with Griotte cherries & toasted pistachios

A selection of teas, coffee & petit fours

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

SIDE DISHES

Served family style - £7 per person – served in bowls of 4 portions

Truffled fries (vg)

Honey glazed carrots, carrot top pesto (vg)

Creamed sweetcorn, jalapeno & green onion (v)

Buttered winter greens (v)

Gem heart salad, white balsamic dressing (vg)

ADDITIONS

Emin room shellfish cocktail £34.00

Champagne risotto with shaved winter truffle £45.00

Argyll Smoked salmon £27.00

Classic steak tartare, grilled herb toast £24.00

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

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

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 £50 per cake.

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