



34
MAYFAIR

THE EMIN ROOM
PRIVATE DINING MENUS

CANAPÉS

£5.50 per canapé, per person

VEGETARIAN/VEGAN

Spring vegetable tartlet, goat's curd, chervil vinaigrette (v)

Spring pea & pecorino arancini, wild garlic mayonnaise (v)

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

Girolle mushroom gougère, parmigiana Reggiano (vg)

MEAT

Iberian ham croquette, mustard aioli

Buttermilk chicken skewer, spicy buffalo glaze

34 Wagyu sausage roll, spiced ketchup

34 hamburger, Red Leicester cheese, club sauce

FISH

Devonshire crab tartlet, fennel, kohlrabi & pickled lemon

Devilled prawn toast, miso mayonnaise

Seared tuna, crispy potato rosti, truffle aioli

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

Buttermilk fried chicken,
creamed corn & jalapeno
£12

Cod goujons, tartare sauce
£12

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

34 hamburger, Swiss cheese,
club sauce
£13

Truffled mac & cheese (v)
£11

Black Angus striploin,
chips & bearnaise
£16

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

SWEET

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

Baked cheesecake with raspberries
£8

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

£80 per person

STARTER

Pugliese Burrata, marinated courgettes,
fried artichokes & lemon pangrattato

MAIN

Chargrilled Suffolk chicken, Spring pea puree,
herb buttered Jersey royal's & sauce charcuterie

DESSERT

Rhubarb sorbet coupe with vanilla shortbread

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 event.

Above 34 Guests - £90 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, marinated courgettes,
fried artichokes & lemon pangrattato

Tuna crudo, heirloom tomatoes, avocado & snow peas

English asparagus, Iberico ham with sauce Ravigote

MAIN

Roasted Cod loin, Braised fennel & coco beans,
Morecombe Bay brown shrimps & pickled Amalfi lemon

Chargrilled Black Angus sirloin, crispy baked Ratte potatoes
& peppercorn Bearnaise sauce

Stuffed Swiss chard leaves, black Venus rice, Calabrian chilli
& preserved lemon glaze with smoked tomato veloute

DESSERT

Rhubarb sorbet coupe with vanilla shortbread

Amedei dark chocolate delice with yuzu ripple 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

£120 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.

Above 34 Guests - £110 per person

If your party is over 34 guests, we only offer one starter, a choice between two mains and one dessert from the options available below. We kindly require the final pre-orders two weeks prior to your events.

STARTER

Pugliese Burrata, marinated courgettes, fried artichokes & lemon pangrattato

Tuna crudo, heirloom tomatoes, avocado & snow peas

New season Asparagus, Iberico ham with sauce Ravigote

Portland crab, shaved asparagus, wild fennel, spring radish & lemon cremé fraîché

MAIN

Roasted Cod loin, Braised fennel & coco beans,
Morecombe Bay brown shrimp & pickled Amalfi lemon

Chargrilled Black Angus sirloin, crispy baked Ratte potatoes
& peppercorn Bearnaise sauce

Stuffed Swiss chard leaves, black Venus rice, Calabrian chilli
& preserved lemon glaze with smoked tomato veloute

Fillet of Hereford beef, roasted Rosecoff onion, water cress
& shallot salad with red wine jus

DESSERT

Rhubarb sorbet coupe with vanilla shortbread

Amedei dark chocolate delice with yuzu ripple ice cream

Creme brulée cheesecake with raspberries

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 for the table

Potatoes: Buttered new, chipped or mashed (v)
Peas & Carrots with lemon & chervil butter (v)
Creamed sweetcorn, jalapeno & green onion (v)
Tenderstem broccoli with confit shallot (vg)
Green garden 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.