



34
MAYFAIR

THE EMIN ROOM
PRIVATE DINING MENUS

CANAPÉS

£5.50 per canapé, per person

VEGETARIAN/VEGAN

Marinated tomato & goats' cheese tartlet (v)

Courgette & pecorino arancini, wild garlic mayonnaise (v)

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

Girolle mushroom gougère, Parmigiana Reggiano (v)

MEAT

Iberian ham croquette, aioli

Buttermilk chicken skewer, spicy buffalo glaze

Wagyu scotch egg with spiced ketchup

34 hamburger, Red Leicester cheese, club sauce

FISH

Devonshire crab tartlet, fennel, kohlrabi & pickled lemon

Devilleed prawn dumpling, XO mayonnaise

Seared tuna , crispy potato rösti, truffle aioli

Grilled teriyaki salmon skewer, pickled eucumber & 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,
jalapeño & sesame

£12.50

Cod goujons, tartare sauce

£12

34 hamburger,

Red Leicester cheese,
club sauce

£13

Black Angus striploin,
chips & béarnaise

£16

Buttermilk fried chicken, bang bang
peanut sauce, smoked pickles

£12

Girolle mushroom
& green pea risotto (v)

£11

Truffled mac & cheese (v)

£11

Roasted Sicilian aubergine,
vegan nduja glaze, smoked pea
hummus & crispy chickpeas (vg)

£11

SWEET

34 doughnuts with chocolate sauce,
lemon curd & raspberry sauce

£8

Crème brûlée cheesecake
with summer berries

£8

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

SUMMER 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, grilled peaches, Heirloom tomatoes, watercress pesto & toasted walnuts (v)

MAIN

Chargrilled Suffolk chicken, summer courgettes, charred sweetcorn & chicken jus

DESSERT

Strawberry & lime coupe with vanilla shortbread

A selection of teas, coffee & petits 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, grilled peaches, Heirloom tomatoes,
watercress pesto & toasted walnuts (v)

Tuna crudo, pickled watermelon, summer radish, pipara pepper aguachile

Wagyu beef carpaccio, endive, caperberries & Ortiz tonnato dressing

MAIN

Pan-fried fillet of sea bass, smoked caponata
with toasted pines nuts & basil emulsion

Roasted rack of lamb, confit scrumpet,
sautéed girolles & peas with tarragon lamb sauce

Roasted Sicilian aubergine, vegan nduja glaze,
smoked pea hummus & crispy chickpeas (vg)

DESSERT

Strawberry & lime coupe with vanilla shortbread

Crème brûlée cheesecake with summer berries

Peach Melba pavlova

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, grilled peaches, Heirloom tomatoes,
watercress pesto & toasted walnuts (v)

Tuna crudo, pickled watermelon, summer radish, pipara pepper aguachile

Wagyu beef carpaccio, endive, caperberries & Ortiz tonnato dressing

Portland crab tart, marinated tomato & sorrel salad, elderflower vinaigrette

MAIN

Pan-fried fillet of sea bass, smoked caponata
with toasted pine nuts & basil emulsion

Roasted rack of lamb, confit scrumpet,
sautéed girolles & peas with tarragon lamb sauce

Roasted Sicilian aubergine, vegan nduja glaze,
smoked pea hummus & crispy chickpeas (vg)

Fillet of Hereford beef, potato rösti, braised short rib,
summer herb salad, red wine jus

DESSERT

Strawberry & lime coupe with vanilla shortbread

Crème brûlée cheesecake with summer berries

Amedei dark chocolate delice with miso caramel and milk ice cream

Peach Melba pavlova

A selection of teas, coffee & petit fours

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

SHARING MENU

£125 per person

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.

STARTER

Tuna crudo, pickled watermelon, summer radish, pipara pepper aguachile
Sticky tiger prawns, bang bang peanut dressing & BBQ pineapple
Buffalo Mozzarella, grilled peaches, heritage tomato, watercress and walnut pesto
34 steak tartare, soy cured egg yolk, crispy capers, grilled toast

MAIN

Lobster thermidor mac & cheese
Black Angus sirloin, watercress & pickled shallot salad with 34 steak sauce
Rotisserie chicken, white bean cassoulet, braised greens & herb chicken jus
Pan-fried fillet of sea bass, smoked caponata
with toasted pine nuts & basil emulsion
Roasted Sicilian aubergine, vegan nduja glaze,
smoked pea hummus & crispy chickpeas (vg)

SIDES

2 sides included – A pre-order will be required

DESSERT

Salted caramel & banana Paris-Brest
Crème brûlée cheesecake with summer berries
Peach Melba pavlova
Dark chocolate layered cake, Armagnac Agen prunes & crème fraîche

Kindly note that the dishes on the sharing menu are not available for individual serving

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

SIDE DISHES

Served family style - £7 per person per side ordered – served in bowls for the table

Potatoes: buttered new, chipped or mashed (v)

Peas & carrots with lemon & chervil butter (v)

Creamed sweetcorn, jalapeño & green onion (v)

Tenderstem broccoli with confit shallot (vg)

Green garden salad, white balsamic dressing (vg)

ADDITIONS

Emin room shellfish cocktail £34.00

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.