

34
MAYFAIR

THE EMIN ROOM
PRIVATE DINING MENUS

CANAPÉS

£5.50 per canapé, per person

VEGETARIAN/VEGAN

Marinated beetroot & goat cheese tartlet

Green papaya & carrot tempura spring roll
with bang bang peanut dressing (vg)

Parmigiana Reggiano custard tartlet, black truffle (v)

MEAT

Chorizo & whipped Manchego tartlet, orange blossom honey

Buttermilk chicken skewer, spicy buffalo glaze

Wagyu sausage roll with spiced ketchup

34 hamburger, Red Leicester cheese, club sauce

FISH

Devonshire crab tartlet, green apple & fennel

Devilled prawn dumpling, vegan xo mayo

Seared tuna, crispy potato rösti, truffle aioli

Spicy salmon tartare, cucumber, sesame, trout caviar

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 & green pea
risotto (v)
£11

Truffled mac & cheese (v)
£11

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

SWEET

Profiteroles with chocolate,
vanilla or lemon cream
£8

Black Forest cheesecake
£8

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

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

£90 per person

STARTER

Pugliese Burrata, winter squashes, pickled pear,
roasted pumpkin seeds (v)

MAIN

Roast Suffolk chicken, celeriac puree, charred shallots,
chicken & tarragon sauce

DESSERT

Honeycomb ice cream coupe with chocolate sauce

A selection of teas, coffee & petits fours

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

MENU TWO

£110 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

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, winter squashes, pickled pear,
roasted pumpkin seeds (v)

Blue fin tuna crudo, chilli & ginger salsa with clementine ponzu

Wagyu beef carpaccio, grelot onion, caperberries
with tonnato dressing

MAIN

Roasted fillet of halibut, Portland crab rice, winter citrus,
Champagne & herb velouté

Herb stuffed saddle of Cornish lamb, glazed heritage carrot,
whipped mashed potato, roasted garlic lamb sauce

Pit roasted cauliflower, masala spiced chickpeas, coconut broth (vg)

DESSERT

Honeycomb ice cream coupe with chocolate sauce

Sticky toffee pudding, miso caramel sauce & milk ice cream

Caramelised lemon tart with creme fraiche sorbet

A selection of teas, coffee & petit fours

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

MENU THREE

£135 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

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, winter squashes, pickled pear, roasted pumpkin seeds (v)

Tuna crudo, chilli & pickled ginger salsa with clementine ponzu

Wagyu beef carpaccio, gelot onion, caperberries with tonnato dressing

Emin room shellfish cocktail, Portland crab, lobster,
king prawns & Marie Rose sauce

MAIN

Pit roasted cauliflower, spiced chickpeas, coconut milk (vg)

Roasted fillet of halibut, Portland crab rice, winter citrus,
Champagne & herb velouté

Herb stuffed saddle of Cornish lamb, glazed heritage carrot,
whipped mashed potato, roasted garlic lamb sauce

Fillet of Hereford beef, truffled wild mushrooms, crispy potatoes & port sauce

DESSERT

Honeycomb ice cream coupe with chocolate sauce

Sticky toffee pudding, miso caramel sauce & milk ice cream

Caramelised lemon tart with creme fraiche sorbet

Black Forest cheesecake

A selection of teas, coffee & petit fours

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

FESTIVE MENU

£135 per person

STARTER

Emin room shellfish cocktail, Portland crab, lobster,
king prawns & Marie Rose sauce

ADDITIONAL COURSE

Chicken parfait, fig chutney & toasted brioche
£15 per person

MAIN

Black Angus Beef Wellington, wild mushroom & madeira jus -
served with glazed carrots, sauteed sprouts with melted Roscoff onions
& rosemary roasted potatoes in bowls on the side

DESSERT

Baked Christmas pudding fondant with brandy cream

CHEESE COURSE

Cropwell bishop stilton, burnt honey Brown butter cake, port jelly
£17.50 per person

A selection of teas, coffee & petits fours

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

SHARING MENU

£140 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, red chilli & pickled ginger salsa with clementine ponzu

Sticky tiger prawns bang bang peanut dressing & BBQ pineapple

Buffalo Mozzarella, winter squashes, pickled pear, roasted pumpkin seeds (v)

34 steak tartare, soy cured egg yolk, crispy capers, grilled toast

MAIN

Black angus sirloin, watercress & pickled shallot salad
with Cognac & green peppercorn sauce

Rotisserie chicken, vin jaune sauce, sautéed morels & pomme frites

Pan-fried fillet of Seabass Portland crab rice, winter citrus,
Champagne & herb veloute

Pit roasted cauliflower, spiced chickpeas, coconut milk (vg)

SIDES

2 sides included – A pre-order will be required

DESSERT

Black forest cheesecake

Lemon tart with creme fraiche sorbet

Sticky toffee pudding with miso caramel and milk ice cream

Hazelnut praline Paris breast

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 - £7.50 per person per side ordered - served in bowls for the table

Potatoes: buttered new, chipped or mashed (v)

Extra rosemary roast potatoes (v)

Honey glazed seasonal root veg (v)

Creamed sweetcorn, jalapeno & green onion (v)

Fine green beans with confit garlic & shallot (vg)

Mixed leaf 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.