



MOSIMANN'S
London



By Appointment to
HRH The Prince of Wales
Caterers

PRIVATE DINING MENU

SPRING/SUMMER 2024

Available from 11th of March to 14th of September



THE WINDSOR ROOM



CASA LUIZA ROOM



Please kindly note that we do not operate in a nut free environment,
therefore some products may contain or have come in contact with nuts or nuts products.

PRIVATE DINING MENU

CANAPÉ MENU

£4.00 EACH

COLD CANAPÉS

- Coronation Chicken Croustade
with Coconut and Pomegranate
~
Beef Carpaccio with Truffle Dressing
and Aged Parmesan Cracker
~
Beef Tartare "Belfry"
with Sourdough Toast
~
Smoked Salmon Blini
with Crème Fraiche and Dill
~
Prawn Cocktail "Belfry" Filo Basket
~
Mozzarella and Sundried Tomatoes
with Fresh Herbs (V)
~
Caramelized Red Onion and
Goat's Cheese Tartlet (V)
~
Mosimann's Caesar Salad
with Parmesan Basket (V)
~
Cherry Tomato filled
with Spiced Avocado Mousse (VG)
~
Zaatar Roasted Cauliflower
in Filo Pastry (VG)

HOT CANAPÉS

- Spiced Crispy Chicken
with Wasabi Mayonnaise
~
Chicken Satay
with Peanut Butter Dip
~
British Beef and Mini Yorkshire
Pudding with Horseradish
~
Fillet of English Lamb with Pea
and Mint Purée and Mini Poppadum
~
Duck Spring Rolls
with Sweet Chilli Dip
~
Grilled Tiger Prawns
with Sweet Chilli Dressing
~
Mosimann's Fishcakes
with Chive Sauce
~
Poached Scallops
with Saffron Sauce
~
Wild Mushroom Quiche (V)
~
Grilled Mediterranean Vegetables
Skewers with Basil Pesto (VG)

STATIC CANAPÉS

£3.50PP

Please select 3 items

- Paprika and Parmesan Cheese Straws
~
Vegetable Crisps
~
Nocellara and Kalamata Olives
~
Pecorino & Truffle Nuts



PRIVATE DINING MENU

We kindly ask for you to create a three-course menu to be served to all your guests by selecting a starter, a main course and a dessert from the options below. The set menu price is determined by the main course price.

Vegetarian (V) and Vegan (VG) and dietary requirements can all be accommodated, of course, and we ask to be advised of these in advance.

STARTERS

Marinated Scottish Salmon
and Dorset Crab, Spring Onions
and Lemon Dressing

~

Scallop Ceviche with Passion Fruit
Vinaigrette, Pomegranate
and Shiso Oil

~

Warm Oriental Duck Salad,
Red Pepper Puree
and Hoisin Sauce

~

Beef Carpaccio with
Pickled Shallots, Berkswell,
Land Cress and Black Truffle Aioli

~

Beetroot and Avocado Tartare
with Mango "Yolk", Sourdough Croute,
Chive Dressing (VG)

~

Pea, Asparagus and Mint Risotto,
Crumbled Stilton

MAINS

Devon Chicken Breast,
Herb crushed New Potatoes,
Wild Garlic Pesto and
Seasonal Vegetables £76

~

Moroccan Vegetable Tagine,
Pomegranate and Couscous Salad
(V) (VG) £78

~

North Atlantic Cod, Gnocchi alla Romana,
Swiss Chard and Citrus Butter Sauce £80

~

Baked Fillet of Sea Bass,
Black Bean and Coriander Dressing,
Asian Stir Fried Vegetables £84

~

Loin of Lamb, Crushed Pea and
Mint, Charred Gem, Anchovy and
Preserved Lemon Crumb, Fondant Potato
and Green Goddess Dressing £88

~

Seared Fillet of British Beef,
Saffron Potatoes, Caramelized Shallots,
Market Vegetables,
Four Peppercorn Sauce £92

DESSERTS

Rhubarb and Custard
Mille Feuille

~

Matcha Almond Yuzu Macaroon
and Miso Caramel,
White Chocolate Ganache,
Lemon Curd and Raspberry

~

Anton's Bread and Butter Pudding

~

Passionfruit Souffle Glacé
with Raspberry Coulis

~

Strawberry Eton Mess,
Thai Basil and Brown Butter Crumble
with Orange Gel

~

Chocolate Cremeux,
Biscoff Rocky Road, Caramel Sauce

~

Coconut, Lemongrass and Kaffir Lime
Panna Cotta, Pineapple Compote (VG)

SIDES FOR THE TABLE

£7.00 EACH

French Fries

~

Steamed Seasonal Greens

~

Tomato and Shallot Salad

~

Stir Fried Asian Vegetables

~

Steamed New Potatoes with Mint Salsa Verde

~

Buttermilk Mash Potatoes

~

Mixed Green Salad With Hazelnut Dressing

ENHANCE YOUR PRIVATE DINING EXPERIENCE

Add our **ANTON'S ACCLAIMED RISOTTO AI FUNGHI**
as a Middle Course for £12.50 per person.

Opt for a Cooking Demonstration of this dish in your own
Private Dining Room available from January to October
At £22.00 per person (served in your room as an additional course)

Add a pre dessert option between

ANTON'S BREAD AND BUTTER PUDDING TASTER
or **SORBET OF THE DAY PALATE CLEANSER** for £4.95pp

Add a post dessert option between

APRICOT AND SULTANA AFFOGATO WITH AMARETTI for £6.95pp
or **SELECTION OF FARMHOUSE CHEESE** for £16.50pp

All our menus include warm Bread with Lescure Butter and Coffee/Tea with Petits Fours.

Our Menus contain allergens: if you or any of your guests suffer from any food allergies/intolerances,
please let us know upon placing your menu order.

A discretionary 15% service charge will be added to your final bill

CELEBRATION CAKES

Enhance your special occasion with one of our signature cakes made by our Pastry Team.
If you have a bespoke enquiry or would like to discuss any of our cakes,
please do contact us directly on pdrevents@mosimann.com.

SWISS CHOCOLATE DELICE WITH RASPBERRIES

~

PISTACHIO GATEAU

~

RED VELVET

~

GRANDMOTHER'S CARROT CAKE

Small – 15cm - £50 serves 6-8

Medium – 20cm - £75 serves 10-12

Large – 25cm - £110 14-18



Cakes can be presented before or after dessert in the room with or without candles,
followed by cutting and plating in the kitchen and served in the room.

PRIVATE DINING ROOMS



THE MONTBLANC ROOM

Capacity: 2 Seated.



THE ANGÉLUS ROOM

Capacity: 6 Seated.



THE LALIQUE ROOM

Capacity: 12 Seated.



THE WINDSOR ROOM

Capacity: 14 Seated.



THE LANSON LIBRARY

Capacity: 20/30 Seated. 50 Reception.



THE DAVIDOFF ROOM

Capacity: 24/30 Seated. 50 Reception.



THE CASA LUIZA ROOM

Capacity: 18/50 Seated. 80 Reception.

FOR ALL PRIVATE DINING ROOM BOOKINGS

please contact the Events Team on
pdr@mosimann.com or call
+44 (0)20 7838 6330



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London