

SCOTT'S

THE PRIVATE ROOM

The Private Room, hung with work by leading British artists, is an attractive and intimate Art Deco-style space, seating up to 40 guests for lunch or dinner. In addition to dining, the room will accommodate a canapé reception for a maximum of 50 guests. The room is perfect for business lunches and dinners, presentations, press launches or private celebrations and is equipped with two plasma screens (hidden when not in use), wireless internet access and audio playback options.

MENUS

Attached is our selection of menus created for The Private Room by Chef Director, Tim Hughes and Head Chef, David McCarthy. We are happy to consider other seasonal options or your favourite dish from the menu of one of our sister restaurants: The Ivy, Le Caprice, J Sheekey, Daphne's, Rivington Grill or Bam-Bou, upon request.

We ask that your party eats from one of these suggested menus or a similar menu you have created from our examples and we can cater to specific dietary requirements. We will be happy to make wine recommendations when needed.

There is no room hire charge.

A minimum spend ranging from £1,800 - £4,500 will apply.

A suggested gratuity of 15% will be added to your bill.

The menus are priced per person and include VAT.

A non-refundable deposit will be required to secure your booking.

The balance of the account is payable by one person on the day of the event.

The Private Room does not have the facility to create several bills or operate a 'cash bar'.

FACILITIES

- Menu cards printed and dedicated to your requirement.
- Place cards supplied for your own use.
- Flowers as part of the room's decoration.
- Candles to suit your table layout.
- Full AV playback with two plasma screens.
- We do not have the facilities or licensing for dancing.
- Access is by staircase (17 steps). Please note there is no lift access.

SCOTT'S

WINTER 2012

Menu 1 - £49

Beetroot and Caprissima goat's cheese salad
with toasted pine nuts
and rapeseed dressing

Pot-roast Merryfield Farm chicken
with tarragon stuffing
& woodland mushrooms

Chocolate and crunchy caramel ice cream

A selection of teas, coffee
and petit fours

Menu 2- £52.00

Lincolnshire onion tart
with sautéed ceps

Seared organic sea trout
with spring onion mousseline
and spiced shrimp butter

Elwy Valley yoghurt parfait
with griotte cherries

A selection of teas, coffee
and petit fours

Menu 3 - £54

Smoked mackerel salad
with crispy bacon, quail eggs
and land cress

Braised beef
with winter roots
and parsnip mash

Bramley apple & blackberry pie

A selection of teas, coffee
and petit fours

Menu 4 - £56

Wild rabbit & black pudding
with deep-fried Burford Brown egg

Herb baked cod
with Cornish crab
and tarragon dressing

Treacle steamed sponge pudding

A selection of teas, coffee
and petit fours

SCOTT'S

WINTER 2012

Menu 5 - £61

Beetroot cured salmon
with celeriac and walnuts

Devonshire duck
with foie gras pie, buttered Savoy cabbage,
sour cherry and port jus

Crème brûlée
with Agen prunes

A selection of teas, coffee
and petit fours

Menu 6 - £64

Artichoke
and cured ham salad
with truffled dressing

Fillet of halibut
with herb baked razor clam
and lemon butter sauce

Pear tarte tatin
with vanilla ice cream

A selection of teas, coffee
and petit fours

Menu 7 - £68

Baked spiced crab
with toasted ficelle

Fillet of brill
with garlic mash, leeks, trompettes
and salsify

Twinkle jelly
with lemon ripple ice cream

A selection of teas, coffee
and petit fours

Menu 8 - £70

Seared scallops in the shell
with chorizo and toasted hazelnuts

Roast rack and slow braised shoulder of lamb
with Welsh onion cake
and roasted garlic sauce

Chocolate & clementine meringue

A selection of teas, coffee
and petit fours

SCOTT'S

WINTER 2012

Seasonal vegetables are served with all main courses unless they are already included. Once you have chosen your menu, we will be happy to suggest alternative dishes for any guests who are vegetarian, vegan or have specific dietary requirements.

Cheese boards may be provided for any of the menu examples (some are shown priced) and will consist of bespoke selections of three farmhouse cheeses, chosen from our suppliers, accompanied with our own home-made crackers and pickles. We can provide a selection of regional or country cheeses in accordance with your preference and our chef will be pleased to make specific recommendations.

Cheeses are served plated per person or on boards to share at an additional charge of £8.50.

A savoury addition or alternative to dessert can include:

- ❖ Buck Rarebit
- ❖ Welsh Rarebit
- ❖ Scotch Woodcock