



PRIVATE DINING

The Don Restaurant, Bistro and Bar Christmas Menus



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APERITIFS MENU

Champagne Laurent-Perrier

The glass	£ 10.50
The bottle	£ 52.00

Kir Royal	£ 12.00
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Gin

Bombay Sapphire	£ 9.00
Tanqueray 10	£ 11.00

Vodka

Tovarich	£ 9.00
Belvedere	£ 10.00

Beer

Meantime London Larger	£ 4.75
Lagunitas IPA	£ 4.75
Adnams bitter	£ 4.75

Alcohol Free

Fresh pressed juices of the week	£4.50
Homemade Virgin Mary	£ 6.50

CANAPÉS SELECTION

Fish & Shellfish

Blini, smoked salmon and caviar (Cold)	£ 2.50
Seared tuna, charred aubergines (Cold)	£ 2.50
Salted cod beignet, saffron aioli (Hot)	£ 2.00
Tiger prawn, mango and chilli relish (Hot)	£ 2.00

Meat

Ballotine of foie gras (Cold)	£ 2.50
Beef tartar (Cold)	£ 2.50
Chicken satay and spring onions (Hot)	£ 2.00
Mini sausages, mustard and honey (Hot)	£ 2.00

Vegetarian

Radishes, Cervelle de Canut (Cold)	£ 2.00
Wild mushroom Duxelles, quail egg croustade (Cold)	£ 2.50
Provençal vegetable and goat's cheese tart (Hot)	£ 2.00
Cauliflower croquant, cheese fondue (Hot)	£ 2.00



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Menu A - £38 per Person

SOMMELIER'S RECOMMENDATION

White Wines :

Picpoul de Pinet Domaine de la Badassiere 2016, LR France £29

Red Wines :

Côtes du Rhône Cellier des Chartreux 2015, Rhone Valley France £30

Dessert Wines :

Sauternes Chateau Delmond 2012 ,75cl £59

STARTERS

Smoked salmon, Cornish crab, avocado, salmon caviar
Terrine of ham hock, turnips remoulade, raisin dressing
Velouté of celeriac and chestnuts (V)

MAINS

Supreme of Guinea-Fowl, pearl barley, turning tops, thyme jus
Slow braised beef cheeks, winter greens, parsnip purée, red wine sauce
Roasted cod, haricot bean cassoulet

DESSERTS

Christmas pudding, vanilla and rum sauce
Apple tart, crème fraîche
Pavlova, crème diplomate, clementine and passion fruit

Coffee, mince pies and Christmas crackers

Traces of nuts and seeds may be present in some dishes, due to the nature of where some of these items are prepared. Please bring to attention of your server.
Food and allergies intolerance - before ordering please speak to our staff about your requirements.



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Menu B - £42 per Person

SOMMELIER'S RECOMMENDATION

White Wines :

Chablis Domains Vincent Damppt 2015, Burgundy, France £46

Red Wines :

Malbec Punto Final 2016, Argentina Mendoza £35

Dessert Wines :

Muscat de Rivesaltes Domaine Cazes 2013 £65 pounds

STARTERS

San Daniele ham salad, French beans, wild mushroom dressing

Escabèche of yellowfin tuna

Spiced cauliflower soup, potato and spring onions (V)

MAINS

Roasted Norfolk turkey, sage and onion stuffing, traditional garnish

Breast of duck, chargrilled bok choy, beetroot, figs

Roasted monkfish, saffron and herb risotto, shellfish sauce

DESSERTS

Date and almond tart, orange caramel, vanilla cream

Christmas pudding, vanilla rum sauce

Soft meringue, crème diplomate, clementine, passion fruit

Selection of French Cheeses

Coffee, mince pies and Christmas crackers

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Menu C - £58 per Person

SOMMELIER'S RECOMMENDATION

White Wines :

Chablis Domains Vincent Dampit 2015, Burgundy, France £46

Red Wines :

Château Perron 2011, Lalande de Pomerol, France £54

Dessert Wines :

Tokaji Aszu 5 Puttonyos Dorgo 2008, 50cl £80

MENU

Terrine of foie gras, fruit preserve, sourdough
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Roasted pumpkin soup with winter truffles
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Sauté of monkfish and prawns, kale, shellfish velouté
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Loin of venison, celeriac purée, king cabbage and fig sauce
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Spiced rum baba, chantilly cream, marron glacé
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Selection of French and British Cheeses
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Coffee, mince pies and Christmas crackers

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PRIVATE EVENTS WINE LIST

Champagne and Sparkling Wine

Prosecco Ca' Bolani NV, Veneto, Italy	£ 36
Cava Raventos Blanc L' Heureu, Catalonia, Spain	£ 38
Champagne Laurent Perrier Brut NV, France	£ 52

White Wine

Soave Cantina Monteforte 2016, Veneto, Italy	£ 28
Picpoul de Pinet Domaine de la Badassiere 2016, LR France	£ 29
Pinot Grigio Alpha Zeta 2016, Veneto, Italy	£ 30
Chablis Dom. Vincent Dampt 2015, Burgundy, France	£ 46
Sancerre Dom. Pascal Jolivet 2016, Loire Valley, France	£ 46

Red Wine

Côtes du Rhône Cellier des Chartreux 2015, Rhone Valley, France	£ 30
Valpolicella Corte Giara 2015, Veneto, Italy	£ 34
Malbec Punto Final 2016, Mendoza, Argentina	£ 35
Bodegas Lan Reserva 2010, Rioja, Spain	£ 48
Château Perron 2011, Lalande de Pomerol, France	£ 54

Full wine list is available on request