



PRIVATE DINING

# The Don Restaurant Private Dining





## PRIVATE DINING

### APERITIFS MENU

#### Champagne Taittinger Brut, Reims:

The glass	£ 11.00
The bottle	£ 55.00
Kir Royal	£ 12.00

#### 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 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
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 - £35 per person**

**SOMMELIER'S RECOMMENDATION**

**White Wine :**

Picpoul de Pinet Domaine de la Badassiere 2017, LR France £30  
Sauvignon Blanc 2016, Trinity Hill Wines, New Zealand £25

**Red Wine :**

Côtes du Rhône Cellier des Chartreux 2017, Rhone Valley France £30  
Pinot Noir 2016, Trinity Hill Wines, New Zealand £29

**Dessert Wine :**

Sauternes Chateau Delmond 2015 ,75cl £59

**STARTER**

Ham hock Terrine, celeriac

Salmon Tartare, guacamole, rocket

Potatoes & leek soup, with leek frites (V)

**MAIN COURSE**

Crispy-skin Flatiron chicken, braised black cabbage,  
roasted potatoes, chicken jus

Fillet of Seabass with artichokes, anchovies, new potatoes  
and Rosemary sauce

Gnocchi with a cherry Tomato sauce, shaved Parmesan (V)

**DESSERT**

Crème Brulee

Warm Apple crumble, Cinnamon Ice cream & vanilla sauce

Selection of French and British cheeses

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Coffee and petits fours

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.



## PRIVATE DINING

### Menu B - £45 per person

#### SOMMELIER'S RECOMMENDATION

##### White Wine :

Chablis Domaine du Chardonnay, Burgundy, France £48  
Chardonnay 2015, Trinity Hill Wines, New Zealand £28

##### Red Wine :

Crozes-Hermitage Domaine des Entrefaux, Rhone Valley, France £49  
Trinity 2014, Trinity Hill Wines, New Zealand £28

##### Dessert Wine :

Muscat de Rivesaltes Domaine Cazes 2013 £65

#### STARTER

Seared yellow fin tuna, Sauce vierge, Squid ink Tapioca crunch

Beef Carpaccio, dijonnaise, shaved black truffle

Red and white Endive salad, walnut, pear, saffron & honey dressing (V)

#### MAIN COURSE

Stone bass fillet, Kohlrabi puree, Fennel, Pickled rainbow radish

Rack of Lamb, stuffed baby aubergine, red wine jus

Wild mushroom risotto (V)

#### DESSERT

Poached pear, Praline cream and cocon sable

Warm Chocolate fondant, soil crumble & wild berries

Selection of French and British cheeses

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Coffee and petits fours

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### PRIVATE EVENTS WINE LIST

#### Champagne and Sparkling Wines :

Prosecco Ca' Bolani NV, Veneto, Italy	£ 38
Taittinger Brut, Reims, France	£ 55

#### White Wines :

Picpoul de Pinet Domaine de la Badassiere 2017, LR France	£ 30
Pinot Grigio Alpha Zeta 2016, Veneto, Italy	£ 30
Chablis Domaine du Chardonnay, Burgundy, France	£ 48
Sancerre Dom.Pascal Jolivet 2016, Loire Valley, France	£ 48

#### Red Wines :

Côtes du Rhône Cellier des Chartreux 2017, Rhone Valley, France	£ 30
Malbec Punto Final 2017, Mendoza, Argentina	£ 44
Bodegas Lan Reserva 2011, Rioja, Spain	£ 48
Château Perron 2012, Lalande de Pomerol, France	£ 54

Full wine list is available on request.



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### FROM OUR VINEYARD TRINITY HILL

#### **White Wines :**

Sauvignon Blanc 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 25
Chardonnay 2015, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 28
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Chardonnay 2015 , Gimblett Gravels, Trinity Hill Wines, New Zealand	£ 42
Marsanne & Viognier 2016, Gimblett Gravels, Trinity Hill Wines, New Zealand	£ 43

#### **Rosé Wines :**

Pinot noir rosé 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 29
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#### **Red Wines :**

Trinity 2014, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 28
Syrah 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 28
Pinot Noir 2016, Hawkes Bay, Trinity Hill Wines, New Zealand	£ 29
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Tempranillo 2016, Gimblett Road, Trinity Hill Wines, New Zealand	£ 41
Syrah 2015, Gimblett Road, Trinity Hill Wines, New Zealand	£ 47
The Gimblett 2013, Gimblett Road, Trinity Hill Wines, New Zealand	£ 43

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