



PRIVATE DINING

The Don Restaurant Private Dining



The Don Restaurant
St Swithins Lane, City of London EC4N 8AD T: 020 7626 2606



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 croute (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 - £37.5 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

STARTERS

Spiced parsnip and apple soup

Kings cure Scottish smoked salmon, capers, crème fraiche and sour dough toast

Potted Bearfield ham hock with winter fruit chutney

MAIN COURSES

Fillet of seabass with saffron potatoes, tender-stem broccoli, anchovy and almond dressing

Roasted breast of Maize-fed chicken, smoked cheese and leek fondue, Romanesco and supreme sauce

Risotto of Chanterelles and truffled celeriac with chestnuts and Parmesan crisps

DESSERTS

Dark chocolate fondant with blood orange sorbet

Yorkshire rhubarb and apple crumble

Vanilla Crème brûlée

Cropwell Bishop Creamy traditional stilton, walnuts, celery and crackers

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Filter coffee or organic tea

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 - £47.50 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

Cream of pink Paris mushroom soup with Parmesan cheese straws

Cornish crab mayonnaise, pickled cucumber salad and Armenian flat bread
Warm Rosary goat's cheese, grilled broccoli and rocket salad, black garlic, caper
and rosemary dressing

MAIN COURSES

Roasted Scotch salmon, wilted spinach, tomato and tarragon braised butterbeans
Colne Valley rump of lamb, caramelized baby artichoke, pomme Anna, olive and
basil jus

Risotto of Chanterelles and truffled celeriac with chestnuts and Parmesan crisps
Beef fillet 'Rossini', brioche crouton, fondant potatoes and seared foie gras with
truffled Maderia sauce
(£10 supplement, to be pre-ordered in advance)

DESSERTS

Dark chocolate fondant with blood orange sorbet
Yorkshire rhubarb and apple crumble
Vanilla Crème brûlée

Cropwell Bishop Creamy traditional stilton, walnuts, celery and crackers

Filter coffee or organic tea
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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