

Annabel's

The Private Rooms



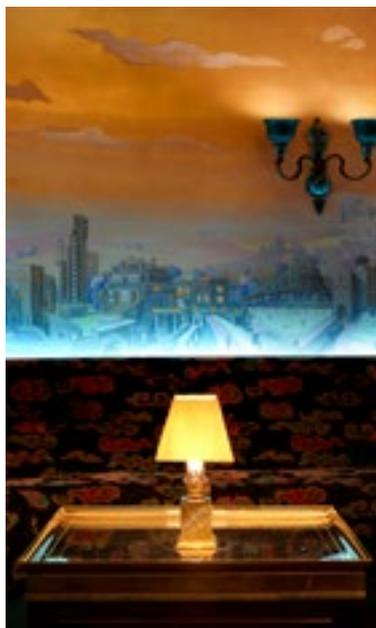
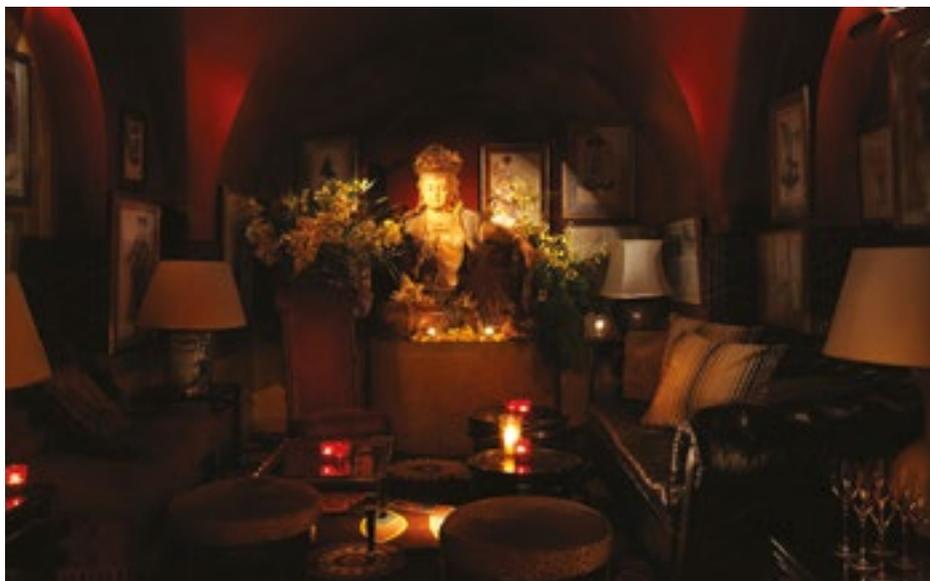


When Mark Birley founded Annabel's in 1963 it was the only Club of its kind: a members-only dancing and dining Club offering sophisticated entertainment and excellent food in the heart of Mayfair. Over 50 years later, it is still without peer, its décor providing the same timeless combination of comfort, glamour and intimacy. Annabel's is an exceptional Club in which to entertain and be entertained.

Set deep within the Club, just off the main thoroughfare you will find the Private Dining Room, a grand room which has hosted the great and the good over the years and continues to do so to this day. The floor to ceiling wine racks contain prized and carefully sourced bottles and Sir Oswald Birley's famed painting of Prince Balthazar is hung to watch over the dining table which can seat up to thirty guests. Over 1,800 bottles complete the design for an 'inner cellar' within the Club that makes an exceptional space for an intimate celebration.

As you enter the Club, to the left you will find The Buddha Room. A sacred space where an aperitif can be enjoyed before dinner. The Secret Bar can also be used for smaller parties and is equipped with its own bar and barman. Guests are then welcomed through to The Private Room where the evening's entertainment really begins.





Top: The Buddha Room

Bottom: The Secret Bar

The Club's cuisine is both indulgent and dramatic. Courses are prepared, carved and puddings flambéed at the table. The food, which is Italian with a twist, is expertly sourced and cooked to perfection.

An exclusive selection of set menus are designed each season and you are welcome to pick and choose from these to create your own unique set menu, all we ask is that the same one starter, one main course and one dessert is chosen for all guests. The kitchen can also cater for guests with specific dietary requirements and arrange alternative dishes when required. If needed, the Club's kitchen can create a bespoke menu from the finest ingredients. There is also a delicious canapé selection to choose from to accompany aperitifs or for drinks receptions, which features Club favourites.

The Annabel's Cellars have carefully curated an extensive wine list to suit a variety of tastes and dishes and the Club's Head Barman can suggest cocktails and other drinks to add to the occasion.

The Club provides dedicated menus, place cards and flowers for the table, and in addition, entertainment, AV equipment and bespoke flowers can be arranged upon request.





Top: The Private Room

Bottom: The Terrace

Sample Menus

MENU 1

£85

Soused Cornish Mackerel Salad, Heritage
Beetroots, Horseradish, Winter Leaves

~

Pot Roast Guinea Fowl, Caramelised Endive
Chutney, Pickled Walnuts, Pomegranate
*sautéed cavolo nero, chestnuts, fresh
horseradish, hasselback potatoes*

~

Annabel's Tiramisu, Savoyard Sponge,
Coffee & Cocoa Crumb

MENU 2

£95

Orkney Scallop Carpaccio, Sicilian Blood
Orange Dashi Jelly, Winter Radish

~

Roasted Loin of Highland Venison, Braised
Red Cabbage, Spiced Plums, Granola
*potato & celeriac gratin dauphinois, brussels
sprouts cups, toasted hazelnuts*

~

Pink Lady Apple Tart Tatin, Vanilla Ice
Cream, Toffee Sauce

MENU 3

£110

Mosaic Game Terrine, Cumberland Chutney,
Toasted Brioche

~

Pan Roasted Turbot, Cockles, Cauliflower
Cheese Purée, Roasted Vegetables,
Nori Seaweed
*purple sprouting broccoli, confit lemon &
parmesan crumb, pommes cocotte*

~

66% Caraïbe Chocolate, Chocolate Sponge,
Salted Feuilletine Crunch

MENU 4

£125

Pan seared Lobe of Foie Gras, Pineapple &
Spiced Bread Crumble

~

Dover Sole & Langoustine Roulade,
Spinach, Roasted Salsify, Wild Mushrooms
*roasted Ratte potatoes, artichokes, green
beans, caramelised onions*

~

Almond Praline Parfait, Amaretto Caramel,
Clementine Yuzu Sorbet

Coffee & Petits Fours served with all menus

All prices include VAT and are subject to a 15% service charge and £3 cover charge

Canapés & Bowl Food

SERVED COLD

Foie Gras Rocher & Aged Balsamic
Birley Cheese & Cumin Straws
Smoked Salmon, Blinis, Caviar, Chive Crème Fraîche
Steak Tartare, Pain Poilâne, Black Truffle
Vegetarian Sushi Roll
Tuna Tartare, Avocado, Seaweed

SERVED HOT

Salted Cod Croquettes, Spring Onion Mayonnaise
Butternut Squash Soup Shooters
Scotch Quail's Egg, Sauce Gribiche
Wild Boar Cocktail Sausages
Annabel's Mini Burgers
Grilled Tiger Prawns, Chimichurri

BOWL FOOD

Wild Mushroom Risotto
Spinach & Ricotta Gratin
Lamb Tagine, Couscous, Rose Petals, Pomegranate
King Prawn Curry, Fragrant Rice
Lemon Sole Goujons, Tartar Sauce

SWEET CANAPÉS

Strawberry Macaroon
Mini Choux, Coffee Liqueur Filling
Chocolate Tartlet, Pistachio Mousse
Sachertorte
Fruit Tartlet

£3 per canapé choice, £6 per bowl choice.

All prices include VAT and are subject to a 15% service charge.

Wine

Below you will find a selection of wines from Annabel's extensive wine list, which is available upon request. The Cellar Master is also available to discuss particular requirements.

All wines are by the bottle unless stated otherwise.

CHAMPAGNE

Ruinart Blanc de Blancs nv £132
Veuve-Clicquot 2008 £137
Rosé Billecart-Salmon Brut nv £140
Gyéjacquot Brut nv magnum £165

WHITE

Mark's Club Chablis 1er Cru Vaillons 2013 Chaude-Ecuelle FRANCE £62
Saint-Véran 'Les Creches' 2014 Saumaize-Michelin FRANCE £66
Kidnapper Cliffs Sauvignon 'Solon' 2009/10 Hawkes Bay NEW ZEALAND £69

RED

Mark's Club Saint-Emilion 2012/13 J.P. Moueix BORDEAUX FRANCE £54
Vino Nobile di Montepulciano Riserva 2012 Il Sanguinetto ITALY £78
Chianti Classico 2012 La Porta di Vertine ITALY £70
Kidnapper Cliffs Pinotage 2009 Hawkes Bay NEW ZEALAND £82

ROSÉ

Bandol Rosé 2015 Domaine Tempier Provence FRANCE £95
Bandol Rosé 2015 Domaine Tempier Provence FRANCE JEROBOAM £290

DESSERT

Vin Santo 2009 Fattoria montellori Tuscany ITALY £60 (50cl)
or £14.50 by the glass

PORT

Graham's 2000 £172

All prices include VAT and are subject to a 15% service charge.

Cocktails

Golden Twinkle

£16

*Absolut Elyx
with gold flakes combined
with elderflower cordial
served with Champagne
and one ice cube*

The Mark Birley

£16

*Created in 2013 to celebrate
Annabel's Fiftieth Anniversary
fresh mint & lychee juice
shaken with Wyborowa Vodka
two spoons of "Goutte de Poire"*

SPARKLING

Negroni Sbagliato

£16.50

*Campari & Antica red vermouth
stretched with prosecco*

Regal Rogue Spritz

£17

*Regal Rogue Vermouth
topped with Champagne*

Kir Royal

£17.75

Champagne with cassis liqueur

Grenadier Fizz

£16

*Annabel's own gin fizz,
served & approved by the Guards,
Beefeater Gin, lemon, sugar
and egg white served straight up,
large foam & tears of grenadine*

Perfect Lady

£15

*Beefeater Gin blended with
Lemon Juice, Crème de Pêche
& finished Egg White*

NON-ALCOHOLIC

Strawbolitan

£10

*Spiritless cosmopolitan
shaken with strawberry,
cranberry, lime, elderflower
and orange zest*

Soft Mojito

£10

*The refreshing classic Cuban
cocktail revisited with honey
& apple juice instead of rum*



Further Details

The Private Room

24 guests seated on a rectangular table
30 guests seated on a horseshoe table
45 guests for a standing reception

The Buddha Room

35 guests for a pre-dinner drinks reception

The Secret Bar

16 guests for a drinks reception

The Terrace

35 guests for a pre-dinner drinks reception

Annabel's Opening Times

8pm until 3am

Dress Code

Elegant evening wear
Jackets & collared shirts for gentlemen
No sportswear or trainers
Dark smart jeans are now permitted, no rips or fading

Club Rules

The use of mobile telephones to make phone calls in the Club is prohibited
Photographs are only permitted in The Private Room
Drinks are not permitted on the dancefloor
Gentlemen are required to keep their jackets on in the Club



All prices include VAT and are subject to a 15% service charge.

For more information and to make an enquiry, please contact:

Claire Crook, Club Secretary

T: +44 (0) 20 7629 1096

ccrook@annabels.co.uk



ANNABEL'S
44 BERKELEY SQUARE
LONDON W1J 5QB



WWW.ANNABELS.CO.UK