



PRIVATE DINING MENUS



PRIVATE DINING *at Annabel's*

Explore the menu options below to tailor a bespoke dining experience for you and your guests to enjoy in one of our private dining rooms.

Menu items can be subject to availability as Annabel's chefs work with a network of local purveyors to offer a menu which reflects the best seasonal products available.

Whilst our chefs are happy to accommodate all dietary requirements of your party, we ask that you choose one option for each course of the meal to be enjoyed by the entire table.

Our private dining team of chefs and sommeliers are also available to craft your experience with you should you require any inspiration.





CANAPÉ MENU

TAKE IN THE ATMOSPHERE AND WELCOME YOUR GUESTS
WITH A UNIQUE SELECTION OF CANAPÉS

Courgette Feta Roll (v)

Goat & Beet Cheesecake (v)

Smoked Salmon Blinis & Caviar

Vietnamese Soba Rice Paper Roll (v)

Spicy Tuna & Pineapple Maki Roll

Firecracker Prawns

Fried Chicken, Tahini & Caviar

Wild Mushroom Arancini (v)

WE ARE HAPPY TO CATER FOR GUESTS WITH SPECIFIC DIETARY REQUIREMENTS
AND ARRANGE ALTERNATIVE DISHES WHERE REQUIRED





CAVIAR MENU

“FAME IS LIKE CAVIAR, YOU KNOW. – IT’S GOOD TO HAVE CAVIAR,
BUT NOT WHEN YOU HAVE IT AT EVERY MEAL”

-MARILYN MONROE

Royal Beluga, Huso Huso, Imperial Caviar 125g/250g

Exceptional Iranian Caviar that is light to steely grey in colour. Beluga Sturgeon are raised in a semi-wild environment of natural lakes, to produce this rare & exquisite caviar

Kristal, Kaviari 125/250g

“The favourite caviar of famous chefs”. This beautiful dark gold to amber coloured caviar brings rich and complex flavours with a final note of almond.

Large formats available exclusively by pre-order

Our Caviar service includes warm blinis with a selection of signature garnishes

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DINING

THE OCCASION IS YOURS TO CREATE AND CAN FEATURE ANYTHING FROM A TRADITIONAL THREE-COURSE DINNER TO A LUXURIOUS MULTI-COURSE TASTING MENU WITH PAIRED WINES FROM OUR CELLARS.

SIMPLY CHOOSE ONE SAME STARTER, MAIN COURSE AND DESSERT, OR SELECT MULTIPLE DISHES TO CREATE YOUR SIGNATURE TASTING MENU.

TO START

Smoked Salmon, *Classic Garnishes, Toasted Soda Bread*

Seabass Ceviche, *Pineapple & Cucumber, Blood Orange Jus*

Burrata & Datterini Tomatoes, *Basil Oil & Balsamic (v)*

Tuna Tartare & Avocado, *Ponzu Dressing, Sesame & Ginger*

Beef Carpaccio, *Horseradish Dressing, Rocket Salad & Parmesan Shave*

Crispy Crab Cake, *Lemon Aioli & Mixed Herb Salad*

Creamy Corn Velouté, *Black Trompette Mushrooms (v)*

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TO FOLLOW

Wild Seabass, *Endives & Citrus Jus, Coriander Oil*

Miso-Glazed Black Cod, *Papaya Relish & Avocado*

Seared Cornish Halibut, *Artichoke & Girolle*

Lamb Chops Harissa, *Mint Yoghurt*

Beef Filet, *Pomme Anna & Béarnaise Sauce*

Butternut Squash & Truffle Risotto (v)

Baked Aubergine, *Tahini & Pomegranate* (v)

ACCOMPANIMENTS

Mixed Salad

French Fries

Sweet Potato Mash & Truffle

Sautéed Spinach

Roasted New Potatoes, *Parsley & Garlic*

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TO INDULGE

A LITTLE SOMETHING BEFORE OR AFTER DESSERT...

European Cheese Selection, Crackers, Chutney

Selection of Granita

DESSERT

The Original Annabel's Dark Chocolate Cake

Cheesecake, Speculoos & Seasonal Fruit

Tiramisu

Poached Pear "Belle Helène", Chocolate Sauce & Almonds

Exotic Vacherin

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A SWEET FINISH

TREATS TO ENJOY WITH COFFEE, TEA & DIGESTIFS

Seasonal Macaroons
Chocolate & Tonka Bean Truffles

CELEBRATE

YOUR SPECIAL OCCASION DESERVES A MEMORABLE FINISH

The Original Annabel's Dark Chocolate Cake

*A recipe still made to this day by our pastry chef Mohammed,
who has been with the Birley Group since 1976*

Cheesecake with Preserved Berries

Please allow 48 hours as cakes are created bespoke for each order.

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