



# 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 “Cheesecake” (v)**

**Foie Gras Sandwich, Chutney**

**Smoked Salmon Blinis**

**Saffron Arancini (v)**

**Vietnamese Soba Roll (v)**

**Tuna Maki Roll**

**Crab Taquitos**

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





## 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

*Celeriac Soup, Apple and Black Trumpet Mushrooms (v)*

*Scottish Smoked Salmon, Pickles, Horseradish cream & Rye Bread*

*Yellowfin Tuna Tartare, Avocado & Miso Vinaigrette*

*Daurade Ceviche, Hummus & Chickpeas*

*Crab Cocktail, Mango & Avocado*

*Burrata & Tomatoes, Gazpacho Coulis (v)*

*Summer Quinoa Tabbouleh, Cucumber, Pomegranate, Mint & Parsley Coulis (v)*

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## MAINS

Squash & Truffle Risotto (v)

Miso Black Cod, *Avocado & Papaya*

Wild Seabass, *Crushed Royal Jersey & Sauce Vierge*

Scottish Salmon, *Cucumber, Grapefruit & Dill Sauce*

Roasted Lamb Rack, *English Pea & Natural Jus*

Corn Fed Chicken Ballotine, *Corn, Girolles & Allium*

Beef Filet, *Pomme Anna & Périgourdine Sauce*

## ACCOMPANIMENTS

Grilled Tenderstem Broccoli, *Lemon Chilli Dressing*

Mixed Salad (v)

French Fries

Sautéed Young Spinach Leaves

Roasted New Potatoes & Wild Mushrooms

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## DESSERT

**Our Cheesecake, *Preserved Berries***

**Annabel's Dark Chocolate Cake**

**Pistachio and Raspberry Eton Mess**

**Tiramisu**

**Peach Melba**

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# 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*

**Pear, Chestnut & Ricotta Cake**

*The signature dessert of the newest Annabel's restaurant, Matteo's  
Light and delicate with lashings of cream*

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

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