



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

Chilled

Foie Gras Sandwich

Courgette Feta Roll (V)

Smoked Salmon Blinis

Goat's Cheesecake (V)

Vietnamese Soba Rice Paper Roll (V)

Spicy Tuna & Pineapple Maki Roll

Warm

Fried Chicken, Tahini & Oscietra Caviar

Parmesan Gougere (V)

Aubergine Spring Roll (V)

Saffron 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 125g/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.

Gold Oscietra, Kaviari 125/250g

The round and rolling grains of this caviar are a lovely golden colour.

Soft and balanced flavour with a final note of cashew.

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

Hand Dived Scallops, Oscietra Caviar, Corn Veloute

Crispy Octopus, Chickpeas, Pomegranate & Chimichurri

Burrata, Baby Beetroot, Hazelnut & Orange (v)

Tuna Sashimi, Kohlrabi & Tom Yum

Seabream Ceviche, Pineapple, Coriander & Yuzu Dressing

Heritage Carrot Charred, Orange Dressing

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TO FOLLOW

Wagyu Beef Rib Eye, Potatoes Confit, Wasabi Bearnaise

Miso-Glazed Black Cod, Papaya Relish & Avocado

Braised Lamb Shank, Root Vegetable, Lamb Jus

Pan-Seared Seabass “Piperade”

Supreme Corn Fed Chicken, Thai Condiment, Coconut Rice

Halibut “Matelote”, Wild Mushroom & Red Wine Sauce

Fried Tofu, Aubergine, Quinoa (v)

Butternut Squash Risotto (v)

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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TO INDULGE

A LITTLE SOMETHING BEFORE OR AFTER DESSERT...

European Cheese Selection, Crackers, Chutney

Fresh Citrus, Yuzu Granita

Exotic Fresh Fruit Selection

DESSERT

The Original Annabel's Dark Chocolate Cake

Cheesecake, Speculoos, Seasonal Fruit

Vanilla Millefeuille, Salted Caramel

Citrus Panna Cotte

Exotic Vacherin

Tiramisu

Mango Coconut Delight

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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*

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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THE ELEPHANT TASTING MENU

Available Monday-Saturday for Lunch or Dinner

A fragrant journey through the signature dishes of the Indian side of our Elephant room. Chef Imran brings traditional Indian cuisine to light with fresh flavours and rich marinades. Allow us to curate a tasting menu based on a fine selection of meat, vegetables & seafood, or uniquely vegetarian options.

From £155pp, Vegetarian from £115pp

ANNABEL'S PRIVATE CHEF

Available every day for Lunch or Dinner

Create your own tasting menu from the selection of listed in our menu above. Our executive Chef team will advise on the order of service; and our Sommeliers are available for wine pairing advice from our cellars to tailor the perfect experience.

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