

# ST MARTINS LANE

LONDON



**We are delighted to present a selection of event menus designed to suit every occasion.**

## GROUPS OF UP TO 20 GUESTS

A choice menu of four starters, four mains and four desserts, priced at £75 per person.

Pre-ordering is recommended but is not essential.

## GROUPS OF 20 GUESTS & ABOVE

We would kindly ask you to pick one menu for the whole party. Unfortunately, we cannot offer a choice menu for parties over 20 guests even with a pre-order.

MENU 1 | £65 PER PERSON

MENU 2 | £65 PER PERSON

MENU 3 | £65 PER PERSON

MENU 4 | £70 PER PERSON

MENU 5 | £75 PER PERSON

All menus are inclusive of tea, coffee and handmade chocolates.

All menus are subject to seasonality and may change according to market availability.

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

A service charge of 12.5% will be added to your bill, which is distributed to service staff.



**The events menu selection has been created by our Executive Chef Rohit Shenoy and his team.**

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## GROUPS OF UP TO 20 GUESTS

A choice menu of four starters, four mains and four desserts, priced at **£75 per person**.

Pre-ordering is recommended.

Any amendments to final numbers must be made at least 48 hours prior to the event.

### STARTERS

MUSHROOM COCONUT VELOUTÉ  
focaccia, truffle cream (VE) (G)

KIMCHI CRAB  
cucumber sake broth, blood orange, radish

SMOKED FIVE SPICED DUCK  
crystallised rhubarb, plum poached, corn muffin

GRILLED ARTICHOKE  
salsify, eryngii, pea shoots, dashi broth (VE)

### MAINS

BEEF FILLET  
curried beef cheeks, roasted kohlrabi, braised shallot (D)

CORN-FED CHICKEN  
miso-corn curd, salsify, cavalo nero (D)

ATLANTIC COD BALLOTINE  
potato galette, fennel puree, chilli threads, lemongrass foam (D)

TORTELLONI  
pumpkin and sage, wild mushrooms, confit endive, crumble (VE) (G)

### DESSERTS

MULLED WINTER FRUITS  
Christmas ice cream, Pain d'épices, candied orange (G) (N) (D)

DARK CHOCOLATE PASSION FRUIT MOUSSE  
rice crisp, yoghurt ice cream, vanilla tuile (G) (D)

APPLE TARTE TATIN  
almond sorbet, rum-soaked raisins, burnt apple puree (VE) (G) (N)

BRITISH CHEESE  
pear chutney, charcoal crackers, grapes (G) (D)

(VE) Suitable for vegans (D) Contains dairy (G) Contains gluten (N) Contains nuts

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### **MENU 1 | VEGAN £65 PER PERSON**

MUSHROOM COCONUT VELOUTÉ  
focaccia, truffle cream (VE)

MISO AUBERGINE  
heritage carrots, balsamic caviar, tomato air (VE)

APPLE TARTE TATIN  
almond sorbet, rum-soaked raisins, burnt apple puree (VE) (G) (N)

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### **MENU 2 | VEGETARIAN £65 PER PERSON**

GRILLED ARTICHOKE  
salsify, eryngii, pea shoots, dashi broth (VE)

TORTELLONI  
pumpkin and sage, wild mushrooms, confit endive, crumble (VE) (G)

DARK CHOCOLATE PASSION FRUIT MOUSSE  
rice crisp, yoghurt ice cream, vanilla tuile (G) (D)

(VE) Suitable for vegans (D) Contains dairy (G) Contains gluten (N) Contains nuts

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### **MENU 3** **£65 PER PERSON**

KIMCHI CRAB  
cucumber sake broth, blood orange, radish

CORN-FED CHICKEN  
miso-corn curd, salsify, cavalo nero (D)

MULLED WINTER FRUITS  
Christmas ice cream, Pain d'épices, candied orange (G) (N) (D)

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### **MENU 4** **£70 PER PERSON**

SMOKED FIVE SPICED DUCK  
crystallised rhubarb, plum poached, corn muffin

ATLANTIC COD BALLOTINE  
potato galette, fennel puree, chilli threads, lemongrass foam (D)

DARK CHOCOLATE PASSION FRUIT MOUSSE  
rice crisp, yoghurt ice cream, vanilla tuile (G) (D)

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### **MENU 5** **£75 PER PERSON**

TAMARIND OCTOPUS  
tempura shiso, yuzu caviar, purple cauliflower puree (G)

BEEF FILLET  
curried beef cheeks, roasted kohlrabi, braised shallot (D)

APPLE TARTE TATIN  
almond sorbet, rum-soaked raisins, burnt apple puree (VE) (G) (N)

(VE) Suitable for vegans (D) Contains dairy (G) Contains gluten (N) Contains nuts