

# Event Menus

OUR EXECUTIVE CHEF ROHIT SHENOY AND HIS TEAM HAVE CREATED THE FOLLOWING MENU SELECTION ESPECIALLY FOR GROUPS AT ST MARTINS LANE RESTAURANT.

WE ARE DELIGHTED TO PRESENT A SELECTION OF MENUS TO SUIT EVERY OCCASION AND FOR YOUR EASE OF REFERENCE, WE HAVE PLACED THE SELECTION IN CATEGORIES:

## **GROUPS OF UP TO 12 GUESTS**

A CHOICE MENU OF FIVE STARTERS, FIVE MAINS AND FOUR DESSERTS, PRICED AT £70 PER PERSON.

PRE-ORDERING IS RECOMMENDED BUT NOT ESSENTIAL.

## **GROUPS OF 20 GUESTS & ABOVE**

WE WOULD KINDLY ASK YOU TO PICK ONE MENU FOR THE WHOLE PARTY.

UNFORTUNATELY WE ARE UNABLE TO MIX AND MATCH MENUS.

**MENU 1 | £65 PER PERSON**

**MENU 2 | £70 PER PERSON**

**MENU 3 | £80 PER PERSON**

**VEGETARIAN | £65 PER PERSON**

**VEGAN | £65 PER PERSON**

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£70 PER PERSON

## *starters*

### **CARAMELISED TOPINAMBUR SOUP**

gruyere crisp, sage oil, pear

### **SMOKED OCTOPUS**

potato fondue, chorizo dust

### **RABBIT TERRINE**

chicken mousse, kiwi chutney, pickled mushroom

### **CHICKEN LIVERS**

brioche, red currant gel, grilled figs, chicken skin

### **WILD MUSHROOM ROULADE (ve)**

spinach, rice paper, parsley foam

## *mains*

### **HONEY GLAZED DUCK**

leg croquette, confit endive, kumquat gel

### **HERB CRUMBED CHICKEN**

truffle mousse, confit potato, eryngii

### **RIBEYE STEAK**

fondant potato, mushroom ketchup, café de paris butter

### **LEMON VERBENA BASS**

saffron beurre blanc, chard, kumquat and quince chutney, violet cracker

### **SPICED LENTIL RAGOUT (ve)**

artichoke, pearl couscous, olive sphere

## *desserts*

### **CARAMELISED PINEAPPLE**

malibu sphere, pistachio doughnut, stem ginger ice cream, coconut foam (ve)

### **SMOKED CHOCOLATE AND PINK PEPPERCORN FONDANT**

cherry yoghurt ice cream, toffee sauce, almond tuille

### **TAHITENSIS VANILLA CRÈME BRULLE**

honey comb ice cream, persimmon

### **CHEESE PLATTER**

brie, comte, roquefort, fig relish, crackers, grapes

(V) Vegetarian | (VE) Vegan

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

ST MARTINS LANE  
LONDON

## 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 12 GUESTS.

EACH MENU INCLUDES A COMPLIMENTARY SELECTION OF BREAD ROLLS AND WHIPPED BUTTER

### *Menu 1* £65 PER PERSON

#### **SMOKED OCTOPUS**

potato fondue, chorizo dust

#### **HERB CRUMBED CHICKEN**

truffle mousse, confit potato, eryngii

#### **TAHITENSIS VANILLA CRÈME BRULLE**

honey comb ice cream, persimmon

### *Menu 2* £70 PER PERSON

#### **RABBIT TERRINE**

chicken mousse, kiwi chutney, pickled mushroom

#### **LEMON VERBENA BASS**

saffron beurre blanc, chard, kumquat and quince chutney, violet cracker

#### **CARAMELISED PINEAPPLE**

malibu sphere, pistachio doughnut, stem ginger ice cream, coconut foam

### *Menu 3* £80 PER PERSON

#### **CRAB CAKE**

provençale crevette gris, crayfish, bisque

#### **RIBEYE STEAK**

fondant potato, mushroom ketchup, café de paris butter

#### **SMOKED CHOCOLATE AND PINK PEPPERCORN FONDANT**

cherry yoghurt ice cream, toffee sauce, almond tuille

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EACH MENU INCLUDES A COMPLIMENTARY SELECTION OF BREAD ROLLS AND WHIPPED BUTTER

### *Vegetarian* £65 PER PERSON

#### **CARAMELISED TOPINAMBUR SOUP**

gruyere crisp, sage oil, pear

#### **TRUFFLED CELERIAC MILLE FUIELLE**

wild mushrooms, baby veg

#### **TAHITENSIS VANILLA CRÈME BRULLE**

honey comb ice cream, persimmon

### *Vegan* £65 PER PERSON

#### **WILD MUSHROOM ROULADE**

spinach, rice paper, parsley foam

#### **SPICED LENTIL RAGOUT**

artichoke, pearl couscous, olive sphere

#### **CARAMELISED PINEAPPLE**

malibu sphere, pistachio doughnut, stem ginger ice cream, coconut foam

ALL MENUS ARE SUBJECT TO SEASONALITY AND MAY CHANGE ACCORDING TO MARKET AVAILABILITY.

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