

# THREADNEEDLES

LONDON

## Private Dining Menu

*Please select one item from each course to compile your menu*

### STARTERS

**Organic Chicken Broth**

*Sautéed wild mushrooms, truffle oil*

£7.95

**Smoked Haddock Veloute,**

*Mango salsa, chilli oil, rice cracker*

£8.50

**Carrot & Pumpkin Soup,**

*Curry oil, roasted seeds*

£7.50

**Guinea Fowl, leek, shitake, terrine,**

*Clementine, hazelnut & frisee lettuce*

£8.95

**Smoked Salmon 'Caeser Salad',**

*Quails eggs, cos lettuce, anchovies & caeser sauce*

£10.95

**Chicory & orange tart**

*Roquefort, walnuts & poached pear*

£9.75

**Baby Vegetable salad,**

*Harissa yoghurt, baby herbs*

£8.95

**Quails Eggs Maintenon**

*Mushroom duxelle, hollandaise sauce*

£8.25

**A risotto of Alsace Bacon, potato & thyme**

*Crème fraiche & parmesan*

£8.95

**A risotto of pumpkin**

*Quinoa, curry oil, rocket*

£7.80

**Seared Scallop & Salt cod brandade**

*Curry veloute, curry micro herbs*

£9.75

**Spiced Beef Fillet & noodles**

*Rice noodles, coriander, cherry tomato, peanuts, spring onions*

£11.50

**Glazed boneless quail, soft polenta**

*Grapes, walnuts, mustard dressing, red wine jus*

£14

**Oak smoked salmon, traditional garnish**

*Capers, cornichon, brown bread*

£13.50

**Baby Beetroot salad**

*Goat's cheese, sweet walnuts, micro herbs, merlot dressing*

£8.95

**Glazed Belly of Dingley Dell Pork**

*Quails eggs, tempura prawns, hoi sin sauce*

£12.50

**Old fashioned Prawn Cocktail**

*Atlantic prawns, ice-burg lettuce, Marie rose sauce*

£12.50

**Pan Roast Salmon**

*Risotto Nero, garlic snails, spinach puree*

£12.50

## **MAIN COURSES**

**Poach-roast free range Chicken,**

*Leek & sweet potato mash, kale, button mushroom veloute*

£23.95

**Seared Duck Breast**

*Hasselback potatoes, carrot & vanilla puree, bok choy*

£29.95

**Roast Fillet of Loch Duart Salmon**

*Shellfish cassoulet, potimarron, herb sauce*

£28.50

**Honey Roast Dingley Dell Pork Belly ,**

*Salsa Verdi, potato & spinach terrine, golden raisins*

£22.50

**Beef Wellington, duxelles of mushroom,**

*Chestnut puree, confit shallot, red wine jus*

£48.00

**Pumpkin & Sage Wellington (veg)**

*Roasted salsify, parmesan sauce, potato gnocchi*

£25.00

**Smoked Haddock Fillet,**

*Skirlie potato cake, clams, light mustard cream sauce*

£24.50

**Chargrilled Rib Eye Steak,**

*Hand cut chips, béarnaise sauce,*

£34.50

**Roasted Romano Pepper (veg)**

*Risotto nero, rocket pesto, parmesan & basil,*

£22.50

**Sesame coated tofu (vegan)**

*Piquillo peppers, bamboo shoots, ginger & yuzu sauce*

£21

**Roast fillet of Stone Bass,**

*Jerusalem artichokes, lentil puree, pommes dauphin, bok choy*  
£28

**Plancha seared Sea Bream**

*Sardinian cous cous, sauce americaine, lobster & truffle butter*  
£25

**Roast Guinea Fowl**

*Chicory, Roquefort, pomegranate, cranberry, blood orange*  
£25

**Slow braised Ox Cheek**

*Glazed baby vegetables, salt baked celeriac, savoy cabbage*  
£26.50

**Lobster & Prawn Au gratin**

*Gnocchi, thermidor sauce & pecorino*  
£32.50

**Pithivier Of Confit Chicken,**

*Wild mushroom risotto, confit button onions*  
£25.00

**Roast Sirloin Of British Aged Beef,**

*Traditional garnish, including Yorkshire pudding, vegetables, jus*  
£32

**Roast cauliflower,**

*Traditional garnish, including Yorkshire pudding, vegetables, vegetable gravy*  
£16

All these dishes are composed as complete.

You are more than welcome to advance  
order side orders of seasonal vegetables or salads.

Please discuss with the sales teams.

If you are working to a budget or have a specific request bespoke menus can be arranged with the  
Chef

Some requests may not be possible, if they are out of reasonable season or they are not scalable.

## **DESSERTS**

**Chocolate Bar,**

*Caramel ice cream, nut crumble*

£8.95

**Threadneedles Mess,**

*Seasonal berries, meringue, sorbet & cream*

£ 8.25

**Lemon Cake,**

*Curd, citrus salad, candied peel*

£ 8.25

**Caramel Tart,**

*Vanilla ice cream, honey combe*

£8.25

**Vanilla cheesecake,**

*Tropical fruit salad & sorbet*

£ 8.25

**Chocolate Delice,**

*Boozy cherries & honeycombe*

£ 8.25

**Selection of British Cheeses**

*Chutney, Crackers, and Fruit bread*

£ 13.95

*All our prices are inclusive of VAT at the current rate - please note a discretionary 12.5% service charge will be added to your final bill. All prices listed are subject to change.*