



PRIVATE DINING  
LUNCH AND DINNER

CONFERENCE AND BANQUETING

WELCOME TO OUR  
PRIVATE DINING LUNCH AND DINNER

<b>MENU A</b>	<b>£55</b>	<b>MENU C</b>	<b>£55</b>
<b>With second course</b>	<b>£60</b>	<b>With second course</b>	<b>£60</b>
London cured smoked salmon, dill and horseradish cream with crisp bread and caper berries		Chilli and coriander marinated king prawns with avocado and cocktail sauce	
Pea and basil soup (v)		Salad of marinated grilled salmon, ginger dressing	
Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce		Braised salt marsh lamb rump, parmesan mashed potatoes and roasted vegetables	
Apple tart with vanilla ice cream and toffee sauce		Cinnamon poached pear, slightly salted caramel ice-cream	
Coffee and chocolates		Coffee and chocolates	
<b>MENU B</b>	<b>£55</b>	<b>MENU D</b>	<b>£55</b>
<b>With second course</b>	<b>£60</b>	<b>With second course</b>	<b>£60</b>
Avocado, organic salmon tartare and pickled cucumber in dill cream		Herb crusted chicken, salad of plum tomatoes, basil and rocket with citrus dressing	
Leek, potato and smoked haddock soup		Grilled goat's cheese with lambs lettuce and endive salad, honey and walnut dressing	
Slow cooked belly and tenderloin of pork; champ potatoes, pak choi and five-spice sauce		Pan seared fillet of cod with new potato and grilled fennel and tomato salsa	
Orange and white chocolate truffle		Lemon mousse and lime sorbet	
Coffee and chocolates		Coffee and chocolates	

(v) Suitable for vegetarians

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<b>MENU E</b>	<b>£55</b>	<b>MENU G</b>	<b>£60</b>
<b>With second course</b>	<b>£60</b>	<b>With second course</b>	<b>£65</b>
Confit of duck, foie gras and plum terrine		Marinated organic Scottish salmon on beetroot with girolle dressing	
Pear sorbet with pear brandy		Cauliflower and stilton soup (v)	
Oven roasted sea bass, black olive crust, rosemary crushed potato, and sautéed spinach with an herb dressing		Aylesbury duck breast and braised leg with sautéed salsify and spinach, juniper berry sauce and fondant potatoes	
Set cream with fruits and jam sponge		Hazelnut meringue and chocolate cream gateaux	
Coffee and chocolates		Coffee and chocolates	
<b>MENU F</b>	<b>£55</b>	<b>MENU H</b>	<b>£60</b>
<b>With second course</b>	<b>£60</b>	<b>With second course</b>	<b>£65</b>
Smoked salmon, trout and halibut with smoked mackerel pate and fennel salad		Smoked chicken, avocado salad and avocado oil	
Roast butternut squash soup and confit of red onion (v)		Sautéed wild mushroom in puff pastry case with tarragon sauce (v)	
Guinea fowl hot pot in red wine with lardons, onion and portobello mushrooms, mashed potatoes		Peppered salt marsh rack of lamb, parsnip mash, roast potatoes, pea parcels and caper berry sauce	
Passion fruit and white chocolate with raspberry sauce		Plum and almond tart and ginger ice cream	
Coffee and chocolates		Coffee and chocolates	

(v) Suitable for vegetarians

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**MENU I** £60  
**With second course** £65

Smoked ham hock and shitake  
mushroom terrine

Smoked salmon risotto with pan  
seared sea bass

Fillet of beef, caramelized shallots,  
potato gratin, red wine sauce  
Cappuccino with amoretto cream

Coffee and chocolates

**MENU J** £60  
**With second course** £65

Monkfish and Cumbrian ham salad

Clear chicken broth with leek  
and prunes

Braised haunch of venison steak  
with wild mushrooms, red cabbage  
and fondant potato

Chocolate mousse, lemon cream  
brulee and meringue with berries

Coffee and chocolates

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**VEGETARIAN ALTERNATIVES**

**Starters**

Pea and basil soup

Red onion tart with goat's cheese  
and rocket salad

Salad of asparagus and egg with  
caper mayonnaise

Anti pasta of marinated artichoke,  
asparagus, egg mayonnaise and  
grilled vegetables

Melon and mango salad with  
vanilla dressings

**Mains**

Artichoke heart with spinach, salsify  
and wild mushroom sauce

Grilled polenta with grilled pepper  
and pesto sauce

Goat's cheese and onion tart with  
roasted plum tomatoes

Roast butternut squash risotto,  
parmesan shavings and rocket salad

Sautéed portobello mushrooms  
with spinach in puff pastry case served  
with tarragon sauce

Roast teriyaki tofu with grilled vegetables  
and sautéed spinach

Radisson   
EDWARDIAN, LONDON