

QV

PRIVATE DINING

HOW TO ORDER

please select one of the following set menus for your party



you are welcome to pick & choose from across the menus to create your own set menu with one option per course

please note that costs will vary according to the dishes that you select



we are very happy to cater for all dietary requirements
though please note that these must be confirmed in advance of your event

please note that all of our menus are seasonal & subject to change

please ask should you require a full list of allergens



a service charge of 12.5% is applicable to all food & drinks

A P E R I T I F S



T H E Q V A P E R I T I V O

£8.5

prosecco, campari & orange

champagne £12 ~ prosecco £7.5

seasonal belini £9

negroni £10.5

F O R T H E T A B L E

cod's roe, radishes & carrots £8.5/plate

tuscan salami £6.5/plate

oysters £2.5 per oyster



P R E - D I N N E R C A N A P É S

£9 pp for 3

£12pp for 4

please choose from the following

chicken & duck liver pâté, crostini
ricotta, mint, pistachio & almond crostini
cod's roe, almonds & baby gem
smoked eel toast

S U M M E R S E T M E N U S

*please select one menu for the whole party to share.
vegetarian, vegan or pescatarian guests are catered for separately*

£40

cured salmon, beetroot & horseradish salad

baked marinated chicken, lettuce, anchovy, green bean & parmesan
new potatoes

buttermilk pudding, lemon curd & berry compote

£50

pork terrine, toast, pickles & co.

sirloin, pickled walnuts, horseradish & watercress
rosemary roast potatoes

almond, chocolate & marmalade tart

£60

shrimp, fennel & citrus salad

rack of lamb, watercress, parsley & anchovy sauce
gratin dauphinoise

st emilion au chocolat

SIDES

(costs per person)

seasonal greens 2.5 ~ green salad 2.5 ~ new potatoes 2.5

S U M M E R F E A S T S

the following menus are designed as 'feasting' style menus, with each course served on large dishes for your party to share. please select one menu for the whole party to share.

£45

burrata & tomato salad
beetroot & soft boiled egg salad
pork terrine, toast, pickles & co.

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chicken pie
mash & spring greens

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a tumble of meringue, ice cream, cream & berries

£55

burrata & tomato salad
chicken & duck liver pate, pickles & toast
cured salmon & beetroot salad

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roast, marinated leg of pork, grilled bitter leaves & sage
roast rosemary potatoes, spring greens

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a tower of chocolate brownies, cream & fudge sauce

the QV feast

£65

burrata & tomato salad
beetroot & soft boiled egg salad
chicken & duck liver pâté, pickles & toast
shrimp, fennel & citrus salad

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butterflied leg of lamb
celeriac & chard gratin, spring greens

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a whole sticky toffee pudding, custard & cream

MAIN COURSE FISH OPTIONS

*please choose one option for all pescatarian guests in your party
please confirm required numbers in advance of your party*

cod, olive oil mash & gremolada ~ £40pp

cured var salmon, parsley & dill sauce, new potatoes ~ £50pp

bream, potato, cucumber & tomato salad ~ £60pp



VEGETARIAN MENU

please confirm required numbers in advance of your party

£40

tomato, fennel, orange, chicory goat's cheese & herb salad

baked aubergine, spiced chickpea, cucumber, yoghurt & mint

VEGAN MENU

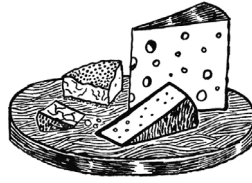
please confirm required numbers in advance of your party

£40

tomato, fennel, orange, puntarella & herb salad

spaghetti, black olives, garlic, roast onions & herbs

CHEESE



£11

a selection of british cheese served on large plates to share

PETIT FOURS

almond stuffed chocolate prunes £4 each

chocolate truffles £2.5 each

COFFEE & TEA

£12/pot

