

SCOTT'S

R I C H M O N D

PRIVATE DINING

Spring Menus

SAVOURY CANAPÉS

Please select up to six options from the list below:

Tempura prawns £5.50

Spicy mayonnaise

Spiced crab tart £6.50

Pickled cucumber and tarragon aioli

Sea bass ceviche £5.50

Aji Amarillo and plantain crisp

Octopus and n'duja
croquette £6.00

Prawn toast £5.50

Potato rosti £9.75

Smoked salmon, creme fraiche and caviar

Beef tartare £6.50

Crispy rice and kimchi aioli

Grilled focaccia £5.50

Parma ham, mozzarella and basil

Truffled goat's cheese
doughnut £6.00

Tempura sprouting broccoli £5.50

Pickled walnut ketchup

Parmesan gougère £6.00

SWEET CANAPÉS

Please select up to two options from the list below:

Lemon tart £4.75

Chocolate delice £4.75

Summer fruits custard tart £4.75

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted

BOWL FOOD

Only available for Standing Reception events

Risotto primavera, Parmigiano Reggiano £11.00

Sweet potato masala, toasted cashews, turmeric pilaf rice £11.00

Mixed beetroot, endive, pomegranate and labneh £9.75



Buttermilk fried chicken, avocado, tomato and coriander salsa £12.50

Black Angus sirloin steak, chimichurri and potato rosti £15.75

Crispy fried pork belly, hoi sin, Asian greens £13.50



Tuna tartare, avocado, furikake and gyoza cracker £12.00

Miso-glazed Chalkstream trout, bok choy and toasted sesame £12.00

Fried fillet of cod, braised white beans and sauteed chorizo £13.25



Choux bun, pistachio ice cream and chocolate sauce £8.00

Elderflower and lemon posset with fresh raspberries £8.00

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted

MENU ENHANCEMENTS

SCOTT'S FRUITS DE MER

Each platter serves 4 to 5 guests

Oysters, dressed crab, Atlantic prawns, king prawns,
mussels, clams, sea bass ceviche, whelks

£54.00 per person

—
Add lobster £70.00



CAVIAR

We recommend 20g per person

Imperial	Oscietra	Beluga
20g £65	20g £80	20g £195
30g £95	30g £120	30g £295
50g £150	50g £195	50g £495
125g £390	125g £510	125g £1200



OYSTERS

Gillardeau (FR) *six* £38.00 / *dozen* £76.00

Dressed Carlingford Oyster (IRL) blood orange aguachile,
pickled fennel *each* £6.50

Dorset rocks (ENG) *six* £32.00 / *dozen* £64.00

Mixed oysters spicy sausage *six* £32.00 / *dozen* £64.00

Jersey (ENG) *six* £27.00 / *dozen* £54.00

Carlingford (IRL) *six* £32.00 / *dozen* £64.00

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted

GROUP DINING MENU

£95 per person

STARTERS

Baked spiced crab

garlic and herb toast

Chalkstream trout tartare

avocado, spring onion, chilli and garlic dressing,
sesame cracker

Tiger prawns

grilled pineapple, chilli and coriander

Morel mushroom and wild garlic risotto

Parmigiano Reggiano



MAINS

Roasted fillet of cod

Dorset clams, 'nduja butter and agretti

Roast fillet of hake

braised white beans, cavolo nero, pancetta
and chicken butter sauce

Seared sea bass

miso and yuzu kosho butter and chives

Roast Devonshire chicken

asparagus, pressed thigh, Roscoff onion
and wild garlic



DESSERTS

Raspberry Bakewell tart

crème fraîche

Basque cheesecake

rhubarb

Pavlova

tropical fruits

Amadei chocolate mousse

sea salt, olive oil and sourdough crisp

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted

GROUP DINING MENU

£125 per person

STARTERS

Portland crab

avocado, brown crab mayonnaise,
melba toast and fine herb salad

Seared scallops in the shell

kimchi butter, and nori furikake

Yellowtail sashimi

yuzu, mirin and chilli dressing,
wakame seaweed and sesame

Puglian burrata

caramelised Tropea onions, radicchio
and crispy chilli dressing



MAINS

Whole grilled lobster

garlic butter, seashore herbs and chips

Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

Roasted fillet of cod

Dorset clams, nduja butter and agreti

Fillet of halibut

brown shrimp, cucumber and chives, Champagne
veloute and whipped Pink Fir potatoes



DESSERTS

Paris-Brest

pistachio ice cream and hot chocolate sauce

Basque cheesecake

rhubarb

Pavlova

tropical fruits

Yuzu and shiso mousse

sesame tuile, apple and shiso sorbet

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted

SIDES

We recommend 1 per every 2 guests

Potatoes (vg/v) £6.75

chipped, mashed or heritage

Spinach (vg/v) £7.00

steamed, buttered or olive oil and garlic

Grilled hispi cabbage £7.75

bagna cauda, shaved parmesan and sourdough bread crumbs

Baby gem salad (v) £9.75

ranch dressing, pickled shallots and sourdough croutons

Rocket and parmesan salad (v) £9.75

balsamic dressing

Fried Jerusalem artichokes (v) £7.50

spring onion and hot honey dressing

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted

CELEBRATION CAKES

Cakes are made to order for the requested size of the party.

Minimum 72 hours' notice is required.

£12.00 Per Person

Chocolate and Hazelnut Cake

Chocolate sponge, dark chocolate mousse
and hazelnut mousse



Lemon Meringue and Berries Cake

Vanilla sponge, lemon mousse, meringue
and fresh mixed berries



Coffee and Walnut Cake

Walnut and coffee sponge, coffee ganache
and chopped walnuts



Chocolate Cake

Chocolate sponge, dark chocolate mousse,
chocolate glaze

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Includes VAT. Vaping is not permitted