

SCOTT'S

R I C H M O N D

PRIVATE DINING

Summer 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

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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

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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

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Add lobster £89.00



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)
yuzu kosho ponzu, cucumber *each* £6.50

Achill Rocks (IRE) *six* £34.00 / *dozen* £68.00

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

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GROUP DINING MENU

£95 per person

STARTERS

Baked spiced crab
garlic and herb toast

Girolle and zucchini risotto
Gorgonzola and ripped zucchini flowers

Tiger prawns
grilled pineapple, chilli and coriander

Torched fillet of mackerel
burnt citrus dashi, shaved fennel and shiso



MAINS

Fillet of cod
Romana zucchini, datterini tomato
and artichoke sauce vierge

Fillet of sea bream
roasted Sicilian aubergine caponata

Roast chicken breast
sauteed girolles, leeks, cauliflower puree
with a roasted chicken and thyme sauce

Seared sea bass
miso and yuzu kosho butter and chives



DESSERTS

Paris Brest
pistachio ice cream and hot chocolate sauce

Amadei chocolate mousse
with cherries & milk ice cream

Vanilla custard tart
with strawberries

Seasonal fruits
with sorbet

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GROUP DINING MENU

£125 per person

STARTERS

Portland crab

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

Yellowtail sashimi

ginger and elderflower dressing,
wakame seaweed and sesame

Seared scallops in the shell

kimchi butter and nori furikake

Buffalo mozzarella

Merinda tomatoes, coppa ham and ripped basil



MAINS

Fillet of cod

Romana zucchini, datterini tomato
and artichoke sauce vierge

Charcoal grilled Black Angus sirloin steak

Béarnaise sauce and chips

Fillet of halibut

Portland crab, broad beans, fennel, trout roe,
lemon and chive butter sauce

Whole grilled lobster

garlic butter, seashore herbs and chips



DESSERTS

Paris-Brest

pistachio ice cream and hot chocolate sauce

Peach Melba Pavlova

Raspberry Mille-Feuille

raspberry & lemon verbena sorbet

Seasonal fruits

with sorbet

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SIDES

We recommend 1 per every 2 guests

Potatoes (vg/v) £7.00

chipped, mashed or buttered

Spinach (vg/v) £7.25

steamed, buttered or olive oil and garlic

Rocket and parmesan salad (v) £9.75

balsamic dressing

Buttered peas and baby gem lettuce (v) £7.75

confit shallots and pancetta

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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

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