

SCOTT'S

R I C H M O N D

PRIVATE DINING

Winter 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

British Heritage beef sirloin, 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

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

with garlic and herb toast

Tiger prawns

with harissa butter and lime

Girolle and zucchini risotto

Gorgonzola and ripped zucchini flowers

Seabass ceviche

Aji amarillo, coriander and plantain crisps



MAINS

Fillet of John Dory

grilled squid, Provencal vegetables
and Sungold tomato dressing

Roast chicken breast

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

Fillet of Chalkstream trout

Dorset cockles, broad beans, yuzu
and miso butter sauce

Seared sea bass

miso and yuzu kosho butter and chives



DESSERTS

Paris breast

pistachio ice cream and hot chocolate sauce

Greengage and almond tart

with blackberry ripple ice cream

Amadei chocolate mousse

with cherries & milk ice cream

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

Chalkstream trout tartre

avocado, chilli and garlic dressing,
taro root crisps

Seared scallops in the shell

kimchi butter and nori furikake

Buffalo mozzarella

Merinda tomatoes, coppa ham and ripped basil



MAINS

Whole grilled lobster

garlic butter, seashore herbs and chips

Charcoal grilled

British Heritage beef sirloin steak

Béarnaise sauce and chips

Fillet of halibut

warm tartare sauce and buttered
Kentish leeks

Seared sea bass

miso and yuzu kosho butter and chives



DESSERTS

Paris-Brest

pistachio ice cream and hot chocolate sauce

Amaretto ice cream sandwich

with Blush peaches

Raspberry Mille-Feuille

raspberry & lemon verbena sorbet

Seasonal fruit plate

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

Gem heart salad (v) £9.75

ranch dressing, pickled shallots and sourdough croutons

Tarragon buttered summer vegetables (v) £7.75

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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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