SCOTT'S

RICHMOND

PRIVATE DINING

Autumn / Winter Menus

SAVOURY CANAPÉS

Please select up to four 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

Autumn fruits custard tart £4.75

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Vaping is not permitted

BOWL FOOD

Only available for Standing Reception events

Wild mushroom risotto, Parmigiana Reggiano £11.00

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

Mixed beetroot, endive, pomegranate and labneh £9.75

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

British heritage sirloin steak, chimichurri and potato rosti £15.75

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

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Tuna tartare, avocado, furikake and gyoza cracker £12.00

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

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

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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

£56.00 per person

Add lobster £90.00

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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*

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Oysters

Gillardeau (FR) *six £39.00 / dozen £78.00*

Dressed Carlingford Oyster (IRL)
yuzu kosho ponzu, cucumber *each £6.75*

Lindisfarne (ENG) *six £34.00 / dozen £68.00*

Mixed oysters spicy sausages *six £33.00 / dozen £66.00*

Jersey (ENG) *six £28.00 / dozen £56.00*

Carlingford (IRL) *six £33.00 / dozen £66.00*

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GROUP DINING MENU

£95 per person

STARTERS

Baked spiced crab
garlic and herb toast

Tiger prawns
fragrant lemongrass and chilli bisque

Buffalo mozzarella
roasted pepperonata, basil and focaccia crisp

Seabass ceviche
Aji amarillo, coriander and plantain crisps

MAINS

Fillet of cod
barbecued maitake mushroom, miso cauliflower purée, dashi veloute

Pan-fried skate wing
Sicilian red prawns, capers, lemon and croûtons

Roast Devonshire chicken breast
glazed carrot, parsnip purée, pork and sage stuffing croquette, roast chicken and tarragon sauce

Seared sea bass
miso and yuzu kosho butter and chives

DESSERTS

Paris Brest
pistachio ice cream and hot chocolate sauce

Vanilla panna cotta
rhubarb, clementine and toasted panettone

Sticky toffee pudding
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

Yellowtail sashimi
mandarin ponzu, jalapeno and shaved fennel

Seared scallops in the shell
kimchi butter and nori furikake

Wild mushroom risotto
Parmigiana Reggiano

MAINS

Seared sea bass
miso and yuzu kosho butter and chives

British heritage sirloin steak
Béarnaise sauce and chips

Fillet of halibut
seared scallop, buttered leeks and sauce Jaqueline

Whole grilled lobster
garlic butter, seashore herbs and chips

DESSERTS

Paris-Brest
pistachio ice cream and hot chocolate sauce

Seasonal fruit plate
with sorbet

Sipsmith gin and lemon posset
twinkle sorbet

Cox's Pippin & Bramley apple pie
vanilla ice cream

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SIDES

We recommend 1 per every 2 guests

Potatoes (vg/v) £7.50

chipped, mashed or buttered

Spinach (vg/v) £7.50

steamed, buttered or olive oil and garlic

Gem heart salad (v) £9.75

ranch dressing, pickled shallots and sourdough croûtons

Tenderstem broccoli £7.75

preserved lemon and aged parmesan

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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

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Lemon Meringue and Berries Cake

Vanilla sponge, lemon mousse, meringue
and fresh mixed berries

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Coffee and Walnut Cake

Walnut and coffee sponge, coffee ganache
and chopped walnuts

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Chocolate Cake

Chocolate sponge, dark chocolate mousse,
chocolate glaze

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