

THE BEAUMONT

Menus

PRIVATE DINING

Private Dining

The Beaumont offers one fine room
for private dining, business meetings and family events:
The Lotos Room.

Our menus are created seasonally by the chefs
of The Colony Grill.

We cater for dietary requirements;
kindly advise us a minimum of 48 hours in advance
of any special requests.

Some of our dishes contain allergens.
Please speak to a member of staff for more information
and advice of any allergies amongst your guests.

Contact:

Michaela Sovcikova
Private Dining Manager
The Beaumont
Brown Hart Gardens
London W1K 6TF

Direct Telephone: 020 3728 7259

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Private Dining

Breakfast Menu

39.00 per person

Please create a menu consisting of one cold dish and one hot dish from the menu below.

Viennoiserie

A Selection of Home-Made Pastries

Cold Breakfast

Yoghurt *with* Fruit Compote
House Made Granola, *served with* yoghurt
Bircher Muesli
Fresh Fruit Salad

Hot Breakfast

Mashed Avocado *on* Granary Toast
Crispy Bacon Roll
Cumberland Sausage Sandwich
Eggs Benedict
Smoked Salmon *and* Scrambled Eggs
Scrambled Eggs and Bacon, *served with* toast

English Breakfast Tea
Pot of Americano Coffee

Please choose two juices from the options below

Fresh Fruit Juice
Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger ~ The Colony's Green Juice

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 12.5% service charge will be added to your final bill.

Private Dining

Canapé Menu

4.00 each

Cold Canapés

Devilled Quail Eggs, Caviar
Steak Tartare, Horseradish Cornetto
Sea Trout Tartar, Toasted Nori Taco
Goat's Cheese Cookies, Black Onion Seeds
Sweetcorn Macaroon, Duck Liver Parfait, PX
Summer Roll, Ginger, Coriander

Hot Canapés

Corndog, Stout Mustard
French Toast, Bacon Jam, Cheddar Custard
Grilled Cheese, Cured Ham, Fried Quail Egg
Buttermilk Fried Chicken, Aioli
Cheddar Gougères, Smoked Maple
Crisp King Prawns, Fresh Herbs, Romesco Sauce

Sweet Canapés

Key Lime Pie Choux
Peanut Butter & Jelly Chocolate Macaroon
Spiced Fig New York Cheesecake
Boston Cream Pie

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Private Dining

Dinner and Lunch Menu

We kindly ask for you to create a three-course menu to be served to all your guests by selecting a starter, main course and a dessert from the options below. The set menu price is determined by the main course price.

Vegetarian (V), vegan (Vg) and dietary requirements can all be accommodated, of course, and we ask to be advised of these in advance.

Starters

- White Onion Velouté, Lovage (V)
- Lambton and Jackson Smoked Salmon, Traditionally Garnished
- Garden Vegetable Salad, Seeds and Grains, Toasted Almond (Vg)
- Steak Tartare, Pickled Radishes, Toasted Sourdough
- Terrine of Smoked and Confit Duck, Pickled Plums, Toasted Brioche
- Buttermilk Fried Spring Chicken, Roast Chicken Emulsion

Main Course

- Caramalised Cauliflower Agnolotti, Capers, Green Grapes, Toasted Yeast (Vg) 50.00
- Sunchoke Risotto, Sunflower Seed and Truffle Pesto, Pickled Sultanas (V) 55.00
- Shepherd's pie, Braised Lamb Shoulder, Glazed Mash, Hispi Cabbage 60.00
- Roast Organic Chicken, Sweetcorn Ragout, Potato Terrine, Sherry 70.00
- Roast Cornish Cod, Mussel Chowder, Charred Cucumber, Sea Herbs 80.00
- Fillet of Beef Wellington, Sautéed Potatoes, Glazed Heritage Carrots 95.00

Dessert

- Buttermilk Panna cotta, Spiced Fig Jam, Orange Blossom Doughnut
- Beaumont Honey S'more, Lemon Curd, Yoghurt Ice Cream
- Molten Chocolate Brownie Tart, Clotted Cream
- Vanilla Cheesecake, Blackberry Sorbet
- Caramelised French Toast, Vanilla Ice Cream
- Selection of British Cheeses, Seasonal Chutney, Sourdough Crackers

5.00 supplement

Coffee, Tea and Petits Fours

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Private Dining

Working Lunch Menu A

2 Courses 50.00 per person ~ 3 Courses 60.00 per person

We kindly ask you to choose one item from the sections below so as to create a set two course or three course menu. This menu will be served to all guests

Avocado Vinaigrette

New York Shrimp Cocktail

The Colony Club Salad

Classic Caesar Salad

Steak Tartare,
pickled radish, toasted sourdough



The Colony Burger, Dry Aged Beef, Caramelised Onions, Shoestring Fries

Roast Organic Chicken, Sweetcorn Ragout, Potato Terrine, Sherry

Sea Trout, Mussels, Charred Cucumber, Sea Herbs

Sunchoke Risotto, Sunflower Seed and Truffle Pesto, Pickled Sultanas (vegan)

Macaroni Cheese



Molten Chocolate Brownie Tart, Clotted Cream

Vanilla Cheesecake, Blackberry Sorbet

Buttermilk Panna Cotta, Spiced Fig Jam, Orange Blossom Doughnut

Caramelised French Toast, Vanilla Ice Cream

Fresh Fruit Salad

Coffee, Tea and Petits Fours



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Private Dining

Working Lunch Menu B

50.00 per person

*Our working lunch menu is served buffet-style,
to enable you to meet and work with the minimum of interruption.*

Salads

Grilled Mediterranean Vegetables, Smoked Tomatoes & Burrata
Tenderstem Broccoli, Chilli, Garlic & King Prawns
Hot Smoked Salmon, Charlotte Potato, Green Beans, Boiled Egg, Mustard Vinaigrette

Sandwiches

Mini Lobster Roll
Smoked Chicken Caesar Wrap
Salt Beef, Gherkin & Mustard-Mayonnaise Rye Bagel

Sweets & Desserts

Strawberry Cheesecake Choux Buns
White Chocolate Blondie, Vanilla Cream, Raspberries
Fresh Fruit Salad

Coffee and Tea

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