



RESTAURANT & BAR

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## GROUP DINING 2023

### SET MENUS & CANAPÉ SELECTION

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Executive Chef Nicola Ducceschi has created private dining menus for twelve or more.

Please select one set menu for you and your guests enjoyment. We cater for special dietary requirements, separate to your chosen menu.

Menu selection is required 7 days prior to your event with final number confirmation 72 hours prior to the event.

Detailed allergen information can be provided upon request. The above prices are subject to a discretionary 15% service charge. Prices are per person inclusive of VAT. Some ingredients could be unavailable as seasonal



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## CROWN LONDON ASPINALLS CROWN COLLECTION CANAPÉ SELECTION

### **Please select from the following:**

Salmon and ginger fish cake, mango salsa

Assorted maki sushi roll (V)

Lobster thermidor tartelette

Pan seared Scottish scallops, miso and satsuma

Lamb kofta with pistachio and spicy tahini

Crispy duck rolls with hoi sin sauce

Crab and avocado, lemongrass sauce

Black cod gyoza with ponzu dressing

Asparagus and parmesan mini tart with white truffle (V)

Goat cheese and cranberry savoury choux (V)

Mini vegetable samosas with coriander and mint chutney (V)

Mini taco, guacamole and spicy yuzu salsa (V)

**3 pieces per person for £15.00 per person**

**5 pieces per person £25.00 per person**

**6 pieces per person for £30.00 per person**

**8 pieces per person for £40.00 per person**

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## GROUP SET MENU 2023

**Menus are for groups of 12 and above**

(It is advisable that groups between 8 and 12 pre-order from the a la carte menu 5 days prior)

### CROWN COLLECTION MENU A0123

Chorizo Scotch egg, onion & port jam, black truffle pesto  
Roasted cod, mussels, roast tomato, olive oil mash potato with lemon puree  
Ginger and lime crème brûlée

**£50.00**

### CROWN COLLECTION MENU A0223

Grilled 7 spice prawns, hommous with pomegranate dressing  
Grilled marinated chicken, feta, muhammara, orange vinaigrette  
Caramelised apple tart, Calvados ice cream

**£55.00**

### CROWN COLLECTION MENU A0323

Seared tuna, ratatouille, babaganoush, feta cheese and pink peppercorn vinaigrette  
Roasted salmon, parmesan glazed fennel, red onion confit, tarragon emulsion  
Vanilla crème caramel, seasonal berries

**£57.00**

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### CROWN COLLECTION MENU A0423

Burrata, Parma ham, spiced melon, rocket pesto  
Roasted Welsh rack of lamb, roasted artichokes, Porcini croquette with mint relish  
Amalfi lemon tartelette, mint ice cream

**£60.00**

### CROWN COLLECTION MENU A0523

Avocado and crab salad with spicy lemongrass dressing  
Roasted Poussin, creamed celeriac, parmesan parfait, black truffle, chorizo caramel  
Pistachio cake, Amarena cherry, kirsch chocolate sauce

**£63.00**

### CROWN COLLECTION MENU A0623

Seared tuna, shallot and lemongrass relish, red chilli emulsion  
Roasted monkfish with cicerchia vegetable ragout, Guanciale,  
artichokes and lobster bisque\*  
Passion fruit tiramisu

**£68.00**

### CROWN COLLECTION MENU A0723

Lobster and mango salad, Pico de Gallo, yuzu and cucumber dressing  
Roasted dry aged beef fillet, wild mushroom and chicory tatin,  
hazelnut puree, Madeira sauce  
Pear and Domori chocolate crumble, passion fruit sorbet

**£72.00**

\*Contains pork

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