



THE CONNAUGHT

PRIVATE EVENTS
MENUS

AUTUMN & WINTER
2024



THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WELCOME

Our Private Events menus are created using the finest British products, sourced from local suppliers.

These dishes reflect the quintessentially British heritage of The Connaught whilst being influenced by the best of international flavours.

Executive Chef - Ramiro Lafuente Martinez

Executive Pastry Chef - Loic Carbonnet

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.





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BREAKFAST MENU

CONTINENTAL BREAKFAST £35.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

Basket of Pastries from The Connaught's Bakery
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Seasonal Fruit Salad

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

ENGLISH BREAKFAST £45.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

The Connaught Bakery Basket
Croissants, Pains au Chocolat, Danish Pastries & Bread
Selection of Preserves & Butter

Full English
Scrambled Eggs, Dry Cured Bacon, Sausage, Mushrooms & Tomatoes
or
Smoked Salmon & Scrambled Eggs

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

Supplement of £15 per person for choice menu

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BREAKFAST MENU

WELL-BEING BREAKFAST £40.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

Green Juice
Granny Smith Apple, Kale, Cucumber, Spinach, Lemon, Young Ginger

Fruit & Berry Bowl

Coconut Chia Bowl
Seasonal Fruits, Dates, Cacao, Brazil Nuts, Coconut Milk

Bircher Muesli, Apples, Goji Berries, Nuts

Home-Made Granola, Nuts, Greek Yoghurt

The Connaught Blended Coffee
Selection of Teas, Herbal Infusions & Green Tea

THE EUROPEAN BREAKFAST £40.00

Freshly Squeezed Juices
Orange, Grapefruit & Carrot

The Connaught Bakery Basket
Croissants, Pains au Chocolat, Danish Pastries & Toast
Selection of Preserves & Butter

Assorted Mild Artisanal Cheeses
Artisan Breakfast Cold Cut Meats
Fresh Seasonal Fruit Salad

The Connaught Blended Coffee
Selection of Teas & Herbal Infusions

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BREAKFAST MENU

INDIVIDUAL BREAKFAST ITEMS

PER PERSON

Choose from the items below to enhance your set breakfast or create your own

JUICES

Freshly Squeezed Orange, Grapefruit or Carrot Juice £13.00

Green Juice £13.00

*Granny Smith Apple, Kale, Cucumber, Spinach, Lemon,
Young Ginger*

Tumeric Tonic £13.00

Acacia Honey, Lime, Himalayan Salt

SMOOTHIES

Green Boost £15.00

Almond Milk, Avocado, Green Apple, Spinach, Dates, Banana

Fitness & Protein £15.00

*Omega Seed Butter, Chia, Dates, Raw Almond Milk, Blueberries,
Banana, Hemp*

BOWLS

Coconut Chia Bowl £18.50

Seasonal Fruits, Dates, Cacao, Brazil Nuts, Coconut Milk

Bircher Muesli, Apples, Goji Berries, Nuts £15.00

Fresh Fruit Bowl £18.50

Seasonal Berry Bowl £23.00

Granola & Yoghurt £17.00

With Berries £23.00

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BREAKFAST MENU

FROM THE CONNAUGHT BAKERY

Toast – Choice of White, Brown, Granary or Rye Bread £6.50

Basket of Pastries £17.00

Croissants, Pain au Chocolat, Danish Pastries

(For 2 servings)

BREAKFAST SPECIALITIES

Avocado £19.00

Lime, Chilli, Granary Toast

With Smoked Salmon £34.00

Oak Smoked Salmon & Organic Scrambled Eggs £29.00

Truffle Scrambled Eggs £40.00

Eggs Benedict £26.00

Slow Roasted Ham, Hollandaise

French Brioche Toast £22.00

Roasted Fruit

Buttermilk Pancakes £20.00

Seasonal Berries, Banana

Gluten Free Almond Pancakes £21.00

Banana, Whipped Cream, Maple Syrup

Belgian Waffles £22.00

Blueberries, Whipped Cream

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BREAKFAST MENU

BREAKFAST CANAPÉS

PER ITEM

COLD

Mushroom Tartlet, Ricotta Cheese & Mint	£9.00
Mini Spinach & Goat's Cheese Quiche	£9.00
Scottish Smoked Salmon Tartare, Horseradish Cream & Chives	£9.00
Avocado Mousse on Sourdough Toast, Quail Egg	£9.00
Smoked Haddock, Pumpernickel Bread, Marinated Radish & Lemon Cream	£9.00

HOT

Connaught Croque-Monsieur, Aged Comté Cheese	£9.00
Mini Cheese Gougère, Ham & Chives	£9.00
Sunny Side Up Quail's Egg, Roasted Spinach & Truffle, Brioche Toast	£9.00
Mini Truffle & Scrambled Egg "Vol Au Vent"	£9.00
Mini Hash Brown, Oak Smoked Salmon, Dill	£9.00

SWEET

Blueberry Muffins	£9.00
Seasonal Fruit Skewers	£9.00
Lime Madeleines	£9.00
Greek Yoghurt, Honey, Dry Nuts	£9.00
Chocolate Cookie	£10.00



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WORKING LUNCH & BUFFET SELECTION

CANAPÉ, BOWL & FOOD STATION MENU

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COFFEE & TEA BREAKS

PER PERSON

COFFEE BREAKS

Tea, Coffee, Homemade Connaught Biscuits	£11.50
Tea, Coffee, Fresh Breakfast Pastries	£16.00
Tea, Coffee, Afternoon Tea Pastries	£25.00
Tea & Coffee	£8.50

COFFEE BREAK ENHANCEMENT

Select from the following items to create your menu. In addition to tea & coffee.

Additional items are priced at the supplements as shown.

SAVOURY

Selection of Seasonal Crudités, Assorted Dips (Served Individually)	£8.00
Roasted Almonds with Maldon Salt	£8.00
Assorted Tea Sandwiches (One per person)	£10.00
Mixed Nuts Roasted, Honey & Spice	£8.00

SWEET

Buttermilk Scones, Homemade Strawberry Jam and Clotted Cream	£10.00
Chocolate and Pecan Brownies	£10.00
Lime Madeleines	£10.00
Marble Cake	£10.00
Homemade Chocolate Cookies	£10.00
Coconut Chia Bowl	£10.00

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BEVERAGES & DRINKS

ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

WORKING LUNCH MENU A

£60.00 PER PERSON

SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Kale & Apple Salad, Celery, Walnut, Sour Cherries, Yoghurt & Apple Dressing

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

Smoked Salmon Bagel, Cream Cheese, Dill, Caper Berries, Radish

Barbeque Chicken Wrap, Confit Peppers, Black Olives, Rocket Leaves

Homemade Focaccia, Tomato, Mozzarella, Basil Pesto

Egg & Mayonnaise Brioche, Capers, Dill

DESSERTS

Sliced Fruit Platter

Victoria Sponge Cake

Seasonal Cheesecake

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

WORKING LUNCH MENU B

£68.00 PER PERSON

SOUP

Served with Sourdough Croutons & Aged Parmesan Flakes

Farmers Vegetable Soup, Seasonal Vegetables, Herb Oil

SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Pear & Chicory Salad, Walnuts, Stilton Cheese Dressing

SANDWICHES

Served with Homemade Lincolnshire Potato Crisps

Cornish Crab On Grilled Toast, Avocado, Citrus Aioli

Slow Cooked Pork Shoulder On Bap Bread, Pickled Cabbage,
Red Onion, Coriander

Homemade Salt Beef On Ciabatta, Pickled Vegetables,
Honey & Mustard Mayonnaise

Seasoned Ricotta On Sourdough Bread, Seasonal Fruit Jam, Rocket Leaves

DESSERTS

Sliced Fruit Platter

Hazelnut Choux

Lemon Tart, Meringue

Tea and Coffee

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COCKTAIL MENU

WINE LIST

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU A

£74.00 PER PERSON

SOUP & SANDWICH

Butternut Squash Soup

Tomato & Mozzarella Panini, Rocket & Basil

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Pear & Chicory Salad, Walnuts, Stilton Cheese Dressing

Grilled Halloumi Cheese, Seasonal Leaves, Citrus Fruits, Pine Nuts

HOT BUFFET

Confit Cod, Coco Beans & Mussels Ragout, Sea Herbs

Roasted Corn-Fed Chicken, Mushroom Cream Sauce, Wild Mushrooms, Leek

Pumpkin & Sage Risotto, Pumpkin Seeds Pesto, Chestnuts

Ratte Potatoes, Garlic Butter, Parsley

Seasonal Roasted Vegetables

DESSERTS

Sliced Fruit Platter

Seasonal Cheesecake

Lemon Tart, Meringue

Tea and Coffee

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STATION MENU

LUNCH & DINNER SELECTION

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COCKTAIL MENU

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ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU B

£80.00 PER PERSON

SOUP & SANDWICH

Butternut Squash Soup Or Seasonal Vegetable Soup

Smoked Salmon, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Grilled Halloumi Cheese, Seasonal Leaves, Citrus Fruits, Pine Nuts

Soy & Honey Duck Breast, Charred Bok Choi, White Sesame, Caramelised Plums

Ahi Tuna Poke Bowl, Avocado, Crudites, Lime & Soya Dressing

HOT BUFFET

Seared Scottish Salmon, Teriyaki Glaze, Asian Greens, Orange Zests

Braised Lamb Shoulder, Smoked Harissa with Moroccan Couscous

Cauliflower & Montgomery Cheddar Cheese Gratin

Grilled Sprouting Broccoli, Caramelised Red Onion, Almond Flakes, Lemon Zests

Duck Fat Roasted Baby Potatoes

DESSERTS

Victoria Sponge Cake

Coconut Chia Pudding, Mango & Lime

Chocolate Fondant, Chocolate Cream

Tea and Coffee

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SELECTION

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STATION MENU

LUNCH & DINNER SELECTION

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COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WORKING LUNCH & BUFFET SELECTION

BUFFET MENU C

£85.00 PER PERSON

SOUP & SANDWICH

San Marzano Tomato & Basil Soup
Cornish Crab On Grilled Toast, Avocado, Citrus Aioli

SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing
Kale & Apple Salad, Celery, Walnut, Sour Cherries, Yogurt & Apple Dressing
Salted Baked Beetroot & Halloumi Salad, Pomegranate, Seeds, Dill
Grilled Shrimps, Seasonal Leaves, Citrus Fruits, Pine Nuts

HOT BUFFET

Roasted Stone Bass, Grilled Baby Carrots, Herb Butter
Glazed Beef Short Rib, Grilled Baby Gem, Wild Mushrooms, Crispy Onions
Charred Cauliflower Steak, Smoked Purée, Sourdough Croutons,
Gremolata Sauce
Pumpkin & Sage Risotto, Pumpkin Seed Pesto, Chestnuts
Grilled Sprouting Broccoli, Caramelised Red Onion, Almond Flakes,
Lemon Zest
Citrus Glazed Chantenay Carrots, Dill Crumbs
Duck Fat Roasted Baby Potatoes

DESSERTS

Sliced Fruit Platter
Seasonal Cheesecake
Chocolate Fondant, Chocolate Cream
Seasonal Fruit Tart

Tea and Coffee

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CANAPÉ, BOWL & FOOD STATION MENU

CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £44.00 per person or ten options from the below menu for a Cocktail Reception Party at £78.00 per person.

Canapés can also be selected individually at £9.00 per canapé.

Crisps & Olives are offered with our compliments.

COLD

Crab Doughnut, Ginger & Dill Cream, Oscietra Caviar
Tuna Tartare, Avocado Purée, Ginger, Puffed Wild Rice
Smoked Salmon Choux, Confit Lemon, Dill, Keta Caviar
Ibérico Ham, Tomato Chutney, Crystal Bread
Beef Tartare on Brioche Bread, Smoked Egg Yolk, Pickles
Smoked Duck & Carrot Roulade, Spiced Jam, Candied Orange
Celeriac Remoulade Taco, Guacamole, Jalapeño Chilli
Goat Cheese & Beetroot Mousse, Orange Powder
Marinated Cucumber Maki Roll, Chilli Aioli
Comte Cheese & Black Truffle Gruyère



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CANAPÉ, BOWL & FOOD STATION MENU

HOT

Fish Croquettes, Dill Emulsion, Keta Caviar

Hash Brown, Imperial Baeri Caviar, Bottarga

Lobster Roll, Citrus Beurre Blanc, Chervil

Fried Chicken, Beetroot Mole, Angel Hair Chilli

Lamb Shoulder Pastilla, Greek Yogurt, Pistachio, Honey Glaze

Iberico Ham Croquette

“Patatas Bravas”, Spiced Tomato Sauce, Sour Cream

Pecorino Crusted Salsify, Candy Orange Emulsion, Fennel Powder

Cauliflower Charred, Smoked Cauliflower Purée, Lemon Zest

Wild Mushroom Tartlet, Black Truffle Sauce, Parmesan Snow

SWEET

Hazelnut Choux

Seasonal Fruit Tart

Chocolate Fondant, Chocolate Cream

Seasonal Cheesecake

Peanut & Caramel Mousse

Apple Tatin

Lemon Tart, Meringue

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CANAPÉ, BOWL & FOOD STATION MENU

BOWL FOOD

To be selected in conjunction with a canapé menu, lunch or dinner

COLD

FISH

Tuna Tartare, Avocado Purée, Ginger Dressing £18.00

Scottish Salmon Gravlax, Lemon Yogurt, Lovage Emulsion £17.00

MEAT

Beef Tartare, Quail's Egg, Black Truffle, Croutons £18.00

Iberico Ham on Crystal Bread, Grated Tomatoes £17.00

VEGETARIAN

Collebianco Burrata & Citrus Salad £15.00

Salt-Baked Beetroot Tartare, Avocado, Smoked Eggs Yolk £15.00

HOT

FISH

Seared Scottish Scallops, Artichoke Chips, Herb Sauce £18.00

Charred Scottish Salmon, Crushed Seeds, Carrot & Orange Sauce £17.00

Confit Cod, Leeks Velouté, Bacon Crumbs £17.00

MEAT

Braised Lamb Shoulder, Smoked Harissa, Moroccan Couscous £18.00

Glazed Beef Short Ribs, Mashed Potato, Parsley Breadcrumbs £18.00

Duck Leg Croquette, Caramelised Apple Purée, Celery Leaves £17.00

VEGETARIAN

Pumpkin & Sage Risotto, Mascarpone Quenelle £16.00

Black Truffle and Mushroom Ravioli, Parmesan Emulsion £17.00

Crispy Rich Egg Yolk, Artichoke Purée, Potato Straws £16.00

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FOOD STATION MENU

To be selected in conjunction with canapé menu, lunch or dinner.

SUSHI AND SASHIMI

Selection of sushi & maki rolls with traditional garnishes

- Based on Six Pieces per Guest £40.00
- Including Four Pieces of Sashimi £65.00

CHEESE SELECTION

£29.00

- Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers

CHARCUTERIE SELECTION

£29.00

- Selection of British & European Charcuterie Cornichons, Whole Grain Mustard, Crystal Bread, Grated Tomato

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LIVE COOKING STATIONS

FOOD STATIONS PER PERSON

Chef attendant £150.00 per station

SEAFOOD STATION

- Scallop Ceviche, Langoustine & Prawns, Oyster, Clams (Market Price)

BEEF TARTARE STATION

£45.00

- Black Angus Beef Tartare, Smoked Egg Yolk

OYSTER STATION

- Colchester Rock Oysters, Selection of Hot Sauces & Vinegars (Market Price)

HAND-CARVED ACORN-FED HAM STATION

(Minimum of 25 people)

£45.00

- Crystal Bread & Crackers, Grated Tomatoes

CRÊPE STATION

£35.00

- Sweet Crepes, Selection of Spreads, Jams & Toppings

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LUNCH & DINNER SELECTION

Select one dish from each course to create your set menu.

STARTERS	PER PERSON
COLLEBIANCO BURRATA & CITRUS SALAD <i>Orange and Grapefruit Segments, Caramelised Quince, Pomegranate Vinaigrette, Wild Rocket and Pomegranate</i>	£27.00
SALT-BAKED BEETROOT TARTARE <i>Mashed Avocado, Smoked Egg Yolk, Onion Pickles, Spiced Golden Beetroot Sauce, Fried Capers</i>	£28.00
WILD MUSHROOM CONSOMMÉ <i>Seasonal Root Gyozas, Carrot & Celery Pearls, Ginger Julienne</i>	£29.00
BUTTERNUT SQUASH SOUP <i>Honey Glazed Salsifis, Smoked Bacon Crumbs, Parmesan Foam</i>	£25.00
SCOTTISH SALMON GRAVLAX <i>Beetroot Cured Salmon, Lemon Yogurt, Golden Baby Beetroot, Lovage Emulsion</i>	£30.00
SEARED SCOTTISH SCALLOPS <i>Confit Artichoke, Celeriac Purée, Artichoke Chips, Herb Sauce</i>	£37.00
CORNISH CRAB RAVIOLO <i>Lemon Butter Baby Leeks, Saffron Bisque, Sapphire, Sea Herbs Salad</i>	£36.00
FREE RANGE CHICKEN TERRINE & BLACK TRUFFLE <i>Slow Cooked Terrine, Smoked Cauliflower, Pickles, Quail Egg, Truffle Vinaigrette</i>	£35.00
CONFIT DUCK LEG CROQUETTE <i>Seasonal Root Vegetable Slaw, Caramelised Apple Purée, Duck Jus</i>	£33.00
SEARED DUCK FOIE GRAS ON BRIOCHE BREAD <i>Caramelised Onion Compote, Spiced Pear, Jerusalem Artichoke Sauce</i>	£32.00

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THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

MAIN COURSES	PER PERSON
PUMPKIN & SAGE RISOTTO <i>Pumpkin Seed Pesto, Chestnuts, Seasoned Mascarpone Quenelle</i>	£38.00
CAULIFLOWER STEAK <i>Charred Cauliflower, Smoked Purée, Sourdough Croutons, Gremolata Sauce</i>	£36.00
BLACK TRUFFLE & RICOTTA RAVIOLIS <i>Wild Mushrooms, Chestnuts, Parsnip Purée, Parmesan Emulsion</i>	£40.00
SEARED VENISON LOIN <i>Caramelised Pumpkin, Balsamic Glazed Endive, Celeriac Purée, Poivrade Sauce</i>	£60.00
SPICED CRUST DUCK BREAST <i>Glazed Turnips, Cavolo Nero, Orange Purée, Blackberry Duck Jus</i>	£48.00
CORN-FED CHICKEN BREAST <i>Crispy Potato Terrine, Wild Mushroom Duxelles, Leek Purée, Roasting Jus</i>	£48.00
HEREFORD BEEF FILLET <i>Grilled Sprouting Broccoli, Jerusalem Artichoke, Onion Rings, Merlot Jus</i>	£66.00
SCOTTISH BLUE LOBSTER <i>King Oyster Mushroom Tart, Caramelised Onion, Aromatic Lobster Bisque</i>	£85.00
SCOTTISH SALMON <i>Confit Fennel, Baby Carrots, Crushed Seeds, Carrot & Orange Sauce</i>	£45.00
CORNISH STONE BASS <i>Rainbow Swiss Chard, Saffron Potato Pearls & Mussels Ragout, Sea Herbs</i>	£48.00

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BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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BEVERAGES & DRINKS

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LUNCH & DINNER SELECTION

DESSERTS	PER PERSON
MILLEFEUILLE <i>Pear Compote, Vanilla Cream, Pear Sorbet</i>	£23.00
CHEESECAKE <i>Lemon Confit, Yuzu Sorbet</i>	£23.00
PEANUT CARAMEL <i>Caramel Mousse, Peanut Ice Cream</i>	£22.00
COFFEE AND CHOCOLATE CHOUX <i>Chocolate Cremeux, Espresso Ice Cream</i>	£23.00
EXOTIC ETON MESS <i>Coconut Chantilly, Mango Sorbet.</i>	£23.00
APPLE TATIN <i>Vanilla Ice Cream</i>	£22.00
CONNAUGHTY HOUND <i>Vanilla Ice Cream</i>	£29.00

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SELECTION

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STATION MENU

LUNCH & DINNER SELECTION

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BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

À LA CARTE MENU

£165.00 per person

Available for groups of 10 to 30 Guests. A supplement charge of £20.00 per person applies for groups of 31 to 50 guests.

STARTERS

COLLEBIANCO BURRATA & CITRUS SALAD

*Orange, Grapefruit Segments, Caramelised Quince,
Pomegranate Vinaigrette*

SCOTTISH SALMON GRAVLAX

*Beetroot Cured Salmon, Lemon Yogurt, Golden Baby Beetroot,
Lovage Emulsion*

CONFIT DUCK LEG CROQUETTE

Seasonal Root Vegetable Slaw, Caramelised Apple Purée, Duck Jus

MAIN COURSE

PUMPKIN & SAGE RISOTTO

Pumpkin Seed Pesto, Chestnuts, Seasoned Mascarpone Quennelle

CHARRED SCOTTISH SALMON

Confit Fennel, Baby Carrots, Crushed Seeds, Carrot & Orange Sauce

CORN FED CHICKEN BREAST

Crispy Potato Terrine, Wild Mushroom Duxelle, Leek Purée, Roasting Jus

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COFFEE & TEA BREAKS

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

LUNCH & DINNER SELECTION

DESSERTS

PEANUT CARAMEL

Caramel Mousse, Peanut Ice Cream

COFFEE & CHOCOLATE CHOUX

Chocolate Cremeux, Espresso Ice Cream

MILLEFEUILLE

Pear Compote, Vanilla Cream, Pear Sorbet

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

CHILDREN'S MENU

STARTERS

PER MENU

Mini Chicken Hotdog & Cheese	£15.00
Tomato & Basil Soup	£15.00
Chicken Soup, Cream	£15.00
Raw Vegetables, Crushed Avocado or Hummus	£15.00

MAINS

Tomato & Mozzarella Pizza, Basil	£20.00
Penne, Bolognese, Parmesan	£20.00
Cod & Creamy Mash Potatoes	£20.00
Burger & Chips	£20.00
Chicken Nuggets & Chips	£20.00
Fish Goujons & Chips	£20.00

DESSERTS

Chocolate Fondant, Vanilla Ice Cream	£12.00
Ice Cream or Sorbet (2 Scoops)	£12.00
Sliced Fresh Fruits & Berries	£12.00
Vanilla Mille-feuille	£12.00

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ENQUIRIES

EVENING SNACKS SELECTION

EVENING SNACKS	PER PERSON
HAM Assorted Italian Cured Meats, Pickles, Olives, Chutney	£25.00
CHEESE Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	£29.00
MINI SANDWICHES Served with Home-made Lincolnshire Potato Crisps Homemade Focaccia, Tomato, Mozzarella, Basil Pesto Confit Tuna, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread Roast Beef Brisket Sandwich, Pickled Mooli, Chipotle Mayonnaise Violet Artichoke Wrap, Piquillo Pepper, Rocket Leaves, Hummus	£15.00
MINI BURGERS Mini Burger, Tomato Relish, Montgomery Cheddar Lobster & Prawn Roll, Brioche, Dill Cream Chicken Hotdogs, Onion Relish, Sauerkraut, Cheddar	£15.00
POTATOES Truffle Cheese Fries, Parmesan, Truffle Mayonnaise Patas Bravas, Spicy Tomato Sauce	£12.00

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SELECTION

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COCKTAIL MENU

WINE LIST

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ENQUIRIES

COCKTAIL MENU

COCKTAIL MENU

£22.00

Dry Martini*

Tanqueray Gin, Martini Extra Dry Vermouth, Twist of Lemon

Negroni*

Tanqueray Gin, Martini Rosso Vermouth, Campari

Cosmopolitan

Ketel One Vodka, Cranberry Juice, Lime Juice, Cointreau

Mojito

Bacardi Rum, Fresh Lime Juice, Sugar Syrup, Mint Leaves, Soda Water

Sweet Manhattan*

Woodford Reserve Whiskey, Martini Rosso Vermouth, Angostura Bitters

Old Fashioned

Woodford Reserve Whiskey, Sugar Syrup, Angostura Bitters

Espresso Martini

Ketel One Vodka, Galliano Ristretto, Fresh Espresso, Sugar Syrup

Passion Fruit Martini

Ketel One Vodka, Passion Fruit, Fresh Lemon Juice, Sugar Syrup

Collins

Tanqueray Gin, Fresh Lemon Juice, Soda Water

SPARKLING COCKTAIL

£26

Spritz*

With Laurent-Perrier Champagne, Soda

Bellini*

Peach Purée, Laurent-Perrier Champagne

**Contains Sulphites*

If you require a mixologist for your event, there will be an additional £800 charge

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

MOCKTAIL MENU

£15

Bergamot Essence

Apple Juice, Ginger Syrup, Fresh Lemon Juice, Earl Grey Tea

Virgin Tai

Pineapple Juice, Almond Syrup, Ginger Ale, Lime Juice

Virgin Cosmopolitan

Cranberry Juice, Lime Juice, Elderflower, Sod

Clear Colada

Coconut Water, Pineapple Juice, Elderflower Cordial, Lemon Juice

Green Flower

Green Jasmine Tea, Organic Apple Juice, Almond Syrup, Lemon Juice

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COFFEE & TEA BREAKS

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

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CHILDRENS MENU

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - SPARKLING & CHAMPAGNE

SPARKLING

FRANCIACORTA

Cuvée Prestige, Cà del Bosco, 44th Edition £110

CHAMPAGNE

BOLLINGER

Brut, Special Cuvée, NV £145

Brut, La Grande Année, 2014 £295

Brut, Rosé, NV £165

Brut, Rosé, La Grande Année, 2014 £305

BILLECART-SALMON

Brut, Réserve, NV £125

Brut, Blanc de Blancs, NV £185

Brut, Cuvée Nicolas François, 2008 £330

Brut, Rosé, NV £160

Brut, Rosé, Cuvée Elisabeth, 2008 £350

LOUIS ROEDERER

Brut, Collection 244, NV £160

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - CHAMPAGNE

Brut, Cristal, 2015	£550
Brut, Rosé, 2016	£250
KRUG	
Brut, Grande Cuvée, 171 ^{eme} Edition	£450
POL ROGER	
Brut, Reserve, NV	£160
Brut, Blanc de Blancs, 2015	£270
Brut, Sir Winston Churchill, 2012	£550
Brut, Rosé, 2015	£295

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SELECTION

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STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - WHITE WINE

FRANCE

ALSACE

Riesling Trimbach, 2021 £95

LOIRE VALLEY

Pouilly-Fumé, Domaine des Berthiers, 2021 £80

Sancerre La Guiberte, Domaine Alain Gueneau, 2020 £75

BURGUNDY

Chablis, Vieilles Vignes, Domaine Testut, 2022 £85

Bourgogne Blanc, Vincent Girardin, 2021 £95

Puligny-Montrachet, Domaine Vincent Girardin, 2020 £195

RHÔNE VALLEY

Côtes-du-Rhône Blanc, Les Becs Fins, Tardieu-Laurent, 2022 £65

Condrieu La Petite Côte, Domaine Yves Cuilleron, 2022 £160

Viognier, Les Vignes d'à Côte, Caves Yves Cuilleron, 2022 £80

ITALY

PIEDMONT

Gavi di Gavi, Terra Bruna, Fontanassa, 2022 £65

CAMPANIA

Falaghina, Ciro Picariello £65

TUSCANY

Vermentino di Bolgheri, Guado al Tasso, Antinori, 2022 £80

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

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COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - WHITE WINE

SPAIN

GALICIA

Albariño, San Campio, Bodegas Terras Gauda, 2022 £70

PORTUGAL

DOURO

Duas Quintas, Ramos Pinto, 2021 £60

ESTREMADURA

Arinto, Quinta de Chocapalha, 2019 £75

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - WHITE WINE

AUSTRALIA

MARGARET RIVER

Sauvignon Blanc - Sémillon, Cullen Vineyards, 2017 £95

ADELAIDE HILLS

Chardonnay, Penfold's, 2019 £70

NEW ZEALAND

HAWKES BAY

Chardonnay, Gimblett Gravels, Trinity Hill, 2020 £85

MARLBOROUGH

Sauvignon Blanc, Pure, Staete Landt, 2022 £60

USA

CALIFORNIA – SONOMA COAST

Chardonnay, La Crema, 2022 £75

CALIFORNIA – NAPA VALLEY

Chardonnay, Red Shoulder Ranch, Shafer, 2022 £160

SOUTH-AFRICA

STELLENBOSCH

Chardonnay, Meerlust, 2022 £85

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WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - RED WINE

FRANCE

RHÔNE VALLEY

Syrah, Les Vignes d'à Côte, Caves Yves Cuilleron, 2022 £70

BURGUNDY

Bourgogne Pinot Noir, David Duband, 2020 £70

Gevrey-Chambertin Vieilles Vignes, Frederic Magnien, 2021 £120

Gevrey-Chambertin David Duband, 2021 £195

BORDEAUX

Côtes de Bordeaux Castillon, L'Aurage, 2014 £85

Pomerol, L'Hospitalet de Gazin, 2017 £105

Pauillac de Lynch-Bages, 2018 £105

Margaux du Château Brane-Cantenac, 2014 £150

Château Lynch-Bages, 5ème Grand Cru Classé, 2008 £550

BEAUJOLAIS

Fleurie, Tradition, Domaine de la Madone, 2021 £85

LANGUEDOC-ROUSSILLON

Minervois, Estibals, Domaine de l'Ostal, 2020 £60

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BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST - RED WINE

ITALY

PIEDMONT

Barbera d'Alba, Pio Cesare, 2019	£75
Barolo, Boroli, 2015	£120

TUSCANY

Chianti Classico, Castello di Monsanto, 2020	£75
Cabernet Sauvignon, Botrosecco, Le Mortelle, Antinori, 2020	£85
Brunello di Montalcino, Argiano, 2017	£120
Brunello di Montalcino, Pian delle Vigne, Marchesi Antinori, 2018	£175

SPAIN

RIOJA

Reserva, Marqués de Murrieta, 2018	£80
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CASTILLA LA MANCHA

La Uvas de la Ira, Vitícola Mentrídana, 2022	£125
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PORTUGAL

ESTREMADURA

Tinto, Quinta de Chocapalha, 2017	£60
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ARGENTINA

PATAGONIA

Malbec, Durigutti, 2020	£65
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COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

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WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

WINE LIST - RED WINE

CHILE

MAIPO VALLEY

Cabernet Sauvignon, Hussonet, Haras de Pirque Maipo, 2019 £75

AUSTRALIA

ADELAIDE HILLS

Shiraz, Penfold's, 2019 £70

MARGARET RIVER

Cabernet, Merlot, Prelude, Leeuwin Estate, 2019 £85

NEW ZEALAND

MARTINBOROUGH

Pinot Noir Crimson, Ata Rangī, 2020 £75

USA

NEW YORK STATE - S. BARBARA COUNTY

Estate Pinot Noir, The Hilt, 2019 £150

SOUTH AFRICA

STELLENBOSCH

Rubicon, Meerlust Vineyards, 2018 £70

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BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

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WINE LIST

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ENQUIRIES

WINE LIST - ROSÉ WINE

FRANCE

PROVENCE

Gutowski, 2022	£70
Château Robine, 2022	£90

WINE LIST - SWEET & FORTIFIED WINES

FRANCE

SAUTERNES

Cuvée Céline, Clos de Comte, 2018	£130
Les Cypres de Climens, Château Climens, 2016	£60

HUNGARY

TOKAJI

Szamorodni, Szepsy, 2016, 500ml	£140
Szamorodni, Disznókó Dorgó Vineyard 2017, 500ml	£80

PORTUGAL

LBV PORT

Quinta Da Nova, LBV, 2016	£85
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VINTAGE PORT

Ramos Pinto, 1995	£250
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SPAIN

SHERRY

Oloroso Dulce, Matusalem, González-Byass, 375ml	£85
Pedro Ximénez, Noe, González-Byass, 375ml	£85

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SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

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WINE LIST

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ENQUIRIES

BEVERAGES & DRINKS LIST

DRINKS

SOFT DRINKS

Coca Cola	£7.50
Diet Coke	£7.50
Ginger Ale	£7.50
Lemonade	£7.50
Tonic Water	£7.50
Slim line Tonic	£7.50
Soda Water	£7.50
Ginger Beer	£7.50
Acqua Panna and San Pellegrino (Still and Sparkling Water) 24cl	£4.25
Acqua Panna and San Pellegrino (Still and Sparkling Water) 75cl	£10.00

JUICES BY THE GLASS

Orange Juice	£7.50
Grapefruit Juice	£7.50
Apple Juice	£7.50
Mango Juice	£7.50
Jug of Elderflower Presse	£25.00
Jug of Juice	£25.00

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COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET
SELECTION

CANAPÉ, BOWL & FOOD
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

BEVERAGES & DRINKS LIST

SPIRITS

BLENDED WHISKY 50 ML

Johnnie Walker Black Label £14.50

Chivas Regal 18yrs old £26.00

The Connaught Blended Malt 19yrs old £45.00

SINGLE MALT WHISKY 50ML

Aberfeldy 12yrs old, Highlands £16.00

Macallan 12yrs old Sherry Oak £36.00

AMERICAN WHISKY 50ML

Jack Daniel's Single Barrel £18.00

IRISH WHISKY 50ML

Redbreast 12yrs old, County Cork £20.00

GIN 50 ML

Tanqueray £14.50

Bombay £14.50

Hendrick's £17.00

Monkey 47 £20.00

VODKA 50 ML

Ketel One £14.50

Grey Goose £16.00

Stolichnaya Elit £18.00

Belvedere Lake Bartęzek £25.00

RUM 50 ML

Doorly's White Rum £14.00

Diplomático Reserva Exclusiva £18.00

Zacapa 23 £20.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.
Please note, a discretionary service charge of 15% will be added to your account.



THE CONNAUGHT

WELCOME

BREAKFAST

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SPIRITS

COGNAC 50ML

Remy Martin VSOP £16.00

Hennessy XO £38.00

LIQUEURS 50 ML

Amaro £11.00

Limoncello £14.00

Sambuca £16.00

BOTTLED BEERS

Peroni £10.50

Noam Lager £10.50

Curious IPA £10.50

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ENQUIRIES

EVENT ENQUIRIES

For enquiries, further information and to book your event, please contact our events team:

Tel: +44 (0)20 7314 3411

Email : events@the-connaught.co.uk

GENERAL ENQUIRIES

Tel: +44 (0)20 7499 7070

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