



# SCOTT'S

PRIVATE DINING

*Winter Menus*

# COCKTAILS

## CHAMPAGNE COCKTAILS

### Rose & Gold £20.00

Henriot Brut Souverain NV, hibiscus syrup,  
Lillet Rosé, rose petal

### Kir Royale £19.50

Champagne, crème de cassis

### Twinkle £20.00

Champagne, Absolut Elyx vodka,  
elderflower cordial



## CLASSIC COCKTAILS

### Negroni £19.00

Campari, Beefeater Gin, Antica Carpano

### Margarita £19.00

Don Julio Reposado Tequila, Cointreau, lime

### Mule £19.50

Vodka, Fevertree Ginger Beer,  
Angostura Bitters and fresh lime

### Vesper £22.50

Tanqueray No. Ten Gin, Belvedere Vodka,  
Lillet Blanc, Punt e Mes

## BELLINIS

### Classic Bellini £17.50

prosecco, white peach purée

### Mango & Passion Fruit

### Bellini £17.50

prosecco, mango purée, passion fruit purée



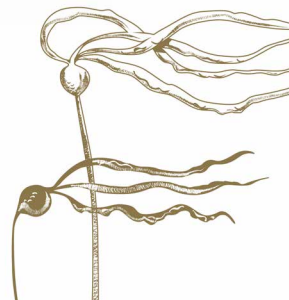
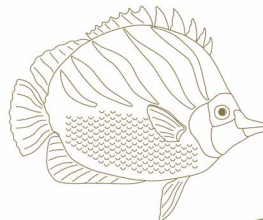
## NON ALCOHOLIC COCKTAILS

### Placebo £14.00

Yuzu Juice, Ginger, Lemongrass and Tonic

### Arnold Palmer £14.00

Peach Ice Tea and Lemonade



*If you're looking to add a little something extra to your menu, our sommelier is available to select bespoke wine matches to pair with each dish. All guests will receive one glass of wine per person, per course.*

---

## WINE EXPERIENCE

The more luxurious of our wine-matching options sees our sommelier explore the more rarified sections of our cellar, choosing some of its finest wines to pair with your menu. You will have the opportunity to savour bottles from some of the world's most prized appellations and renowned producers, with top Chablis, Barolo, Californian Pinot Noir and Rioja Reserva.

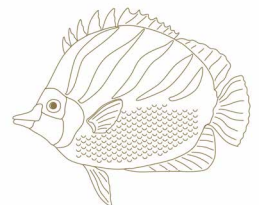
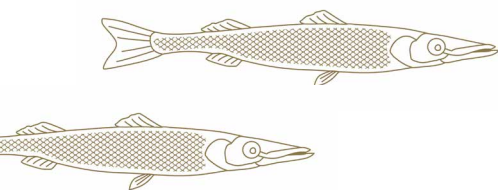
*The Wine Experience is priced at £85 per person, based on three courses.*

---

## FINE WINE ADVENTURE

The very finest wine pairing Scott's has to offer: iconic producers from both Europe and the New World, shown in outstanding vintages. This is a pairing tailored to impress the most seasoned and demanding palates.

*The Fine Wine Adventure is priced at £120 per person.*



# CANAPÉS

*For pre-lunch or dinner canapés, we recommend four canapés per person  
£4.50 per piece*

## Beef tartare

Parmesan biscuit, truffle mayonnaise

## Tataki of beef

pickled vegetables, truffled ponzu

## Sautéed foie gras

crispy truffle potato, comté

## Scott's sausage roll

homemade Branston pickle relish

## Salmon tartare

shiso, lotus root crisp

## Shrimp tempura

spicy cocktail sauce

## Dorset crab on toast

green apple, lemon mayonnaise

## Lobster tortilla

peppered pineapple, avocado salsa

## Welsh rarebit

gougères

## Smoked salmon doughnut

grated horseradish

## Maki rolls

fish and vegetarian

## Thai soft rolls

with bang bang chicken and peanuts

## Grilled courgette

buffalo mozzarella, pea shoot roll

## Wild mushroom tart

with truffled burrata

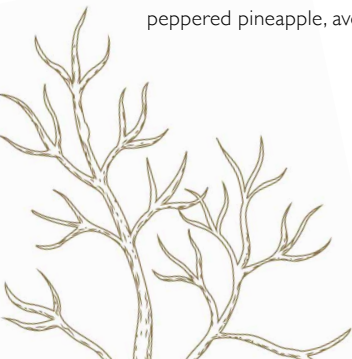
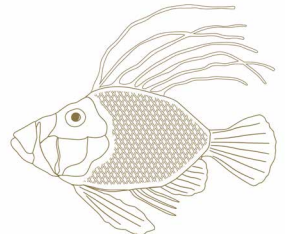
## Cured ham and

Manchego croquette

## Barbecued langoustine

nori and yuzu mayonnaise

*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of Staff if you have an allergy, or ask for further allergen information.*



# WINTER MENUS

## MENU ONE

£84



Mixed heritage beetroot,  
fried goats' cheese, ruby leaves,  
and hazelnut dressing



Roast Suffolk chicken with  
truffle cauliflower and rousset  
potato, tarragon sauce



Apple tart fine with calvados  
and caramel ice cream



A selection of teas,  
coffee and petit fours

## MENU TWO

£88



Buffalo mozzarella with  
puttanesca salsa, rocket  
and polenta crisp



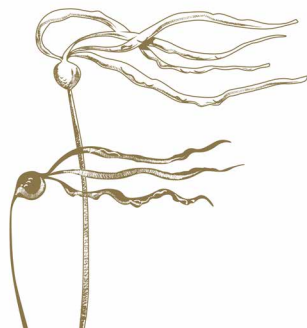
Fillet of Cod with  
braised octopus and  
coco beans, wild herb oil



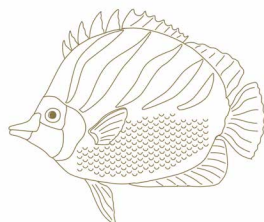
Banoffee cheesecake



A selection of teas,  
coffee and petit fours



*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of Staff if you have an allergy, or ask for further allergen information.*



# WINTER MENUS

## MENU THREE

£94



Twice baked keens cheddar soufflé  
with winter truffles



Fillet of Sea Bass with charred  
cabbage, Devonshire crab and  
fennel and dill broth



Crème brûlée with rhubarb, orange  
and lemon balm



A selection of teas,  
coffee and petit fours

## MENU FOUR

£98



Nori cured salmon, jalapeno ponzu,  
pickled ginger



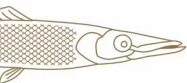
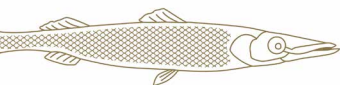
Fillet of halibut, Asian greens,  
shellfish gyoza and ginger  
and citrus Dashi



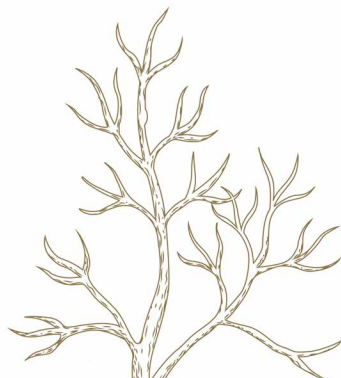
Coconut and lime posset with  
passion fruit & shiso sorbet



A selection of teas,  
coffee and petit fours



*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of Staff if you have an allergy, or ask for further allergen information.*



# WINTER MENUS

## MENU FIVE

£104



Crab and Prawn Vol au Vent with  
lobster bisque



Roasted loin and rack of Cornish  
lamb with heritage carrot, carrot  
top pesto,  
roasted garlic sauce



Baked chocolate and  
caramel fondant with Stracciatella  
ice cream



A selection of teas,  
coffee and petit fours

## MENU SIX

£108



Yellowtail sashimi, pickled  
cucumber, spiced miso and sesame  
dressing



Fillet of beef with sauteed  
foie gras, buttered spinach, madeira  
sauce

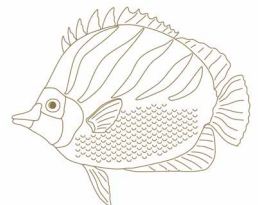


Paris Brest with pistachio  
ice cream, gold leaf and chocolate  
sauce



A selection of teas,  
coffee and petit fours

*We are happy to cater for guests with specific dietary requirements and arrange alternative dishes where required. Please notify a member of Staff if you have an allergy, or ask for further allergen information.*



# MENU ENHANCEMENTS

*Each platter serves 5 guests*

## SCOTT'S PLATEAU DE FRUITS DE MER

oysters, dressed crab, Dublin Bay  
prawns, sea bass ceviche, cockles,  
Atlantic prawns, mussels, clams

£100

## SCOTT'S DELUXE PLATEAU DE FRUITS DE MER

oysters, whole lobster, dressed  
crab, Dublin Bay prawns, sea bass  
ceviche, cockles, Atlantic prawns,  
mussels, clams

£152

## CAVIAR

*prices per dish*

*We recommend 20g per person*

### Platinum

30g £75 | 50g £130

### Oscietra

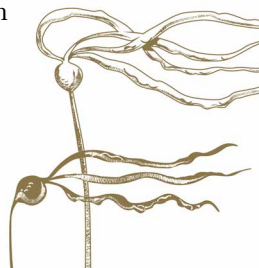
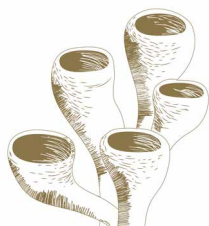
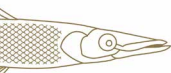
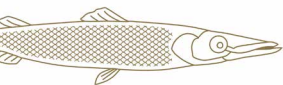
30g £100 | 50g £165  
125g £415

### Beluga

30g £210 | 50g £350  
125g £875

## CHEESE COURSE

An additional cheese course can be added to  
all menus at a supplement of £15 per person.  
Cheese boards will consist of a bespoke selection  
of three cheeses and accompaniments.





# CELEBRATION CAKES

*Cakes are made to order for the requested size of the party.*

*Minimum 72 hours' notice is required*

*£8.50 Per Person*



Vanilla cheesecake with raspberries



Cru Virunga chocolate and salted caramel



Amalfi lemon, meringue and mixed spring berries



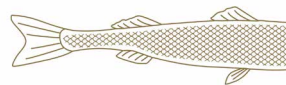
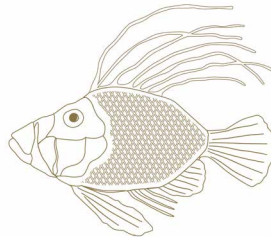
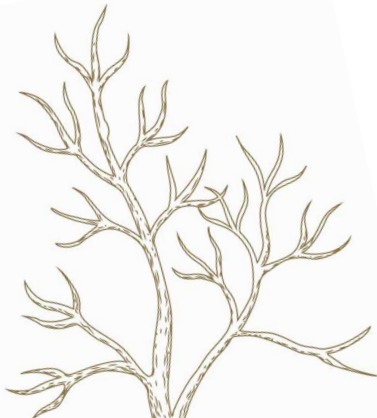
Strawberry and white chocolate



# DRINKS

## SPARKLING WINES

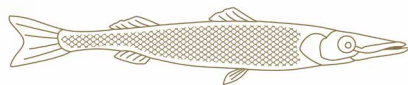
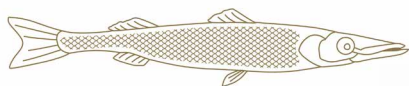
	<i>Vintage</i>	<i>Bottle 75cl</i>
Henriot, Brut Souverain	N.V.	£96
Prosecco Valdobbiadene Superiore, Fidora Veneto, Italy	2020	£90
Nyetimber Classic Cuvée West Sussex & Hampshire, UK	N.V.	£102
Gaston Chiquet, Chiquet Tradition Brut 1er Cru	N.V.	£110
Billecart-Salmon	N.V.	£130
Bruno Paillard Rosé	N.V.	£135
Ruinart Rosé	N.V.	£140
Pol Roger	N.V.	£145
Bellavista Saten Lombardy, Italy	2016	£150
Ruinart, Blanc de Blancs	N.V.	£165
Deveaux Ultra D	N.V.	£180
Perrier Jouet Blason Rosé	N.V.	£180
Billecart-Salmon Rosé	N.V.	£190
Krug, Grande Cuvée	N.V.	£300



# DRINKS

## WHITE WINES

	<i>Vintage</i>	<i>Bottle 75cl</i>
Chardonnay The Eleanor, Hartenberg Stellenbosch	2017	£98
Sauvignon Blanc, Winkl, Terlan Alto-Adige	2021	£100
Sancerre, L' Indiscrète, Anthony Girard Loire	2020	£110
Mâcon Verzé, Domaine Leflaive	2020	£115
Mas La Mola Blanco Priorat, Spain	2020	£115
Chablis, St Martin, Domaine Laroche	2020	£120
Soave Classico, La Rocca, Pieropan Veneto	2019	£120
Château Lamothe Bouscaut Bordeaux	2020	£120
Auxey-Duresses, David Moret	2020	£120
Châteauneuf-du-Pape, Château de Vaudieu Rhône	2018	£151
Etna Passobianco, Tenuta di Passopisciaro Sicily	2018	£156
Chablis 1er cru, L'Homme Mort, Le Domaine d'Henri	2018	£176
Chassagne-Montrachet, P. Colin	2018	£186
Chablis G.C, Vaudésir, Louis Michel & Fils	2018	£196
Chardonnay, Isole e Olena Tuscany	2020	£200
Puligny-Montrachet, Les Charmes, Alain Chavy	2018	£226
Terre Alte, Livio Felluga Venezia-Giulia	2019	£226
Meursault, Sous le Velle, David Moret	2020	£246
Puligny-Montrachet, David Moret	2020	£256
Chassagne-Montrachet 1er cru, Chenevottes , P. Colin	2019	£280



# DRINKS

## RED WINES

	<i>Vintage</i>	<i>Bottle 75cl</i>
Pinot Noir, Leah, Seresin Marlborough	2017	£75
Chassagne-Montrachet, Domaine Bertrand Bachelet	2016	£110
Morgon Cuvée Corcelette, Domaine Jean Foillard	2020	£110
Ataraxia Pinot Noir, Hemel-en-Aarde Stellenbosch	2017	£110
Saint-Romain, Taupernot-Merme	2018	£115
Uvaggio, Proprietá Sparino Piemonte	2019	£115
Château Moulin Riche Saint Julien	2017	£120
Côte de Beaune Villages, O. Leflaive	2017	£120
Viña Ardanza, La Rioja Alta Rioja, Spain	2015	£126
Châteauneuf-du-Pape, Les Sinards, Perrin	2019	£130
Marsannay, Les Grasses Têtes, Domaine Coillot	2018	£135
Gevrey-Chambertin, Bouchard Père & Fils	2018	£150
Barolo, Massolino Piemonte	2018	£170
Chianti Vigna Conchiglie, Poggiotondo Tuscany	2018	£170
Nuit-Saint-Georges, Clos Frantin	2014	£200
Chambolle-Musigny 1er cru, Taupernot-Merme	2014	£335
Château Durfort-Vivens Margaux	2015	£330

