



THE CONNAUGHT

PRIVATE EVENTS  
MENU

AUTUMN & WINTER  
2025



# THE CONNAUGHT

[WELCOME](#)[BREAKFAST](#)[COFFEE & TEA BREAKS](#)[WORKING LUNCH & BUFFET  
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## WELCOME

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At The Connaught, we take pride in presenting menus for Private Events that champion the very best of British produce, thoughtfully sourced from local artisans and suppliers.

Our dishes honour the distinguished British heritage of The Connaught, enriched with bold and inspiring flavours from around the world.

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

The Connaught Bakery Basket  
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

*Supplement of £15 per person for choice menu*

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

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## BREAKFAST MENU

WELLBEING 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

Bircher Muesli, Apples, Goji Berries, Nuts

Home-Made Granola, Nuts, Greek Yoghurt

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

THE EUROPEAN BREAKFAST £40.00

Freshly Squeezed Juices  
Orange, Grapefruit & Carrot

The Connaught Bakery Basket  
Croissants, Pains au Chocolat, Danish Pastries & Bread  
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 £14.00

Green Juice £14.00

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

Turmeric Tonic £14.00

*Acacia Honey, Lime, Himalayan Salt*

### SMOOTHIES

Green Boost £18.00

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

Fitness & Protein £18.00

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

### BOWLS

Coconut Chia Bowl £18.00

*Seasonal Fruits, Dates Cacao, Brazil Nuts*

Bircher Muesli, Apples, Goji Berries, Nuts £15.00

Fresh Fruit Bowl £18.50

Seasonal Berry Bowl £23.00

Granola & Yoghurt £18.00

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 £19.00

*Croissants, Pains au Chocolat, Danish Pastries*

*(For 2 servings)*

### BREAKFAST SPECIALITIES

Avocado £21.00

*Cumin, Lime, Chilli, Granary Toast*

*With Smoked Salmon* £37.00

Oak Smoked Salmon & Organic Scrambled Eggs £30.00

Truffle Scrambled Eggs £40.00

Eggs Benedict £28.00

*Slow Roasted Ham, Hollandaise*

French Brioche Toast £24.00

*Roasted Fruit*

Buttermilk Pancakes £24.00

*Seasonal Berries, Banana*

Gluten Free Almond Pancakes £24.00

*Banana, Whipped Cream, Maple Syrup*

Belgian Waffles £24.00

*Blueberries, Whipped Cream*

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## BREAKFAST MENU

### BREAKFAST CANAPÉS

PER ITEM

#### COLD

Spring Pea 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
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	£9.00



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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 (Three per person)	£12.00
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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## WORKING LUNCH & BUFFET SELECTION

### WORKING LUNCH MENU A

£63.00 PER PERSON

Minimum 5 guests, maximum 80 guests

#### SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Superfood Salad, Round Lettuce, Rocket, Enoki Mushrooms, Avocado, Goji Berries

#### SANDWICHES

*Served with Homemade Lincolnshire Potato Crisps*

Smoked Salmon Bagel, Sesame Cream Cheese, Cucumber Pickles, Radish

Grilled Chicken Wrap, Roasted Bell Pepper, Tzatziki Sauce

Homemade Focaccia, Tomato, Mozzarella Cheese, Basil Pesto

#### DESSERTS

Blueberry & Lemon Tartlet

Cappuccino Mousse, Chocolate Cake & Hazelnuts

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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## WORKING LUNCH & BUFFET SELECTION

### WORKING LUNCH MENU B

Minimum 10 guests, maximum 80 guests

£70.00 PER PERSON

#### SOUP

*Served with Sourdough Croutons & Aged Parmesan Flakes*

Farmers Vegetable Soup, Seasonal Vegetables, Herb Oil

#### SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Salt- Baked Beetroot, Caramelised Goat Cheese, Seasonal Fruits

#### SANDWICHES

*Served with Homemade Lincolnshire Potato Crisps*

Crab Salad On Milk Bread, Yuzu & Ginger Mayonnaise, Aromatic Leaves

Slow Cooked Beef On Bap Bread, Chipotle Emulsion, Red Pepper Chutney

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

Egg Mayonnaise On Brioche, Spring Onion, Black Sesame, Shiso Leaves

#### DESSERTS

Passion Fruit Cheesecake, Banana Chantilly, Mango

Hazelnut Financier, Milk Chocolate Whipped Ganache

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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## WORKING LUNCH & BUFFET SELECTION

### BUFFET MENU A

£76.00 PER PERSON

Minimum 10 guests, maximum 80 guests

### SOUP & SANDWICH

Roasted Butternut Squash Soup

Tomato & Mozzarella Panini, Rocket & Basil

### SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Pear, Pomegranate & Spinach Salad, Caramelised Walnuts, Feta Cheese

Salt-Baked Beetroot, Coconut Yogurt, Seasonal Fruits, Hazelnuts

### HOT BUFFET

Confit Cod, Braised Coco Beans, Capers, Gremolata Sauce

Corn-Fed Chicken, Wild Mushroom, Salsify & Chestnut Ragu, Parsley

Jerusalem Artichoke Risotto, Wild Mushrooms, Tarragon

Roasted Ratte Potatoes, Chimichurri Butter

Seasonal Green Vegetables

### DESSERTS

Passion Fruit Cheesecake, Banana Chantilly, Mango

Blondie Cake, Pecan & Vanilla

Blueberry & Lemon Tartlet

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusions

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## WORKING LUNCH & BUFFET SELECTION

### BUFFET MENU B

Minimum 10 guests, maximum 80 guests

£84.00 PER PERSON

### SOUP & SANDWICH

San Marzano Tomato & Basil Soup  
Confit Tuna, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread

### SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing  
Grilled Halloumi Cheese, Seasonal Leaves, Seasonal Fruits, Pine Nuts  
Caesar Salad, Parmesan Crusted Chicken, Croutons  
Smoked Salmon & Potato Salad, Soft Boiled Egg, Cornichon, Capers,  
Lemon Dressing

### HOT BUFFET

Poached Scottish Salmon, Caramelised Bok Choy, Shiitake Mushroom, Bonito  
Dashi Velouté  
Honey-Glazed Gressingham Duck, Braised Endive & Confit Shallot,  
Sour Cherry Sauce  
Grilled Broccolini, Crumbled Feta Cheese, Toasted Sesame, Lemon  
Mac & Cheese  
Duck Fat Roasted Potatoes

### DESSERTS

Passion Fruit Cheesecake, Banana Chantilly, Mango  
Blueberry & Lemon Tartlet  
Organic Coconut Chia Pudding, Seasonal Fruits & Lime Zest

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

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## WORKING LUNCH & BUFFET SELECTION

### BUFFET MENU C

Minimum 10 guests, maximum 80 guests

£89.00 PER PERSON

### SOUP & SANDWICH

San Marzano Tomato & Basil Soup  
Slow Cooked Beef On Bap Bread, Chipotle Emulsion, Red Pepper Chutney

### SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing  
Pear, Pomegranate & Spinach Salad, Caramelised Walnuts, Feta Cheese  
Tuna Tataki Bowl, Fregola, Grilled Shimeji, Green Leaves  
Connaught Prawn Cocktail, Baby Gem, Crispy Onions, Marie Rose Sauce

### HOT BUFFET

Cornish Stone Bass, Coco Bean & Mussels Ragu, Piment d'Espelette Sauce  
Hereford Roast Beef Rib, Glazed Carrots & Parsnips  
Butternut Squash Steak, Sweet & Sour Glaze, Almond & Apple Purée  
Jerusalem Artichoke Risotto, Wild Mushrooms, Tarragon  
Grilled Broccolini, Crumbled Feta Cheese, Toasted Sesame, Lemon  
Black Truffle Mac & Cheese  
Duck Fat Roasted Potatoes

### DESSERTS

Pistachio Cream Choux, Praline  
Cappuccino Mousse, Chocolate Cake, Hazelnuts  
Organic Coconut Chia Pudding, Mango & Lime  
Sliced Fruit Platter

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

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## CANAPÉ, BOWL & FOOD STATION MENU

### CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £48.00 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

Smoked Salmon Rillettes, Choux, Confit Lemon, Dill  
Yellowfin Tuna Tostada, Herbs, Sriracha Sauce, Soy Glaze  
Dorset Crab Maki, Wasabi-Cucumber, Yuzu, Furikake Seasoning  
Foie Gras Terrine, Candy Walnuts, On Brioche Bread  
Cecina On Crystal Bread, Tomato Chutney  
Beef Tataki, Pickled Radish, Shiso Leaves  
Vegetarian Maki Roll, Black Sesame Sauce, Crispy Onions  
Goat Cheese Bonbon, Citrus Crumble, Spiced Orange Gel  
Comté Cheese & Black Truffle Gougère  
Compressed Cucumber, Beetroot Tartare, Spiced Corn



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## CANAPÉ, BOWL & FOOD STATION MENU

### HOT

Prawn Croquette, Green Curry & Lemongrass Sauce, Coconut  
Hash Brown & Poached Lobster, Imperial Caviar  
Cornish Crab Roll, Green Apple, Celery, Lime Zests  
Duck Leg Pastilla Peking-Style  
Fried Chicken, Smoky Romesco Sauce, Angel Hair Chilli  
Crispy Pork Belly, Caramelised Apple & Onion Purée, Tarragon  
Spinach, Mushroom & Ricotta Barbajuan, Piment D'espelette  
Korean Fried Cauliflower, Gochujang Sauce, Pickled Ginger  
Parmesan Potato Rock, Truffle Sauce  
Portobello Mushroom Mini Burger, Tarragon Mayonnaise

### SWEET

Passion Fruit Cheesecake, Banana Chantilly, Mango  
Blueberry & Lemon Tartlet  
Chocolate Cake, Hazelnuts & Coffee  
Sliced Fruit Platter  
Vanilla Sablé Breton, Pecan, Caramelised Apple  
Pistachio Cream Choux, Praline  
Seasonal Fruit Tartlet



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## CANAPÉ, BOWL & FOOD STATION MENU

### BOWL FOOD

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

### COLD

#### MEAT

Beef Sirloin Tataki, Daikon & Carrot, Soy & Ginger Sauce,  
Crispy Onions £18.00

Connaught Caesar Salad, Parmesan Chicken, Baby Gem Lettuce £17.00

#### FISH

Yellowfin Tuna Poke Bowl, Ponzu Sauce, Winter Leaves, Sesame £18.00

Connaught Prawn Cocktail, Marie Rose Sauce £18.00

#### VEGETARIAN

Heritage Salt-Baked Beetroot, Citrus Segments, Goat Cheese Foam £15.00

Collebianco Burrata, Spiced Confit Pear, Cranberry & Walnuts,  
Wild Rocket £15.00

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## CANAPÉ, BOWL & FOOD STATION MENU

### HOT

#### MEAT

Confit Duck Leg Croquette, Root Vegetable & Apple Slaw, Duck Jus £18.00

Slow-Cooked Pork Belly, Celeriac Remoulade, Orange Condiment, Port  
Wine Jus £18.00

Corn-Fed Chicken, Trompette Mushroom, Salsify & Chestnut Ragu,  
Black Truffle £17.00

#### FISH

Squid & Prawn Saffron Risotto, Aged Parmesan Cheese, Sea Herbs £18.00

Scottish Salmon, Baby Leek & Shiitake Mushroom,  
Bonito Dashi Velouté £17.00

Roasted Cod, Coco Bean & Mussel Ragu, Piment d'Espelette Sauce £17.00

#### VEGETARIAN

Jerusalem Artichoke Risotto, Artichoke Chips,  
Stracciatella Di Bufala £15.00

Roasted Root Vegetables, Red Curry Sauce, Lotus Root Chips £15

Butternut Squash & Ricotta Ravioli, Sage Brown Butter Sauce,  
Hazelnuts £15

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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 £30.00

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

CHARCUTERIE SELECTION £30.00

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

### FOOD STATIONS PER PERSON

Chef attendant £150.00 per station

HAND-CARVED ACORN-FED HAM STATION  
(Minimum of 25 people) £45.00

- Crystal Bread & Crackers, Grated Tomatoes

BEEF TARTARE STATION £45.00

- Black Angus Beef Tartare, Smoked Rich Yolk

SEAFOOD STATION (Market Price)

- Scallop Ceviche, Langoustine & Prawns, Oyster, Clams

OYSTER STATION (Market Price)

- Colchester Rock Oysters, Selection of Hot Sauces & Vinegars

CRÊPE STATION £40.00

- Sweet Crêpes, 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
CHICKEN & CHESTNUT SOUP <i>Sautéed Wild Mushroom, Smoked Bacon, Sourdough Croutons</i>	£27.00
CORN-FED CHICKEN & BLACK TRUFFLE TERRINE <i>Baby Radish, Pickled Cauliflower, Poached Quail's Egg, Jerusalem Artichoke Purée</i>	£36.00
CONFIT DUCK LEG CROQUETTE <i>Seasonal Root Vegetable Slaw, Caramelised Apple Purée, Duck Jus</i>	£33.00
SLOW-COOKED PORK BELLY <i>Red Cabbage &amp; Celeriac Remoulade, Orange Condiment, Crackling, Port Wine Jus</i>	£34.00
SCOTTISH SALMON GRAVLAX <i>Juniper Cured Salmon, Roasted Apple Purée, Julienne Root Vegetables, Yuzu &amp; Keta Caviar Sauce</i>	£32.00
SEARED CORNISH SCALLOPS <i>Smoked &amp; Caramelised Cauliflower, Pickled Autumn Florets, Parsley Crumbs, Truffle Sauce</i>	£38.00
LOBSTER RAVIOLO <i>Charred Bok Choy, Coconut &amp; Lime Bisque, Coconut Flakes, Coriander</i>	£38.00
COLLEBIANCO BURRATA <i>Spiced Confit Pear, Cranberry Chutney, Walnuts, Wild Rocket</i>	£29.00
HERITAGE SALT-BAKED BEETROOT <i>Orange &amp; Grapefruit Segments, Goat Cheese Foam, Pickled Baby Cucumber, Red Veined Sorrel</i>	£28.00
ROASTED BUTTERNUT SQUASH SOUP <i>Fragrant Ginger, Crispy &amp; Spiced Chickpeas, Chives</i>	£26.00

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## LUNCH & DINNER SELECTION

MAIN COURSES	PER PERSON
SEARED VENISON LOIN <i>Duchess Potatoes &amp; Confit Venison Ragu, Parsnip Purée, Bacon Crumbs, Sauce Poivrade</i>	£67.00
HONEY-GLAZED GRESSINGHAM DUCK <i>Celeriac Fondant, Cavolo Nero &amp; Turnip Root, Spiced Beetroot Mole, Port Wine Sauce</i>	£56.00
CORN-FED CHICKEN BREAST <i>Trompette Mushroom, Salsify, Prunes &amp; Chestnut Ragu, Black Truffle Emulsion</i>	£50.00
HEREFORD BEEF FILLET <i>Braised Endive &amp; Confit Shallot, Creamy Mash Potato, Café Paris Butter, Red Wine Beef Juice, Crispy Onion Rings</i>	£68.00
SCOTTISH BLUE LOBSTER <i>King Oyster Mushroom Tart, Caramelised Onion Compote, Aromatic Lobster Bisque</i>	£86.00
POACHED SCOTTISH SALMON <i>Caramelised Bok Choy, Baby Leek &amp; Shiitake Mushroom, Bonito Dashi Velouté, Lotus Root Chips</i>	£50.00
CORNISH STONE BASS <i>Grilled Broccolini &amp; Jerusalem Artichoke, Coco Beans, Mussels, Piment d'Espelette Sauce</i>	£56.00
JERUSALEM ARTICHOKE RISOTTO <i>Arborio Rice, Wild Mushrooms &amp; Tarragon, Artichoke Chips, Stracciatella Di Bufala</i>	£40.00
BUTTERNUT SQUASH STEAK <i>Sweet &amp; Sour Glaze, Almond &amp; Apple Purée, Frisée &amp; Chestnut Salad</i>	£36.00
SEASONAL VEGETABLE PITHIVIER <i>Butternut Squash, Celeriac &amp; Mushroom Duxelle, Broccoli Purée, Bitter Leaves</i>	£38.00

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## LUNCH & DINNER SELECTION

DESSERTS	PER PERSON
TARTE TATIN <i>Salted Caramel, Confit Apple, Cinnamon Ice Cream</i>	£24.00
CHOCOLATE CAKE <i>Araguani 72% Chocolate, Cappuccino Mousse, Hazelnut Foam</i>	£25.00
EXOTIC FRUIT SAVARIN <i>Roasted Coconut Chantilly, Mango-Passion Fruit Sorbet</i>	£24.00
MILK CHOCOLATE PANNACOTTA <i>Plum Compote, Oat Crumble</i>	£25.00
FLOATING ISLAND <i>Jasmine Tea Crème Anglaise, Pink Grapefruit</i>	£24.00
WILDFLOWER HONEY PARFAIT <i>Pear And Ginger Compote, Honeycomb</i>	£24.00
CONNAUGHTY HOUND <i>Hukambi Milk Chocolate Mousse, Hazelnut Praline, Vanilla Ice Cream</i>	£30.00
CHEESE SELECTION <i>Selection of British &amp; European Cheese, Valencia Quince Paste, Bread, Crackers</i>	£33.00

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## 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

#### CONFIT DUCK LEG CROQUETTE

*Seasonal Root Vegetable Slaw, Caramelised Apple Purée, Duck Jus*

#### SCOTTISH SALMON GRAVLAX

*Juniper Cured Salmon, Roasted Apple Purée, Julienne Root Vegetables, Yuzu & Keta Caviar Sauce*

#### COLLEBIANCO BURRATA

*Spiced Confit Pear, Cranberry Chutney, Walnuts, Wild Rocket*

### MAIN COURSE

#### CORN-FED CHICKEN BREAST

*Trompette Mushroom, Salsify, Prunes & Chestnut Ragu, Black Truffle Emulsion*

#### CORNISH STONE BASS

*Grilled Broccolini & Jerusalem Artichoke, Coco Beans, Mussels, Piment d'Espelette Sauce*

#### JERUSALEM ARTICHOKE RISOTTO

*Arborio Rice, Wild Mushrooms & Tarragon, Artichoke Chips, Stracciatella Di Bufala*

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## LUNCH & DINNER SELECTION

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### DESSERTS

#### TARTE TATIN

*Salted Caramel, Confit Apple, Cinnamon Ice Cream*

#### CHOCOLATE CAKE

*Araguani 72% Chocolate, Cappuccino Mousse, Hazelnut Foam*

#### EXOTIC FRUIT SAVARIN

*Roasted Coconut Chantilly, Mango-Passion Fruit Sorbet*

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## 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 Mashed Potatoes	£20.00
Burger & Chips, Cheddar Cheese	£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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## EVENING SNACKS SELECTION

EVENING SNACKS	PER PERSON
<b>CHARCUTERIE</b>	£25.00
Assorted Italian Cured Meats, Pickles, Olives, Chutney	
<b>CHEESE</b>	£25.00
Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	
<b>MINI SANDWICHES</b>	£15.00
<i>Served with Home-made Lincolnshire Potato Crisps</i>	
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	
<b>MINI BURGERS</b>	£15.00
Mini Burger, Tomato Relish, Montgomery Cheddar Lobster & Prawn Roll, Brioche, Dill Cream Chicken Hotdogs, Onion Relish, Sauerkraut, Cheddar Beef Sirloin Sandwich, Pickled Mooli, Chipotle, Brioche	
<b>POTATOES</b>	£12.00
Truffle Cheese Fries, Parmesan, Truffle Mayonnaise Patatas Bravas, Spicy Tomato Sauce Duchess Potatoes, Thyme	

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## 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

£26.00

#### Spritz\*

*With Billecart-Salmon Champagne, Soda*

#### Bellini\*

*Peach Purée, Billecart-Salmon Champagne*

*\*Contains Sulphites*

*If you require a mixologist for your event, there will be an additional £1000 charge for a minimum of four hours*

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## MOCKTAIL MENU

£15.00

### 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, Soda*

### 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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## WINE LIST - SPARKLING & CHAMPAGNE

### SPARKLING

#### FRANCIACORTA

Cuvée Prestige, Cà del Bosco, 46<sup>th</sup> Edition £110.00

### CHAMPAGNE

#### BOLLINGER

Brut, Special Cuvée, NV £145.00

Brut, La Grande Année, 2014 £290.00

Brut, Rosé, NV £165.00

Brut, Rosé, La Grande Année, 2014 £305.00

#### BILLECART-SALMON

Brut, Réserve, NV £125.00

Brut, Blanc de Blancs, NV £185.00

Brut, Cuvée Nicolas François, 2012 £350.00

Blanc de Noirs, Le Clos Saint-Hilaire, 2005 £850.00

Brut, Rosé, NV £160.00

Brut, Rosé, Cuvée Elisabeth, 2012 £350.00

#### DEUTZ

Brut, Classic £155.00

#### DOM PÉRIGNON

Brut, 2015 £425.00

Brut, Rosé, 2008 £870.00

#### ERIC RODEZ

Brut, Blanc de Noirs, NV £210.00

#### LOUIS ROEDERER

Brut, Collection 245, NV £160.00

Brut, Rosé, 2017 £250.00

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## WINE LIST - CHAMPAGNE

### KRUG

Brut, Grande Cuvée, 171<sup>eme</sup> Edition £550.00

### POL ROGER

Brut, Reserve, NV £160.00

Brut, 2015 £245.00

Brut, Sir Winston Churchill, 2015 £550.00

Brut, Rosé, 2015 £310.00

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## WINE LIST - WHITE WINE

### FRANCE

#### ALSACE

Riesling, Roche Granitique, Domaine Zind-Humbrecht, 2022 £98.00

#### LOIRE VALLEY

Sancerre, La Guiberte, Domaine Alain Gueneau, 2023 £85.00

Sancerre, Les Griottes, Domaine Gueneau, 2021 £135.00

#### BURGUNDY

Chablis 1<sup>er</sup> Cru, Fourchaume,  
Domaine Nathalie & Gilles Fèvre, 2022 £100.00

Bourgogne Blanc, Vincent Girardin, 2021 £95.00

Bourgogne Hautes Cote De Nuits, David Duband, 2022 £85.00

Macon-Verze, Domaine Leflaive, 2020 £145.00

Meursault, Vieilles Vignes, Domaine Vincent Girardin, 2019 £195.00

#### RHÔNE VALLEY

Côtes-du-Rhône Blanc, Couzou, Jean-Luc Jamet, 2020 £65.00

Viognier, Le Pied De Samson, Georges Vernay, 2022 £145.00

### GERMANY

#### MOSEL

Riesling, Scharzhof, QbA, Weingut Egon Müller, 2023 £150.00

### AUSTRIA

#### WACHAU

Grüner Veltliner, Spitzer Graben, Martin Muthenthaler, 2022 £95.00

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## WINE LIST - WHITE WINE

### ITALY

#### PIEDMONT

Gavi di Gavi, Terra Bruna, Fontanassa, 2024 £75.00

#### TUSCANY

Vermentino di Bolgheri, Guado al Tasso, Antinori, 2023 £85.00

#### UMBRIA

Cervaro della Sala, Marchesi Antinori, 2022 £195.00

#### ABRUZZO

Trebbiano d'Abruzzo, Valle Reale, 2022 £80.00

### SPAIN

#### GALICIA

Albariño, San Campio, Bodegas Terras Gauda, 2023 £70.00

### AUSTRALIA

#### MARGARET RIVER

Sauvignon Blanc-Sémillon, Grace Madeline,  
Cullen Vineyards, 2022 £85.00

#### USA

#### CALIFORNIA – NAPA VALLEY

Sauvignon Blanc, Eisele Vineyard, 2020 £330.00

#### CALIFORNIA – NORTH COAST

Sauvignon Blanc, Spottswoode, 2021 £105.00

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## WINE LIST - RED WINE

### FRANCE

#### RHÔNE VALLEY

Côtes-du-Rhône Rouge, Pablo Höcht, Domaine Creve Coeur, 2022	£65.00
Crozes Hermitage, Domaine Alain Graillot, 2020	£95.00
Chateauneuf-du-Pape Rouge, Domaine Père Caboché, 2022	£75.00

#### BURGUNDY

Bourgogne Pinot Noir, David Duband, 2022	£90.00
Chambolle-Musigny, Vieilles Vignes, Domaine Frédéric Magnien, 2019	£195.00
Gevrey-Chambertin, David Duband, 2018	£190.00
Givry 1 <sup>er</sup> Cru, Les Bois Chevaux, Domaine Baron Thenard, 2019	£130.00
Savigny les Beaune 1 <sup>er</sup> Cru, Aux Gravains, Domaine David Duband, 2020	£125.00

#### BORDEAUX

Château Talbot 'Connétable Talbot', 2021	£98.00
Esprit de Pavie, 2016	£95.00
Mondot de Chateau Troplong Mondot, 2019	£105.00
Pauillac de Latour, 2015	£295.00
Pauillac de Lynch-Bages, 2018	£115.00

#### BEAUJOLAIS

Morgon, Domaine Marcel Lapierre, 2021	£85.00
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#### LANGUEDOC-ROUSSILLON

Minervois, Estibals, Domaine de l'Ostal, 2020	£70.00
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## WINE LIST - RED WINE

### ITALY

#### PIEDMONT

Langhe Nebbiolo, Cascina delle Rose, 2022	£85.00
Dolcetto d'Alba, Roagna, 2022	£95.00
Barbaresco, Albesani, Franco Rocca, 2017	£135.00
Barolo, Boroli, 2018	£120.00

#### TUSCANY

Brunello di Montalcino, Argiano, 2018	£125.00
Chianti Classico, Gran Selezione, Badia e Passignano, Antinori, 2019	£120.00
Rosso di Montalcino, Il Marroneto, 2019	£98.00

### SPAIN

#### RIBERA DEL DUERO

Alion, Vega Sicilia, 2020	£290.00
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#### RIOJA

Reserva, Marqués de Murrieta, 2020	£90.00
Macán Clásico, Bodegas Benjamin de Rothschild and Vega Sicilia, 2020	£195.00

### ARGENTINA

#### PATAGONIA

Malbec, Aguijon de Abeja, Durigutti, 2022	£80.00
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## WINE LIST - RED WINE

### NEW ZEALAND

#### MARTINBOROUGH

Pinot Noir Crimson, Ata Rangī, 2022 £75.00

### USA

#### CALIFORNIA - MENDOCINO

Special Cuvée, Elizabeth Spencer, 2022 £105.00

#### CALIFORNIA - NAPA VALLEY

The Mascot, 2019 £350.00

#### CALIFORNIA - SONOMA COUNTY

Hellenthal Vineyards, Ceritas, 2019 £225.00

### CHILE

#### MAIPO VALLEY

Viña Almaviva, EPU, 2021 £120.00

### SOUTH AFRICA

#### STELLENBOSCH

Rubicon, Meerlust Vineyards, 2021 £75.00

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Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## WINE LIST - ROSÉ WINE

### FRANCE

#### PROVENCE

Château Roubine, 2024 £90.00

### ITALY

#### PUGLIA

Tormaresca, Calafuria Rosato, 2022 £65.00

## WINE LIST - SWEET & FORTIFIED WINES

### FRANCE

#### SAUTERNES

Les Cypres de Climens, Château Climens, 2020 £110.00

### HUNGARY

#### TOKAJI

Szamorodni, Szepsy, 2017, 500ml £140.00

### PORTUGAL

#### LBV PORT

Quinta Da Noval, LBV, 2018 £85.00

### SPAIN

#### SHERRY

Oloroso Dulce, Matusalem, González-Byass, 375ml £85.00

Pedro Ximénez, Noe, González-Byass, 375ml £85.00

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## 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
Slimline Tonic	£7.50
Soda Water	£7.50
Ginger Beer	£7.50
Acqua Panna and San Pellegrino (Still and Sparkling Water) 25cl	£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 Pressé	£30.00
Jug of Juice	£30.00

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## BEVERAGES & DRINKS LIST

### SPIRITS

#### BLENDED WHISKY 50ML

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 WHISKEY 50ML

Jack Daniel's Single Barrel £18.00

#### IRISH WHISKEY 50ML

Redbreast 12yrs old, County Cork £20.00

#### GIN 50ML

Tanqueray £14.50

Bombay £14.50

Hendrick's £17.00

Monkey 47 £20.00

#### VODKA 50ML

Ketel One £14.50

Grey Goose £16.00

Stolichnaya Elit £18.00

Belvedere Lake Bartęzek £25.00

#### RUM 50ML

Doorly's White Rum £14.00

Diplomático Reserva Exclusiva £18.00

Zacapa 23 £20.00

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## BEVERAGES & DRINKS LIST

### SPIRITS

#### COGNAC 50ML

Remy Martin VSOP £16.00

Hennessy XO £38.00

#### LIQUEURS 50ML

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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## EVENT ENQUIRIES

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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](mailto:events@the-connaught.co.uk)

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## GENERAL ENQUIRIES

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