

DARTMOUTH  
HOUSE

# Hospitality Menu 2024

A stylized, light blue logo consisting of a large, flowing letter 'G' that loops around to form a partial 'S' shape.

GRAYSONS  
VENUES



## Fork Buffet

Two main courses, two accompaniments and one dessert.

**£40.50**

Three main courses, three accompaniments and one dessert.

**£49.50**

Minimum numbers: 30

### Meat

Aromatic chicken katsu curry

Cajun chargrilled chicken thighs, coriander oil, sour cream

Slow cooked pork medallions, mushroom and grain mustard

### Fish

Seared crispy skin salmon, chive and lemon cream sauce.

Smoked haddock fishcakes, hollandaise.

Roasted mustard mackerel, rainbow beets, bulgur wheat

### Vegetarian/ Vegan

black lentil dhal, chopped vine tomato and coriander salad

smoked and grilled veg tagine with saffron and apricots

roasted squash, red peppers, goats cheese, pine nuts, rocket pesto

All prices are per person and exclusive of VAT.

All allergens will be displayed on the day of the event

Subject to menu choices selected, bespoke menus will be costed accordingly.



## Desserts

Passionfruit pavlova, passion fruit curd, crem Chantilly

Chocolate and lemon balm tart, raspberry sorbet, chocolate sauce

Mango mouse with almond twill, dehydrated mango dust

Sesame panna cotta, toffee, sesame crisp

Coconut panna cotta, pineapple, toffee syrup

All prices exclusive of VAT.

All allergens will be displayed on the day of the event

\*subject to menu choices selected, bespoke menus will be costed accordingly.



We work with our in-house caterers Graysons who use the freshest ingredients with a focus on the local and sustainable supply chain. For our food we use seasonal British ingredients wherever possible, so our menus are updated seasonally and include modern takes on traditional British dishes as well as some fabulous dishes with wider influences.

For that extra special feel whatever the event our chefs can work with you to create your very own menu for your event. Whether its bowl food, a formal dinner, finger food, or a boardroom lunch we want you to be wowed by the presentation and astounded by the taste.

Please note that we will require a minimum of 10 working days for all catering orders placed and any changes to your event.

Please note that events will incur hire charges for glassware, linen and other items depending on the size & scope of your event.

Dartmouth House, 37 Charles St, London W1J 5ED

Please note that room hire will be charged separately. Please enquire with the sales team to find out more information regarding room hire and any extras for your event.

**Thank you**