



PRIVATE DINING BREAKFAST MENU

Start your day on the finest of footing with a tip-top Breakfast, Fortnum's style.

Whether it's a classic Full English, moreish Scotch Pancakes with Blueberries & Maple Syrup or our famous Smoked Salmon - smoked in traditional smokeboxes - with Scrambled Eggs on Rye, we have a dish to suit every palate.

This menu is served with a choice of Fortnum's Royal Blend Tea or Fortnum's 181 Blend Coffee. Please note that to get everyone served hot coffee at the same time, we're unable to accommodate specialty coffees.



BREAKFAST MENU

All menus include Fortnum's Royal Blend Tea & Fortnum's 181 Blend Coffee
Please note we are unable to accommodate for specialty coffees

FORTNUM'S BREAKFAST COCKTAILS

Bloody Mary
£12.00

Virgin Bloody Mary
£8.00

Bucks Fizz
£14.00

♥ Glass of Fortnum's Blanc de Blancs Champagne,
Hostomme, N.V.
£16.25

Orange Juice Jug
330Kcal
£14.00

Apple Juice Jug
370Kcal
£20.00

Pear & Kale Smoothie
126Kcal
£5.75

BREAKFAST CANAPÉS

£3.50 per Canapé

♥ Mini Welsh Rarebit (V, G)
73Kcal

♥ Pistachio Brioche (V, G, N)
230Kcal

Mini Bacon Roll (G)
205Kcal

Whipped Buratta with Tomato & Basil Salsa (V, G)
138Kcal

Jockey Toast with Bacon (G)
121Kcal

Mini Avocado & Chilli on Sourdough (Ve, G)
86Kcal

Parma Ham & Melon Skewers
23Kcal

Coconut Yoghurt & Granola (Ve, G, N)
293Kcal

Smoked Salmon & Scrambled Egg Filo Tart (G)
181Kcal

Mini Danish Pastries (V, G)
139Kcal

Caramelised Victoria Plum Pancake
Maple Syrup (V, G)
89Kcal

Ginger Vegan Porridge (Ve, G, N)
538Kcal

Gruyère Quesadillas
Avocado Compote (V, G)
81Kcal

VE Vegan — V Vegetarian — G Contains Gluten — N Contains Nuts — ♥ Fortnum's Favourite

Our products are made and displayed in an environment where allergens are present, resulting in a risk of cross-contamination.
For more information about specific allergens, please speak to a member of staff.

Adults need around 2,000 Kcal a day.



B R E A K F A S T M E N U

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CONTINENTAL BUFFET BREAKFAST £26.00 per person

Fortnum's Smoked Salmon
276Kcal per 150g

Lomo Ham
Fig, Quince Jelly
171Kcal per 70g

Crushed Avocado
Basil, Toasted Rye Bread (Ve, G)
118Kcal each

Homemade Granola, Fruit Compote
Coconut Yoghurt (Ve, G, N)
280Kcal each

Whipped Buratta
Tomato & Basil Salsa (V, G)
138Kcal each

Selection of Mini Danish Pastries (V, G)
139Kcal

Selection of Croissant, Pistachio Brioche
& Blueberry Muffin (V, G, N)
230Kcal each Brioche
375Kcal each Blueberry Muffin

Orange Juice & Apple Juice are included

HOT BREAKFAST £24.50 per person

Please select one of the below for your entire party

♥ Full English

Cumberland Sausage, Bacon, Black Pudding,
Mushroom, Tomato, Scrambled Egg (G)
1272Kcal

Omlette Arnold Bennett (G)
982Kcal

Smoked Salmon & Scrambled Eggs Bagel (G)
332Kcal

Porridge
Berry Compote (Ve, G, N)
911Kcal

Wild Mushroom on Brioche (V, G)
895Kcal

French Toast
Bacon, Blood Orange Marmalade (G)
277Kcal

Farmhouse Omelette
Raclette (V)
631Kcal

Scotch Pancakes
Banana, Maple Syrup (V, G)
187Kcal

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PRIVATE DINING SPRING & SUMMER CANAPÉS MENU

We've proudly been purveyors of the finest foods for centuries, and our canapés will offer guests a taste of our expertise.

Enjoy stand-out meat and fish dishes - including our Glenarm Beef that has been salt-aged in a Himalayan Salt Chamber in Northern Ireland, and our Smoked Salmon that is produced by hand at every stage - alongside mouth watering vegetarian and vegan dishes that are beautifully fresh and flavoursome.



SPRING & SUMMER CANAPÉS

All canapés are £3.50 each unless specified
Parties up to 20 guests' we advise on a variety of 4 canapés
20-50 guests' - 6 canapés, 50 + guests' - 8 canapés

MEAT & POULTRY

♥ Roast Cumbrian Beef
Béarnaise Sauce

158Kcal

£4.50

♥ Quail Scotch Egg
Curry Mayonnaise (G)

268Kcal

Lamb Lollipop

Mint Jelly

145Kcal

£4.50

Glazed Pork Belly
Honey & Grain Mustard

224Kcal

Duck Mousse Choux

Rhubarb Jelly (G)

43Kcal

Spiced Chicken

Mango Relish

54Kcal

Duck Rilette

On Onion Tart (G)

375Kcal

Lamb Sausage Roll

Cucumber Raita (G)

219Kcal

Peppered Mini Beef Burger

Tomato Salsa (G)

160Kcal

VEGETARIAN & VEGAN

Aubergine Caviar
Wildfarmed Baguette (VE, G)

66Kcal

Asparagus Spears
Vegan Lemon Aioli (VE)

Available from April to June

91Kcal

Red Onion & Comte Tartlet (V, G)

204Kcal

Goats Curd on Brioche

Pickle Beetroot (V, G)

Kcal

DESSERT

♥ Rose Éclair (V, G)

316 Kcal

Raspberry Tartlet (V, G)

47Kcal

Pistachio Financier (V, N, G)

123Kcal

Lemon Meringue Pie (V, G)

77Kcal

Strawberry Doughnut (V, G)

53Kcal

Whipped Ganache

Spiced Honeycomb in a Chocolate Cup (V)

405Kcal

FISH & SHELLFISH

♥ Welsh Rarebit (V, G)

81Kcal

♥ Smoked Salmon

Homemade Blini, Chive Kefir (G)

62Kcal

♥ Mini Jacket Potato

Caviar, Crème Fraîche

65Kcal

Portland Crab

Apple, Cucumber

46Kcal

Grilled Tiger Prawn

Chilli, Lime

49Kcal

♥ Scottish Langoustine

Courgette & Saffron Aioli

Subject to Availability

203Kcal

£4.50

Seared Scallop

Fermented Carrot Purée

69Kcal

Salmon Tartare

Compressed Cucumber, Wasabi (G)

75Kcal

Lobster Tart

Pecorino (G)

131Kcal

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PRIVATE DINING SPRING & SUMMER SET MENUS

As the home of feasting, Fortnum's has centuries of knowledge when it comes to throwing a memorable soirée. Using expertly sourced ingredients, our dishes are filled with enticing flavour combinations that showcase our culinary expertise.

Please choose the same starter, main and dessert for all guests. Once you have selected your menu, we would be happy to suggest perfect wine pairings and alternative dishes for guests in your party who have specific dietary requirements.

Our three course menu starts from £78 per person.



SPRING & SUMMER SET MENUS
£78 PER PERSON

STARTERS

Meat & Poultry

Chicken Liver Paté
Balsamic Roasted Grapes, Brioche Toast (G)
725Kcal

Parma Ham & Summer Melon Salad
Watercress
389Kcal

Classic Caesar Salad
Anchovy Dressing (G)
Available with Chicken
311Kcal

Cumbrian Beef Carpaccio
Hazelnut Emulsion (GN)
197Kcal

Vegetarian & Vegan

♥ Burrata
Watercress Salsa Verde (V)
444Kcal

Nutbourne Tomato Salad
Pomegranate, Herb Dressing (Ve)
184Kcal

Pepper & Lemon Goats Curd
Seasonal Peas, Radish & Mint Salad, Rocket (V)
263Kcal

English Asparagus,
Herb Dressing (Ve)
Subject to Availability
282Kcal

Fish & Shellfish

♥ Fortnum & Mason Smoked Salmon
Lemon, Capers, Crème Fraîche, Soda Bread (G)
650Kcal

Portland Crab Salad
Granny Smith Apple, Lemon Mayonnaise, Parmesan Crisp
161Kcal

Supplement £5.00pp

Lobster & Atlantic Prawn Cocktail
Marie Rose Sauce (G)
67Kcal

Supplement £5.00pp

Tuna Sashimi
Soy Dressing, Crispy Shallots, Ginger & Garlic (G)
444Kcal

Seared Diver Scallop
Foraged British Seaweed, Seasonal Asparagus Salad
Subject to Availability
321Kcal

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£78 PER PERSON

MAINS

Meat & Poultry

♥ Fortnum & Mason Classic Beef Wellington
Watercress Mash, Green Beans & Peppercorn Sauce (G)
667Kcal

Supplement £10.00pp

Herdwick Lamb Rump
Summer Courgette & Tomato Ratatouille, Basil Mash
859Kcal

Tarragon Butter Stuffed Roasted Chicken Breast
Steamed Tenderstem Broccoli, Charred Sweetcorn Velouté
797Kcal

Spiced Duck Breast
Rainbow Chard & Pomegranate Jus
938Kcal

Guinea Fowl Breast
White Onion Purée, Hazelnut & Chicken Jus (N)
328Kcal

Vegetarian & Vegan

Emmer Farro
Squash & Crispy Kale (V, G)
276Kcal

Steamed Asparagus
Summer Pea Purée, Crispy Polenta, Fennel
& Pickled Apple Vinaigrette (Ve, G)
Subject to Availability
354Kcal

Grilled King Oyster Mushroom
Smoked Shallot Purée, Crispy Kale (V)
81Kcal

Mushroom & Spinach Wellington
Sherry, Parsley Sauce (V, G)
439Kcal

Pea & Shallot Ravioli
Mint Pesto (Ve, G)
374Kcal

Fish & Shellfish

Line Caught Sea Bass
Grilled Cucumber, Samphire, Salsa Verde
359Kcal

Supplement £5.00pp
Subject to Availability

Roasted Halibut
Summer Tomatoes & Basil, Tomato & Chardonnay Vinegar Beurre Blanc,
Olive Oil Mashed Potato
672Kcal

Supplement £5.00pp

Pan Fried Sea Trout
Buttered Asparagus, Capers Noisette (G)
465Kcal

Baked Cod,
Cornish Mussels & Seaweed Velouté, Herb Gnocchi (G)
666Kcal

Fillet of Lemon Sole Meunière
Steamed Green Beans, Jersey Royals, Parsley Sauce
442Kcal

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DESSERTS

Cakes & Tarts

♥ Glazed Lemon Tart (V, G)
416Kcal

♥ Pressed Island Chocolate Tart
Crème Fraîche (V)
776Kcal

Tart of English Strawberries
Basil Cream (V, G)
487Kcal

Lemon & Blueberry Cake (V, G)
680Kcal

Puddings

♥ Chocolate Fondant
Salted Caramel Ice Cream, Almond Brittle (V, G, N)
480Kcal

Pistachio & Clotted Cream Cheesecake (V, G)
686Kcal

Chocolate & Raspberry Dome (VE)
406Kcal

Summer Fruit Crumble
Strawberry Ice Cream (VE, G)
642Kcal

Light & Fruity

Gooseberry Fool
Crystallised Mint (V)
341Kcal

Raspberry & Blackcurrant Mousse (V, G)
450Kcal

Carpaccio of Golden Pineapple
Passionfruit Sauce, Coconut Chips & Micro Coriander (VE)
116Kcal

Summer Fruits in an Elderflower Jelly
Watermelon Sorbet (Ve)
121Kcal

Served with Tea & Coffee

Included in the £78 Menu:

Fortnum's Royal Blend Tea & 181 Blend Coffee
(Specialities Coffee available at an additional cost)

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FANCY A LITTLE SOMETHING EXTRA?

Cheese

Individual Cheese Plate £12.50

Sharing Cheese Plate for the Table £40.00

*based on four guests
including a choice of four from the below:*

Triple Cream Cheese (N)
562Kcal

Golden Cross
Kcal

Cashel Blue
Kcal

Comté
409Kcal

Somerset Reserve Cheddar
416Kcal

**All served with Fig, Apricot & Rosemary Bread;
Crackers; Grapes & Celery**

Bon Bons

A Selection of up to three Bons Bons priced at £4.50 pp

Champagne Truffles (V, G, N)
50Kcal

Fortnum's Salted Caramel Truffles (V, G)
54Kcal

Orange Madeleines (V)
Kcal

Milk & Dark Dipped Chocolate Strawberries (V)
Kcal

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