



The Delaunay

PRIVATE DINING & EVENTS



THE PERFECT FRAME FOR YOUR EVENT



Setting the scene for a memorable occasion: our private dining rooms offer an intimate backdrop, from corporate breakfast meetings to family celebrations around the table, each uniquely tailored to your requirements.

Encapsulating the architectural elegance and history of Vienna and wider Central-Europe, The Delaunay evokes the spirit of grand café dining, infused with a sense of timeless appeal.

CONTACT

020 3917 3747

PRIVATEDINING@THEDELAUNAY.COM

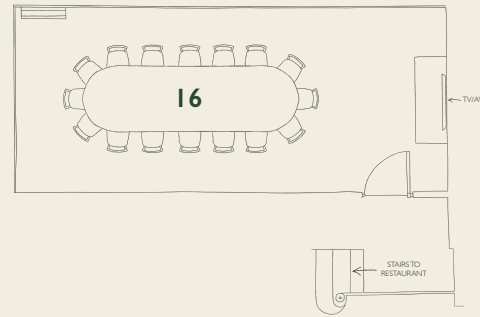


THE ROOMS & EVENT SPACES

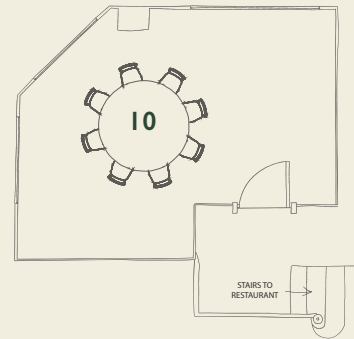
A warm and inviting space steeped in the glamour of 1920s Europe, The Delaunay's private dining room evokes the atmosphere of the main restaurant while being tucked discreetly away. Complete with brass fixtures, original artwork and AV facilities, it serves as an elegant backdrop to a host of occasions, from corporate events to special celebration lunches and dinners. There are two room that can be separated or conjoined, up to 24 guests, or 16 in one space and 10 in the other.

THE SETTING

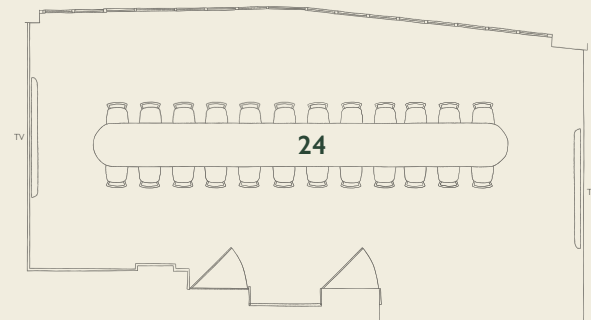
The Kean Room



The Corner Room



The Combined Room





THE MENU

Our menu celebrates European flavours, often spotlighting lesser-known continental dishes. Guests can enjoy many of our celebrated breakfast dishes to our ever-popular all-day favourites from our lunch and dinner menu from the restaurant. Guests can enjoy seasonal dishes that revolve around The Delaunay's food ethos, Central-European flavours and classic desserts. Guests can choose from an extensive cocktail and wine list, celebrating central and wider European territories and options that nod to the New World.



BREAKFAST MENU

Choose up to a maximum of 6 dishes from the selection below. Your server will take the order from the party on the day.

VIENNOISERIE

Croissant au Beurre (v) 5.95
Pain au Chocolat (v) 5.95
Pain aux Raisins (v) 5.95

Plateau fruits de saison
30.00 per 4 persons
*A selection of the best available
seasonal fresh fruit*

Birchermüesli (v) 8.50

Granola (v) 8.25

Crispy Bacon Roll 10.50

Sausage Sandwich 10.50

Mashed Avocado, Tomato *and*
Poached Eggs on Toast (v) 15.50

Pancakes or French Toast 17.50
with a mixed berry compote

Eggs Benedict 21.00

Eggs Florentine (v) 21.75

Eggs Royale 23.00

Smoked Salmon and Scrambled Eggs
21.75

SMOOTHIES

Berry Bliss 7.95
*strawberry, raspberry, blueberry,
banana, lime, coconut milk*

Wonder Greens 8.50
*mango, avocado, banana,
apple, spinach, lemon*

Citrus Glow 8.50
*orange, lemon, banana, avocado,
turmeric, cayenne*

Clean Carrot 6.50
*carrot, apple, orange
& ginger*

DRINKS

English Breakfast Tea 5.95

Americano Coffee 6.50

Jugs of Fresh Juices 22.50

*We can cater for dietary requirements and kindly ask
to be advised in advance. Please inform us of any
food allergies. Prices include VAT.*



CANAPÉS

SELECTION

3 items, £10.50 per person.

Severn & Wye Oak Smoked
Salmon, Horseradish

Steak Tartare Baguette

Wild Mushroom Arancini, Aioli (v)

Tempura Tiger Prawns

Spiced Avocado on Toast (vg)

Quails Eggs, Celery Salt (v)

Chicken Dumplings, Sesame Soy

Haddock Goujons, Sauce Tartare

SWEET

Bittersweet Chocolate Tart (v)

Baked Vanilla Cheesecake (v)

Truffles (v)

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to be advised in advance. Please inform us of any
food allergies. Prices include VAT.*

LUNCH & DINNER EVENT MENUS

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A

£65

STARTER

Avocado Vinaigrette (vg)
Chopped Chicken Salad
Borscht (v)
with horseradish cream

MAIN

Grilled Spatchcock Chicken
Seared Mackerel
with a beetroot remoulade
Aubergine & Chickpea Curry (vg)
*main courses are served with a choice
of green beans or buttery mash*

DESSERT

Warm Fig & Date Pudding
Sacher Torte
Coupe Café Liégeois
Coffee, Tea and Petit Fours

OPTIONAL UPGRADES

Can be added to any menu

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.00 per platter

MENU B

£75

STARTER

Roast Squash &
Superfood Salad (vg)
Steak Tartare
with seeded paillassou

Severn & Wye Oak Smoked Salmon
with shallots and capwers

MAIN

Grilled Spatchcock Chicken
Whole Baked Sea Bass
*cherry tomatoes, samphire
and beurre noisette*
Twice-baked Soufflé (v)

*main courses are served with a choice
of green beans or buttery mash*

DESSERT

Apple Strudel
with whipped cream
Carrot Cake
Coupe Belle Hélène
Coffee, Tea and Petit Fours

MENUS CONTINUED

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU C

£85

STARTER

Caramelised Onion & Goat's
Cheese Tart (v)
Steak Tartare
King Prawn & Avocado Cocktail

MAIN

Rump of Lamb
haricot beans and a red wine jus
Whole Baked Sea Bass
cherry tomatoes, samphire and beurre noisette
Wild Mushroom Stroganoff (v)
*main courses are served with a choice
of green beans or buttery mash*

DESSERT

Bavarian Chocolate Mousse
Baked Vanilla Cheesecake
Coupe Cherry Jubilee
Coffee, Tea and Petit Fours

MENU D

£95

STARTER

Seared Scallops
*cauliflower purée
and herb oil*

MAIN

Fillet au Poivre
*with seasonal greens
and peppercorn sauce*

OR

Tranche of Halibut'
cavolo nero, caviar & champagne sauce
*main courses are served with a choice
of green beans or buttery mash*

DESSERT

Vanilla & Prune Crème Brûlée
or
Apple Strudel
*main courses are served with a choice
of green beans or buttery mash*

Coffee, Tea and Petit Fours

SUNDAY LUNCH MENU

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties. The space can seat up to 30 or 70 for standing events. Speak to your Event Manager to discuss live music and entertainment options, as well as AV equipment.

STARTER

Borscht (v)
with Horseradish Cream

King Prawn & Avocado Cocktail

MAIN

Roast Sirloin of Beef
with duck fat roast potatoes, yorkshire pudding,
seasonal vegetables and a red wine jus

Roasted Cauliflower Steak (v)
with roast potatoes, yorkshire pudding
and seasonal vegetables

main courses are served with a choice of
green beans or buttery mash

DESSERT

Carrot Cake

Bavarian Chocolate Mousse
with a florentine tuile

Coffee, Tea and Petit Fours

OPTIONAL UPGRADES

Canapé Selection
3 items £10.50 per person

Additional Cheese Course
£15.00 per platter



CHRISTMAS MENU

80.00 Per Person

STARTER

Jerusalem Artichoke Soup (v)
with winter truffle

MAIN COURSE

Norfolk Roast Bronzed Turkey
served traditionally garnished
with apricot & chestnut stuffing
and cranberry compote

Ceps Vol au Vent (v)
with madeira sauce

DESSERT

Christmas Pudding (v)
with brandy butter

Coffee, Tea, & Mince Pies (v)

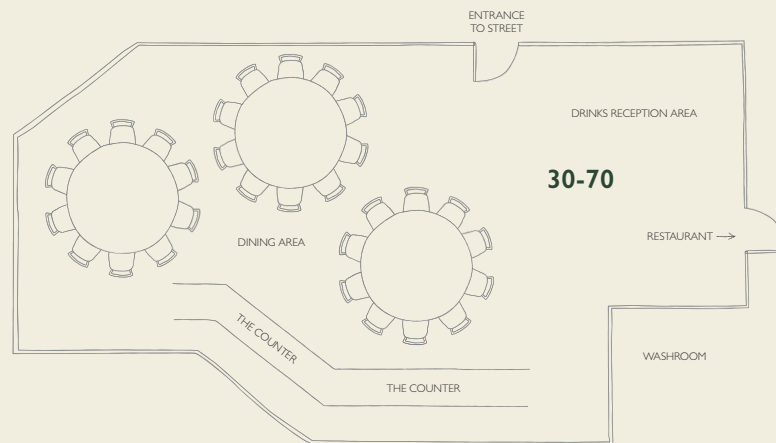
Please inform your server if you have any food allergies
or special dietary needs.





THE DELAUNEY COUNTER EVENTS SPACE

The Delauney Counter echos the same narrative and timeless appeal of The Delaunay while preserving its own identity. A lynchpin between The Delaunay's inner world and it's busy city setting, the counter is adjacent to the main restaurant with its own separate entrance, offering an informal and relaxed setting for evening



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PRIVATE DINING SET MENUS

We welcome parties up to 12 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A

£62.00 per person

Borscht (v)
with horseradish cream

Searcd Mackerel
With a celeriac remoulade

Vanilla & Prune Crème Brûlée

Coffee, Tea and Petits Fours

*main course is served with a choice of
green beans or buttery mash*

MENU B

£67.00 per person

Caramalised Onion & Goats'
Cheese Tart (v)

Grilled Spatchcock Chicken
with Salsa Verde

Carrot Cake (v)

Coffee, Tea and Petits Fours

*main course is served with a choice of
green beans or buttery mash*

MENU C

75.00 per person

Svern & Wye Smoked Salmon
with shallots and capers

Duck Confit
with braised lentils

Black Forest Gâteau (v)

Coffee, Tea and Petits Fours

*main course is served with a choice of
green beans or buttery mash*

MENU D

82.50 per person

Searcd Scallops
cauliflower purée and herb oil

Fillet au Poivre
with seasonal greens and
peppercorn sauce

Baked Vanilla Cheesecake (v)

Coffee, Tea and Petits Fours

*main course is served with a choice of
green beans or buttery mash*



VEGETARIAN

60.00 per person

Squash & Kale Superfood Salad (vg)

Twice-baked Soufflé (v)

Apple Strudel (v)
with whipped cream

Coffee, Tea and Petits Fours

*main course is served with a choice of
green beans or buttery mash*

BOWL FOOD

priced per serving

Mushroom Stroganoff with Spätzle (v) 5.00

Squash & Kale Superfood Salad (vg) 5.00

Chicken Salad 5.00

Chicken Goujons 3.50

OPTIONAL UPGRADES

Canapé Selection 3 items 10.50 per person

Additional Cheese Course 15.00 per platter

Please note our menus change seasonally. We can cater for dietary requirements and kindly ask to be advised in advance.

SHARING DISHES, PLATES & BOARDS

TARTES FLAMBÉES

Paris Mushroom & Thyme (v) 12.50

Classic Smoked Bacon &
Shallots 12.50

SAVOURY

3 items £10.50 per person

Svern & Wye Smoked Salmon, Horseradish

Steak Tartare Croûte

Wild Mushroom Arancini, Aioli (v)

Tempura Tiger Prawns

Spiced Avocado on Toast (vg)

Quails Eggs, Celery Salt (v)

Chicken Dumplings, Sesame Soy

Haddock Goujons, Sauce Tartare

CHARCUTERIE & CHEESE

Charcuterie board 24.90
with cornichons and pretzel

Cheese board 26.75
with baguette and
caramelised walnuts

SWEET

3 items £10.50

Bittersweet Chocolate Tart (v)

Baked Vanilla Cheesecake (v)

Truffles (v)

*Please note our menus change seasonally.
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and kindly ask to be advised in advance.*





BOOKING

For more details or to make a booking for an event or private dining please contact us on:

Email

privatedining@thedelaunay.com

Call

020 3917 3747

55 Aldwych, London, WC2B 4BB

thewolseleyhospitalitygroup.com

