

  
*The Delaunay*  
COUNTER

Private Dining Set Menus

**MENU A**

62.00 per person

Minted Pea Soup (v)  
with crème fraîche

Seared Mackerel  
with pickled vegetables

Vanilla & Rhubarb Creme Brulée (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of  
herb buttered peas & broad beans and mash*

**MENU B**

67.00 per person

Artichoke, Black Olive and Ricotta Tart (v)

Grilled Spatchcock Chicken  
with Salsa Verde

Carrot Cake (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of  
herb buttered peas & broad beans and mash*

**MENU C**

75.00 per person

Severn & Wye Oak Smoked Salmon  
with capers & shallots

Duck Confit  
tenderstem broccoli and lyonnaise potatoes

Black Forest Gâteau (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of  
herb buttered peas & broad beans and mash*

**MENU D**

82.50 per person

Seared Scallops  
cauliflower purée and herb oil

Filet au Poivre  
with peppercorn sauce

Baked Vanilla Cheesecake (v)

Coffee, Tea and Petits Fours

*main course is served with a selection of  
herb buttered peas & broad beans and mash*

**VEGETARIAN MENU**

60.00 per person

Superfood Salad (vg)

Twice-baked Soufflé (v)

Apple Strudel (v)  
with whipped cream

Coffee, Tea and Petits Fours

*main course is served with a selection of herb buttered peas & broad beans and mash*

**OPTIONAL UPGRADES**

Canapé Selection 3 items 10.50 per person

Additional Cheese Course 15.00 per platter

(v) vegetarian (vg) vegan

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

  
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*Bowl Food & Sharing Plates*

**BOWL FOOD**

*per serving*

Mushroom Stroganoff with Spätzle (v) 5.00

Superfood Salad (vg) 5.00

Chicken Salad 5.00

Chicken Goujons 3.50

**TARTES FLAMBÉES**

Paris Mushroom & Thyme (v) 12.50

Classic Smoked Bacon & Shallots 12.50

**CHARCUTERIE & CHEESE**

Charcuterie board 24.90  
with cornichons and pretzel

Cheese board 26.75  
with baguette and caramelised walnuts

(v) vegetarian (vg) vegan

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Canapé Menu

SAVOURY

3 items £10.50 per person

Severn & 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

SWEET

3 items £10.50 per person

Bittersweet Chocolate Tart (v)

Baked Vanilla Cheesecake (v)

Truffles (v)

(v) vegetarian (vg) vegan

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