

# ST MARTINS LANE

LONDON



**We are delighted to present a selection of event menus designed to suit every occasion.**

## GROUPS OF UP TO 20 GUESTS

A choice menu of four starters, four mains and four desserts, priced at £75 per person.  
Pre-ordering is required.

## GROUPS OF 20 GUESTS & ABOVE

We would kindly ask you to pick one menu for the whole party.  
Unfortunately, we cannot offer a choice menu for parties over 20 guests.

MENU 1 | £60 PER PERSON

MENU 2 | £60 PER PERSON

MENU 3 | £65 PER PERSON

MENU 4 | £75 PER PERSON

All menus are inclusive of tea, coffee and handmade chocolates.

A selection of bread rolls and whipped butter will be offered  
with each menu.

All menus are subject to seasonality and may change according to market availability.

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

A service charge of 12.5% will be added to your bill,  
which is distributed to service staff.



**The events menu selection has been created by  
our Head Chef Rohit Shenoy and his team.**

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## **GROUPS OF UP TO 20 GUESTS**

A choice menu of four starters, four mains and four desserts, priced at **£75 per person**.

Pre-ordering is required.

Any amends to final numbers must be made at least 48 hours prior to the event.

### **STARTERS**

ATLANTIC OCTOPUS FRITTER  
seaweed ceviche, nori dust, black lemon gel

GRILLED AGED BEEF  
bok choy, alfalfa, sesame soy dressing, peanut praline

CONFIT CHICKEN TERRINE  
tandoori spice, mango salsa, honey goat curd

PORCINI AND SHIITAKE TERRINE  
baby leeks, sourdough crisp, ponzu gel (VE)

### **MAINS**

BEETROOT GNOCCHI  
miso eggplant cream, cherry tomato

CORNISH MONKFISH  
saffron, kachumber salad, coriander gremolata

GRILLED BASIL CHICKEN  
miso honey parsnip, smoked black garlic purée, cavalo nero

BEEF FILLET  
curried butternut squash purée, charred baby leeks, confit potatoes, truffle jus

### **DESSERTS**

PANDAN PANNA COTTA  
blood orange sorbet, candied amaranth (VE)

YUZU CHEESECAKE  
matcha ice cream, basil seeds

RHUBARB FRANGIPANE TART  
stem ginger ice cream

ARTISANAL BRITISH CHEESE  
pear chutney, charcoal crackers, grapes

(VE) Suitable for vegans

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### **MENU 1 | VEGAN £60 PER PERSON**

PORCINI AND SHIITAKE TERRINE  
baby leeks, sourdough crisp, ponzu gel (VE)

BARBEQUE TEMPEH  
sesame bok choy, cauliflower risotto, lemon oil (VE)

PANDAN PANNA COTTA  
blood orange sorbet, candied amaranth (VE)

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### **MENU 1 | VEGETARIAN £60 PER PERSON**

RAINBOW VEGETABLE ROLL  
rice paper, tofu, vermicelli, avocado purée (VE)

BEETROOT GNOCCHI  
miso eggplant cream, cherry tomato

RHUBARB FRANGIPANE TART  
stem ginger ice cream

(VE) Suitable for vegans

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### **MENU 3** **£65 PER PERSON**

CONFIT CHICKEN TERRINE  
tandoori spice, mango salsa, honey goat curd

CORNISH MONKFISH  
saffron, kachumber salad, coriander gremolata

PANDAN PANNA COTTA  
blood orange sorbet, candied amaranth (VE)

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### **MENU 4** **£75 PER PERSON**

ATLANTIC OCTOPUS FRITTER  
seaweed ceviche, nori dust, black lemon gel

BEEF FILLET  
curried butternut squash purée, charred baby leeks, confit potatoes, truffle jus

YUZU CHEESECAKE  
matcha ice cream, basil seeds

(VE) Suitable for vegans

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