



WILTONS
SINCE 1742

Private Dining Menus

— St. James Menu —

Lobster bisque

Devonshire crab and avocado pear

British vegetables, hazelnut and truffle salad

Lemon sole 'a la Grenobloise'

Served with boiled potatoes and French beans

Roast Guinea fowl breast and foie gras pithivier

Served with potato fondant and French beans

Wiltons seasonal risotto

Served with green leaf salad

Bread and butter pudding, vanilla custard

Fresh fruit salad

English apple crumble and vanilla custard

65.00

Menu available for lunch and dinner

To choose from on the day for up to 15 guests



WILTONS
SINCE 1742

Private Dining Menus

— Beau Brummell Menu —

Hansen & Lydersen smoked salmon

Dressed Devonshire crab

Twice baked Cropwell Bishop Stilton soufflé

Halibut with fennel, orange and olives

Served with French beans and parsley new potatoes

Cannon of lamb 'en persillade'

Served with French beans and parsley new potatoes

Gratin of Perroche goat's cheese, Portobello mushroom and spinach salad

Amedei chocolate fondant, salted caramel ice cream

Vanilla crème brûlée with seasonal fruit

Praline parfait, caramelized hazelnut and coffee

Coffee and petit fours

85.00

Menu available for lunch and dinner
To choose from on the day for up to 15 guests



WILTONS
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Private Dining Menus

— Wiltons Menu —

Wild Scottish smoked salmon

Scottish lobster cocktail

Terrine of foie gras with apple and pear chutney

Grilled Dover sole, tartar sauce

Served with French beans and parsley new potatoes

Rose County beef fillet, bone marrow and wild mushrooms

Served with French beans and parsley new potatoes

Black truffle risotto

Served with green leaf salad

Amedei chocolate fondant, salted caramel ice cream

Passion fruit soufflé

Apple and plum crumble, vanilla custard

Coffee and petit fours

110.00

Menu available for lunch and dinner
To choose from on the day for up to 15 guests



WILTONS
SINCE 1742

Private Dining Menus

— Carvery —

Halibut en croute, lime and crème fraîche velouté
Served with boiled Carroll's Heritage potatoes and buttered spinach
30.00

Beef Wellington
Served with fondant potato and buttered spinach
35.00

Roast fore rib of Rose County beef
Served with roast potatoes and Heritage carrots
40.00

Available for parties 10 and over, the price is per person
Starters and desserts can be chosen from the a la carte menu

— Cheese —

Selection of British farmhouse cheese 14.00 per person
British farmhouse cheese platter 60.00 (serves 4-6)

— Finishing touches —

Filter coffee with petit fours 6.50 per person