



AT PARLIAMENT SQUARE
RESTAURANT PRIVATE DINING EVENTS

MEETING & EVENTS

RECEPTION MENUS

CANAPÉ SELECTION

Ricotta & pickled pepper on a paprika cracker

Cashew nut, Ras-el-hanout, toasted seeds

Jersey royal potato, black garlic, apple vinegar

Chicken and pepper brochette, basil pesto

Iberico chorizo and tomato bruschetta

Smoked salmon and cream cheese toastie, caper and lemon relish

Boquerones, avocado, garlic and parsley

Strawberry tartlets

Assorted macarons

Selection of 5 canapés

£22 per person, for a minimum of 15 guests

All 9 canapés

£28 per person, for a minimum of 15 guests

Menus are subject to change and may contain allergens.
Please note that a discretionary 10% service charge will be added to your final food & beverage bill.

All prices quoted above are exclusive of VAT

ROUX AT PARLIAMENT SQUARE
RESTAURANT PRIVATE DINING EVENTS

11/12 Great George Street, London SW1P 3AD
T. +44 (0)20 7334 3737/3875 bookings@rouxaps.co.uk rouxatparliamentsquare.co.uk



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BOWL FOOD SAMPLE MENU SELECTION

Slow cooked roscoff onions, pink fir potato mouse, wild garlic
Pea risotto, Graceburn cheese, mint

Smoked Cumbrian beef, hen of the woods mushroom
Suckling pig, chardonnay vinegar mash, broccoli

Shetland cod, caramelised cauliflower, grape, tarragon
Sea trout, fregola, shellfish sauce

Yorkshire rhubarb, ginger, white chocolate
Salted caramel, kumquat, marmalade

Selection of 4 bowls
£32 per person, for a minimum of 15 guests

All 8 bowls
£49 per person, for a minimum of 15 guests

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PRIVATE DINING SAMPLE MENUS

STARTERS

Dorset cured pork cheek, watercress, Cotswold egg, mustard dressing

Smoked haddock tartlet, pea salad, black olive

Grilled asparagus, parmesan, pickled mushrooms, sunflower seeds

Heritage tomato, buffalo mozzarella, Tropea onion, Genovese basil

MAINS

Roast rump of Herdwick lamb, Harissa chick pea puree, courgette, preserved lemon

Tomato and sage stuffed chicken, olive oil pommes puree, soya beans, pickled peppers

Roast sea trout, Avruga caviar and chive veloute, Pippa potatoes, leeks

Pea and mint ravioli, Ricotta, pickled shallot, pea shoots

DESSERTS

Elderflower and crème fraiche, strawberry, berry consommé

Apricot Croissant pudding, lemon thyme, Chantilly cream

Flourless chocolate cake, Griottine cherry, Tonka cream

DINNER SET MENU

2 canapés

3 course menu

Coffee, tea, tisanes & petit fours

from £59 per person

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BEVERAGE MENU

WINE SELECTION

CHAMPAGNE & SPARKLING WINE

Vouvray Domaine Didier Champalou Brut, NV
Loire Valley, France
£55

Albert Roux Grand Cru Blanc de Blancs, *Lenoble*, NV
Damey Champagne, France
£77.50

WHITE WINE

Roussillon *Cuvée Michel Roux Jr & Michel Chapoutier*, 2014
Grenache blanc – Cotes du Roussillon, France
£36

Verdicchio Dei Castelli de Jesi 'Vigna di Gino', 2016
Fattoria San Lorenzo – Marche, Italy
£39

Sancerre Blanc 'La Cote Blanche' Eric Louis, 2016
Sauvignon blanc – Loire Valley, France
£42

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BEVERAGE MENU

WINE SELECTION

ROSE WINE

Rose 'Cuvee Elegance' Thomas Cartero, 2016

Syrah – Cote de Provence, France

£35

RED WINE

Roussillon *Cuvée Michel Roux Jr & Michel Chapoutier*, 2014

Grenache noir, Syrah – Cotes du Roussillon, France

£36

Primitivo Fatalone Giola Del Colle, 2015

Primitivo – Puglia, Italy

£39

Rioja Crianza Bodega Maetierra Dominum, 2012

Rioja – Rioja DOC, Spain

£42

BEER

Assorted bottle beers

£5

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BEVERAGE MENU

COLD DRINKS

SOFT DRINKS

Coke, Diet Coke, Lemonade

Tonic water, Soda water

£2.50, 200ml bottle

JUICES

Fresh orange juice

Pressed apple juice

£7.50, 1lt jug

Carton juices

Orange / apple / cranberry

£3.50, 1lt

Fresh lemonade

£6, 1lt jug

Elderflower Cooler

Apple, elderflower & lime

£9.50, 1lt jug

WATER

Still & sparkling bottled

£3.50, 750ml bottle

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