

PRIVATE DINING AT THE MIDLAND GRAND DINING ROOM

FOR THE TABLE

Pain de campagne, salted butter

ENTREES

Pâté en croûte du jour

Crab on toast, elderflower, shellfish sauce

Courgette, stracciatella, lemon & almond

PLAT PRINCIPAUX

Champagne risotto, leek & Colston Bassett

Roasted cod, crushed turnip & watercress

300g Sirloin of grass-fed beef, sauce au poivre, shallot & parsley

SIDES FOR THE TABLE

Midland Grand house salad, French dressing

Potato dauphinoise

French fries & aioli (+5)

DESSERTS

Chocolate mousse, Chantily & beignets

Baba au Rhum, cask aged rum & crème Chantilly

Souffle du jour

£85 PER HEAD

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know.
A discretionary service charge of 15% will be added to your bill.



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ADDITIONAL OPTIONS FOR THE TABLE

Comté gougères, pickled walnut
Parmesan fritters, black garlic & shaved coppa
+10

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Seasonal oysters, pickled seaweed mignonette
+ 4.5 each ½ dozen 24 dozen 44

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*“The Grand” fruits de mer 88 half lobster, dressed crab, scallop ceviche,
oysters & mussels. Soda bread & seaweed butter*
+88

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French and British cheeses, Epping honeycomb
+9

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