



THE NED

LONDON

CHAIRMAN'S PRIVATE DINING

– SPRING / SUMMER –

– £84 per person –

Please choose one option per course for all guests. Additional choices available on request, subject to a supplement.

STARTERS

Chilled tomato essence, native lobster, heritage tomatoes & lovage pesto

Grilled Jerusalem artichoke salad with summer cauliflower, pickled Romanesco,
dandelion & creamy Waterloo cheese (v)

Asparagus, soft boiled Burford brown, fermented white asparagus
& kalamansi dressing (v / vg without egg)

Juniper cured Scottish salmon, lime & tonic gel, pickled cucumber, mint & fennel

Dorset dressed crab, elderflower jelly, lemon, radish & beach herbs

Seabream tartare, chamomile yoghurt, Granny Smith, cornichons, dill & nasturtium leaves

Guineafowl ballotine, Parma ham, pickled carrots & tarragon mayonnaise

Caramelised goat cheese, sweet onion & Italian bitter leaves (v)

MAINS

Fillet of beef, beef cheek & horseradish croquette, sand carrots & red wine jus

Rump of lamb, braised shoulder, wild garlic puree, peas, broad beans & baby onions

Roast breast of Banham chicken, charred corn, summer girolles, baby leeks & verjus vinaigrette

Breast of duck, confit leg wonton, five spiced pineapple, baby pak choi & crisp vermicelli

Wild seabass, burnt hispi cabbage, fricassee of baby vegetables & bouillabaisse sauce

Pave of cod, Keralan spiced cauliflower, tenderstem & chilli mango salsa

Fricassee of summer vegetables, borlotti beans, wild garlic, summer girolles & Cretan olive oil (vg)

Provençal vegetable tart, chickpea, black garlic & sundried tomato salsa (vg)

Select a side for the table

Roasted potatoes, thyme & garlic • Garden mint & buttered new potatoes

Dauphinoise potatoes • Lemon & parsley crushed potatoes



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DESSERTS

Classic peach Melba

Caramel & chocolate tart, passion fruit mousse

Pineapple upside down cake, pink grapefruit sorbet

Caramelised mango, coconut sorbet & lime

English carrot sponge, camomile & ginger sauce, cream cheese

Additional course £12 per person

Selection of British cheeses, chutney & crackers