

# 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 recommended.

## 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 | £60 PER PERSON

MENU 4 | £65 PER PERSON

MENU 5 | £75 PER PERSON

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

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 Executive 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 recommended.

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

### **STARTERS**

#### ATLANTIC OCTOPUS

Urfa chilli glaze, pickled vegetables, bottarga

#### BURRATA

Prosciutto, spiced melon purée, yellow mustard, shiso crisp

#### CONFIT CHICKEN TERRINE

Yellow Thai curry, crispy skin

#### HERITAGE TOMATO

Gochujang fondue, pinenuts, olive dust (VE)

### **MAINS**

#### RIB EYE STEAK

Zhoug glaze, hand cut chips, rocket

#### SUMAC TROUT

Crab tabbouleh, cured lemon pearls, caviar

#### STUFFED CHICKEN CAFREAL

Confit kohlrabi, rosemary daal, coriander foam

#### CELERIAC RISOTTO

Morel cream, rainbow cauliflower, zataar mille feuille (VE)

### **DESSERTS**

#### CHILLI GUAVA MOUSSE

Hibiscus gelée, meringue (VE)

#### CARAMELISED WHITE CHOCOLATE

Miso tart, brioche ice cream, vanilla tuille

#### MANGO CHEESECAKE

Lychee sorbet, coconut macaroon

#### BRITISH CHEESE

Quince jelly, charcoal crackers, grapes

*(VE) Suitable for vegans*

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### **MENU 1 | VEGAN £60 PER PERSON**

HERITAGE TOMATO  
Gochujang fondue, pinenuts, olive dust (VE)

CELERIAC RISOTTO  
Morel cream, rainbow cauliflower, zataar mille feuille (VE)

CHILLI GUAVA MOUSSE  
Hibiscus gelée, meringue (VE)

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### **MENU 2 | VEGETARIAN £60 PER PERSON**

WATERMELON TARTARE  
Tomato sphere, sourdough crisp

STROZAPRETTI  
Kalamata, green peas, broccoli, miso red pepper

MANGO CHEESECAKE  
Lychee sorbet, coconut macaroon

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### **MENU 3 £60 PER PERSON**

ATLANTIC OCTOPUS  
Urfa chilli glaze, pickled vegetables, bottarga

STUFFED CHICKEN CAFREAL  
Confit kohlrabi, rosemary daal, coriander foam

CHILLI GUAVA MOUSSE  
Hibiscus gelée, meringue

*(VE) Suitable for vegans*

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### **MENU 4** **£65 PER PERSON**

CONFIT CHICKEN TERRINE  
Yellow Thai curry, crispy skin

SUMAC TROUT  
Crab tabbouleh, cured lemon pearls, caviar

MANGO CHEESECAKE  
Lychee sorbet, coconut macaroon

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### **MENU 5** **£75 PER PERSON**

BURRATA  
Prosciutto, spiced melon purée, yellow mustard, shiso crisp

RAS EL HANOUT LAMB  
Broccoli purée, fregolla

CARAMELISED WHITE CHOCOLATE  
Miso tart, brioche ice cream, vanilla tuille

*(VE) Suitable for vegans*

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