

SCOTT'S

*The Private Room*  
*at*  
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The Private Room, hung with work by leading British artists, is an attractive and intimate Art Deco-style space, seating up to 40 guests for lunch or dinner.

In addition to dining, the room will accommodate a canapé reception for a maximum of 50 guests. The room is perfect for business lunches and dinners, presentations, press launches or private celebrations and is equipped with two plasma screens (hidden when not in use), wireless internet access and audio playback options.

Our selection of menus have been created by Chef Director, Tim Hughes and Head Chef, David McCarthy. We are happy to consider other seasonal options or your favourite dish from our current A La Carte menu to create your own bespoke menu.

Parties of up to 16 people may choose a selection of three starters, three main courses and three desserts from our current a la carte menu for guests to order from on the day. For parties of 17 people or more, we require one set menu to be chosen for all guests (the same one starter, one main course and one dessert). We cater for specific dietary requirements and can make wine recommendations for your event.

We provide all events with complimentary menu cards, place cards and decorate the tables with flowers and candles on your behalf.



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Winter Menus

Available from 6th October 2014 to 8th March 2015

Menu 1  
£52.00

Twice-baked Montgomery cheddar soufflé  
with celery, apple & walnut

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Roast breast of Devonshire chicken,  
quail egg pie, caramelised onion,  
tarragon jus

-----

Hazelnut & toffee coupe

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Teas, coffee & petits fours

Menu 2  
£56.00

Heritage beetroot & goat's cheese salad with  
toasted quinoa & preserved lemon

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Braised Angus beef  
with chestnut mushrooms, bacon,  
glazed onions & parsnip mash

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Bramley apple pie with vanilla ice cream

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Teas, coffee & petits fours

Menu 3  
£58.00

Potted ham & wild rabbit,  
deep-fried Burford Brown egg & piccalilli

-----

Grilled Wester Ross salmon  
with artichoke purée, shrimp tempura  
& shellfish dressing

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Blackberry sponge pudding with custard

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Teas, coffee & petits fours

Menu 4  
£60.00

Tenderstem broccoli & Gorgonzola tart  
with truffled pea shoot salad

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Roasted cod,  
mixed beans, chorizo  
& Padrón peppers

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Passion fruit crème brûlée with coconut tuile

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Teas, coffee & petits fours

An additional course of British or European cheeses can be added to  
all menus at a supplement of £12.50 per person.

*Cheese boards will consist of a bespoke selection of British or European cheeses accompanied with our own home-made  
crackers and pickles.*

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Winter Menus

Available from 6th October 2014 to 8th March 2015

Menu 5  
£64.00

Bass & prawn ceviche with jalapeño,  
avocado & plaintain crisps

-----  
Roast Gressingham duck,  
cherry tatin, grilled cabbage,  
spiced honey sauce

-----  
Cru Virunga honeycomb chocolate crunch bar

-----  
Teas, coffee & petits fours

Menu 6  
£66.00

Burrata, Parma ham,  
lemon pesto

-----  
Fillet of halibut  
with artichoke tortellini, pomodoro sauce

-----  
Vanilla panna cotta with blackberry  
& apple granita

-----  
Teas, coffee & petits fours

Menu 7  
£74.00

Dorset crab, apple jelly,  
crab biscuit

-----  
Roast best end of Cornish lamb,  
braised shoulder, carrot purée,  
curly kale, rosemary juice

-----  
Pear tarte tatin

-----  
Teas, coffee & petits fours

Menu 8  
£85.00

Seared scallops with barbecued pork  
& fragrant herbs

-----  
Fillet of beef  
with creamed spinach, foie gras bonbon  
& Madeira jus

-----  
Scott's dessert plate

-----  
Teas, coffee & petits fours

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WINTER MENUS 2014-2015

Christmas Menus

*Available throughout December*

Menu 9  
£75.00

Gravlax with pickled cucumber,  
dill sauce & rye bread

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Norfolk bronze turkey  
with wild boar sausage, chestnut stuffing,  
buttered sprout tops & cranberry sauce

-----

Christmas pudding soufflé

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Teas, coffee & petits fours

Menu 6  
£86.00

Scott's shellfish cocktail

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Beef Wellington  
with wild mushrooms, sautéed spinach,  
Madeira & truffle sauce

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Chocolate cheesecake  
with Christmas spiced mandarins

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Teas, coffee & petits fours

An additional cheese course can be added to the Christmas menus  
at a supplement of £12.50 per person:

British cheeses

*or*

Cropwell Bishop Stilton with Port jelly

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WINTER MENUS 2014-2015

Sample reduced a la carte menu

*Available for groups of up to 16 guests only.*

*Guests may order on the day from a choice of three starters, three main courses and three desserts. Please note this is a sample menu only and a bespoke reduced a la carte menu will be created for your event.*

Dressed crab

Burratina  
with caponata and fried courgette flower

Bass ceviche  
with jalapeño and avocado

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Seared sea bass  
lemon and herb butter

Chargrilled veal chop  
with roasted artichokes and sage butter

Grilled 16oz Dover sole (served off the bone),  
heritage potatoes, seasonal greens & Béarnaise sauce

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Bakewell pudding  
with almond ice cream

Chocolate caramel fondant  
with banana ice cream

Vanilla panna cotta  
blackberries, apple granita and fennel pollen

-----

Teas, coffee & petits fours

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Pre-lunch/dinner canapés  
Please choose 4 canapés from the selection below  
£12.00 per head

Thai soft rolls  
with fragrant herbs (v)

Tataki of beef  
with French beans

Dorset crab on toast  
with celeriac rémoulade

Scotch quail's egg  
with caper mayonnaise

Fish goujons  
with mushy peas

Tomato & mozzarella tortino  
with basil (v)

Saffron and mozzarella arancini with  
gremolata crème fraîche (v)

Shrimp burger

Scottish langoustine,  
Pata Negra, aioli and  
pea shoot roll

Loyster tortilla with chilli salsa  
& guacamole

Orkney scallop, lime, red onion  
& avocado ceviche

Fried gnocchi  
with Parma ham

Marinated salmon, pumpernickel,  
beetroot & horseradish

Olive crusted seabass  
with tomato Provençale

Courgette roll with asparagus,  
fennel & apple (v)

Rare Bannockburn beef with Yorkshire  
pudding & horseradish

Smoked salmon royale  
on Melba toast

Scott's fish pie

Baked wild mushroom tart (v)





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**CHAMPAGNE**

Gyéjacquot Brut NV	65.00
Gaston Chiquet Brut Tradition 1er Cru NV	71.00
R'de Ruinart Brut NV	80.00
Gaston Chiquet Rose 1er Cru NV	86.00
Louis Roederer Brut Premier NV	89.00
Larmandier-Bernier Brut Latitude 1er Cru NV	94.00
Jacquesson Cuvée 737 NV	107.00
Bruno Paillard Rosé Premiere Cuvée NV	112.00
Alfred Gratien Brut Millésime 1999	116.00
Bollinger Rose Brut NV	122.00
Bollinger La Grand Année Brut 2004	170.00
Krug Grande Cuvée NV	212.00
Dom Perignon Oenothèque 1996	525.00
Salon 'Les Mesnil' 1999	795.00

**ROSÉ**

Château de Fonscolombe, Provence 2012	36.00
Aubun Rosé Doamine de Lansac, Alpilles 2012	38.00
Birichino Vin Gris California 2012	54.00
Sancerre Rosé, Domaine Sautereau, Loire Valley 2012	56.00
Rioja Rosado Gran Reserva Tondonia, Lopez de Heredia, Rioja Alta 2000	64.00
Bandol Rosé, Domaine de Terrebrune, Provence 2012	72.00

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FRANCE

Languedoc/Roussillon/Jurançon	
Viognier Domaine Coudoulet 2012	34.00
Picpoul de Pinet, Domaine Félines Jourdan, Languedoc 2013	36.00
Mas Champart Saint-Chinian 2012	56.00
Loire Valley	
Muscadet de Sèvre et Maine 'sur lie', Haut Fevrie 2013	32.00
Sauvignon Blanc 'Les Genets Gris' J.F. Thibault 2012	42.00
Vouvray Spring Vincent et Tania Careme 2012	44.00
Sancerre Vincent Delaporte 2013	60.00
Pouilly-Fumé 'La Charnoie', Domaine Patrick Coulbois 2012	61.00
Menetou-Salon Les Blanchais, Henry Pelle 2011	69.00
Alsace	
Sylvaner Joseph Cattin 2011	40.00
Riesling Brandluft, Rieffel 2010	54.00
Pinot Blanc 'Barriques' Ostertag 2012	55.00
Pinot Gris A360P Ostertag 2010	114.00
Rhône Valley & Provence	
Lirac Blanc Château d'Aqueria 2012	51.00
Château de Ceron Graves Blanc 2012	53.00
Bandol Domaine de Terrebrune 2012	76.00
Châteauneuf-du-Pape Blanc, Domaine des Saumades 2011	85.00
Condrieu 'Les Vallins' Blanc Christophe 2012	115.00

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FRANCE

Burgundy

Petit Chablis Gerard Villain 2011	40.00
Saint-Veran Tradition Domaine des Deux Roches 2012	51.00
Chablis Domaine de Chaude Ecuelle 2012	52.00
Mâcon-Milly Lamartine, Heritiers du Comte Lafon 2011	70.00
Montagny 1er Cru Jean Marc Boillot 2012	74.00
Auxey Duresses Blanc Domaine Coche-Bizouard 2009	75.00
Pouilly-Fuisse 'Vigne Blanche', Saumaize-Michelin 2012	78.00
Meursault 'Clos du Cromin' Michel Caillot 2010	101.00
Puligny-Montrachet Jacques Carillon 2011	123.00
Nuits- St.Georges 1er Cru Les Terres Blanches, Patrice Rion 2010	144.00
Puligny-Montrachet 1er Cru Combettes, Louis Carillon 2009	190.00
Corton-Charlemagne Grand Cru, Domaine de la Vougeraie 2008	365.00

ITALY & AUSTRIA

Gavi di Gavi La Mesma, Piedmont 2013	39.00
Pinot Grigio Russolo, Friuli 2012	40.00
Sauvignon Winkl Cantina Terlan 2013	61.00
Etna Bianco Graci,Sicily 2012	66.00
Gris-Pinot Grigio 'Lis Neris', Alvaro Pecorari, Isonzo 2011	79.00
Chardonnay Edi Kante, Friuli 2010	82.00

SPAIN & PORTUGAL

Verdejo Rueda Blanco Bodegas Pascual 2013	38.00
DouRosa Vinho Branco 2012	40.00
Albariño Bodegas Pascual 2013	48.00
Rioja Blanco, Allende, Briones, Rioja Alta 2010	68.00

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THE AMERICAS

La Flor Sauvignon Blanc, Mendoza, Argentina 2013	38.00
Camino Cellars Chardonnay, Monterey County, California 2011	44.00
Qupé Viognier/Chardonnay Santa Maria, California 2012	62.00
Frog's Leap Chardonnay, Napa Valley 2012	72.00
Ridge Vineyard Estate Chardonnay, Santa Cruz California 2012	120.00
Hyde Chardonnay, David Ramey, Napa 2009	138.00

AUSTRALIA, NEW ZEALAND & SOUTH AFRICA

Cape Mentelle Sauvignon-Semillon Margaret River 2013	40.00
Isabel Estate Sauvignon Blanc 2013	54.00
Bellbird Spring 'Block' Sauvignon Blanc 2012	63.00
Waterford Estate Chardonnay, Stellenbosch 2011	63.00
Dog Point Chardonnay Marlborough 2011	73.00
Eben Sadie, Palladius, Swartland 2010	126.00

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RED

FRANCE

Corbieres Vieilles Vignes Château Fontareche 2012	32.00
Crozes-Hermitage, Domaine les Chenets 2011	56.00
Gigondas, 'La Bastide St. Vincent', Guy Daniel 2011	61.00
Château de Beaucastel Chateauneuf-du-Pape 2008	180.00

Loire Valley

Gamay 'Les Originelles' Robert Serol, Côte Roannaise 2012	40.00
Bourgeuil, Domaine de la Butte 2012	53.00
Sancerre Rouge Vincent Delaporte, Loire 2013	61.00

Bordeaux

Château Lucas Lussac St.Emilion 2009	46.00
Château du Pavillon Canon Fronsac 2009	57.00
Château Petit Val, Grand Cru St.Emilion 2010	68.00
Château de Mayne Rene Pomerol 2008	95.00
Margaux du Château Margaux, Margaux 2009	130.00
Château Magdelaine Grand Cru Classe, St Emilion 2007	158.00
Château Leoville Barton 2eme Cru Classe St.Julien 2002	205.00
Château Palmer 3eme Cru Classe Margaux 1990	660.00
Château Cheval Blanc 1er Cru Classe, St Emilion 2 002/1997/1995	150/1150/1150
Château Le Pin Pomerol 1990 (3 bottles only)	4000
Château Petrus Pomerol 2003/1982 (3 bottles only)	2950/6900

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FRANCE

Givry 1er Cru Domaine Danjean-Berthoux 2012	57.00
Fleurie Clos de la Grand 'Cour Jean Louis Dutraive 2012	58.00
Bourgogne Rouge 'Les Champs de l'Abbaye' Alain et Isabelle Hasard 2011	69.00
St Aubin 1er Cru Derriere La Tour Jean-Claude Bachelet 2011	72.00
Marsannay Joseph Roty 2010	76.00
Gevrey-Chambertin' Croix des Champs' Haisma 2011	93.00
Beaune 1er Cru Bressandes Henri Germain 2008	128.00
Volnay 1er Cru En Chevret Henri Boillot 2008	192.00
Clos de Vougeot Meo-Camuzet 2007	375.00
Vosne Romanee 'Brulees' Meo-Camuzet 2007	625.00
Richebourg Grand Cru Anne Gros 2005 (6 bts only)	950.00
La Tache Grand Cru Domaine de la Romanee-Conti 2000 (4 bts only)	2800

ITALY

Bardolino Classico Raval 2013	33.00
Valpolicella Classico, Lena di Mezzo, Monte del Fra 2013	37.00
Merlot 'Prunorosso' Rugra, Piedmont 2012	48.00
Chianti Classico La Porta di Vertine, Tuscany 2010	62.00
Nebbiolo d'Alba 'Valmaggione' Luciano Sandrone, Piedmont 2010	93.00
Barolo Le Vigne Luciano Sandrone, Piedmont 2006	255.00
Sassicaia Tenuta San Guido, Tuscany 2002	395.00

SPAIN, PORTUGAL & LEBANON

Cillar de Silos, Ribera Del Duero 2012	42.00
Rioja Allende, Briones 2007	66.00
Chateau Musar Rouge, Lebanon 2001	110.00
Alion Bodegas Vinedos Alion, Ribera del Duero 2007	148.00
Valbuena, Vega Sicilia, Ribera del Duero 008	270.00
La Faraona Descendientes de J.Palacios, Bierzo 2007	850.00

Please note wines are subject to availability, vintage and price changes

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THE AMERICAS

Malbec 'La Flor' Pulenta Estate, Mendoza 2013	37.00
Central Coast Syrah, Qupé Winery, Santa Barbara 2011	60.00
Pinot Noir, Drouhin, Oregon 2011	90.00
Ridge Vineyards, Lytton Spring, Santa Cruz 2011	99.00
Dominus Estate Napa 2001	395.00
Ridge Monte Bello Santa Cruz 1995	600.00

AUSTRALIA, NEW ZEALAND & SOUTH AFRICA

Elderton Shiraz/Cabernet Sauvignon Barossa Valley 2013	42.00
Rock Gully Shiraz, Frankland Estate 2012	48.00
Eben Saide 'Sequillo' Swartland 2010	70.00
Alana Estate Pinot Noir 2009	81.00



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**DESSERT**

Côteaux du Layon 'St.Aubin', Domaine des Forges 2012	48.00
Muscat Beaumes de Venise, Domaine de Durban 2010	58.00
Banyuls 'Cuvée Joseph Géraud', Domaine Piétri Géraud 2011	50.00
Château Partarrieu, Sauternes 2011	79.00
Tokaji Aszú 5 Puttonyos, Tokaji Oremus (50cl) 2005	110.00

**SPIRITS & DIGESTIFS**

Spirit with mixer	8.00 / 9.25
Spirit with juice	9.75
Quinta de la Rosa 2006	10.25
Quinta de la Rosa 'Tonel' 10 year old Tawny Port	11.25
Baron de Sigognac 10 Year Old	9.00
Remy Martin V.S.O.P	8.75
Leyrat XO Exelite	22.00

**BEERS**

Kaliber Non-Alcoholic Lager	3.75
Samuel Smith Organic Lager	5.25
Samuel Smith Organic Ale	5.25

**MINERALS**

Evian / Badoit Water 750ml	4.95
Cranberry Juice (litre)	40.00
Fresh Orange and Grapefruit (litre)	50.00 / 5.50

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## Booking

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