



The Stafford London

KEMPINSKI

PRIVATE DINING

BRENDON FYLDES, EXECUTIVE CHEF HAS CREATED THE FOLLOWING MENUS FROM WHICH YOU MAY SELECT FOR YOUR PRIVATE EVENT AT THE STAFFORD.

BRENDON HAS DESIGNED THESE MENUS ALLOWING YOU TO PLAN YOUR EVENT TO MEET YOUR EVERY NEED.

SHOULD YOU REQUIRE, WE WILL ALSO BE DELIGHTED TO CREATE FOR YOU A BESPOKE MENU TO MEET YOUR SPECIFIC REQUIREMENTS.

PRIVATE DINING MENUS – CANAPES

COLD

Pata negra & plum tomato
Seasonal soup (hot or cold)
Roast beef, Yorkshire pudding, horseradish cream
Smoked salmon Rillettes
Parfait foie gras, golden raisins
Oysters natural
Sushi
Scotch eggs
Prawn cocktail
Chicken Caesar salad
Quail egg Florentine
Peppered goats cheese, beetroot relish

HOT

Frogs legs
Homemade sausage rolls
Sesame roast tuna
Salt chilli prawns
Oyster Rockefeller
Thai chicken satay
Breaded fish fingers, tartar sauce
Spiced lamb kofta, Vietnamese dressing
Spanish omelette
Mackerel & squid spring roll
Beef & stilton spring rolls
Wild mushroom, pine nut & tarragon pies

All prices are per person and inclusive of VAT

PRIVATE DINING MENUS – CANAPES

DESSERTS

Fig rolls
Iced chocolate shots
Lemon tart
Peppered pineapple
Lemon posset, English raspberries
Eton mess
Topsy trifle
Lancashire rarebit
Lemon drizzle cake
Bakewell slice

£18.00 per person for a choice of 6 canapés
£2.75 per person for each additional canapé selected

All prices are per person and inclusive of VAT