

BALTHAZAR
~ PRIVATE DINING ~

*Le Petit Salon Privé
& Le Grand Salon Privé*

SAVOURY CANAPÉS

£4.50 per bite

Bayonne ham, celeriac remoulade and pear chutney

Smoked salmon blinis with citrus cream

Goats cheese and tomato tartlet (v)

Crispy rösti with caviar and sour cream

Palmier pastries, caramelised onion, thyme and chimichurri

Grilled sirloin skewers with Béarnaise sauce

Marinated grilled chicken skewers, honey and mustard dip

Onion soup, cheese and croutons (v)

Beetroot, feta cheese, taggiasca olive and fresh basil skewer

Skewer of chilli marinated king prawns, saffron aïoli

Rock Oysters No.2 with Royal Baerii caviar sprinkled with gold

(Supplement £4.50 per canapé minimum 24 pieces)

Rock Oysters No.2 Rockefeller

(gratinated oysters with herb sauce & pangrattato)

(Supplement £2 per canapé)



SWEET CANAPÉS

£4.50 per bite

Macarons

Balthazar chocolate truffles

TASTING DISHES

SAVOURY BOWLS

£7.50

Hand-picked Dorset crab

rich and smooth tomato, basil sauce and crostini

Balthazar baby gem salad (vg)

*Baby gem, quinoa, beetroot, butternut squash, feta cheese,
toasted walnuts, cranberries, honey mustard dressing*

Wild mushroom risotto

goats cheese, tarragon and truffle oil

Buffalo mozzarella (v)

Bayonne ham, cracked black pepper and lemon balm

Sautéed king prawns

roasted tomato sauce, garlic, chilli and wild rocket

Baked cod fillet meunière

thyme roasted celeriac, butter, lemon, capers and parsley

Chargrilled halloumi (v)

*smoked aubergine, giant couscous, red pepper tapenade,
toasted almonds and labneh*



SWEET MINI DISHES

£7.50

Classic crème brûlée

Chocolate profiteroles

Gateau opera cake



GOURMET MENU

£70

Buffalo mozzarella

Bayonne ham, cracked black pepper and lemon balm

Pan-roasted chicken supreme

boulangère potatoes, roasted carrots and red wine jus

Crème brûlée

caramelised sugar crust

EPICURE MENU

£80

Balthazar baby gem salad (vg)

*Baby gem, quinoa, beetroot, butternut squash, feta cheese,
toasted walnuts, cranberries, honey mustard dressing*

Roasted rump of lamb 'Provençale'

*roasted tomato, grilled red peppers, courgettes, aubergines,
black olive dressing*

Paris brest

hazelnut praline and vanilla ice cream

IMPERIAL MENU

£90

We offer the below choice menu and we require all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

Salmon gravadlax
horseradish cream, pickled fennel and rye bread

Baked camembert
truffled honey, garlic and rosemary crostini's

Duck liver parfait
spiced pear chutney and toasted brioche

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Fillet de boeuf 7oz/198g
rösti potato, green beans, watercress and sauce a la truffe noire

Roasted shetland island salmon
crushed new potatoes, shallots, tapenade and soft herbs

Grilled aubergine and quinoa (vg)
*filled with quinoa, potatoes, mustard and roscoff onions
served with a rich tomato sauce, feta cheese and pumpkin seeds*

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Gateau opera
layered coffee soaked sponge, espresso cream, chocolate ganache

Rum baba
armagnac prunes and crème anglaise

Crème brûlée
caramelised sugar crust

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Assiette de fromage
Comte | Saint Maure | Fourme d'Ambert

ROYAL MENU

£100

We offer the below choice menu and we require all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

Hand-picked dorset crab

rich smooth tomato sauce, basil and crostini

Salmon gravadlax

horseradish cream, pickled fennel and rye bread

Balthazar baby gem salad (vg)

*baby gem, quinoa, beetroot, butternut squash, feta cheese,
toasted walnuts, cranberries, honey mustard dressing*

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Fillet de boeuf 7oz/198g

rösti potato, green beans, watercress and sauce a la truffe noire

Turbot meunière

capers, lemon, parsley and beurre noisette

Chargrilled halloumi (v)

smoked aubergine, giant couscous, red pepper tapenade, toasted almonds and labneh

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Gateau opera

layered coffee soaked sponge, espresso cream, chocolate ganache

Paris brest

hazelnut praline, vanilla ice cream, warm chocolate sauce

Crème brûlée

caramelised sugar crust

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Assiette de fromage

Comte | Saint Maure | Fourme d'Ambert

SIDE DISHES

Pommes frites £5.95

Vichy carrots with smoked garlic butter £6.50

Pomme purée £5.95

Tomato salad £5.95

Macaroni cheese £6.95

Haricot verts with shallots £5.95

Salad mesclun with champagne vinaigrette £5.95

Creamed spinach with grated parmesan £6.50

To enquire, please contact our private dining team

*Email: events@caprice-holdings.co.uk
or call 020 3727 6549*

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