



**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

Crispy rösti with caviar and sour cream

Palmier pastries, caramelised onion, thyme and chimichurie (v)

Grilled sirloin skewers with Béarnaise sauce

Marinated grilled chicken skewers, honey and mustard dip

Beetroot, feta cheese, taggiasca olive and fresh basil skewer (v)

Skewer of chilli marinated king prawns, saffron ailoi

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 (v)

Balthazar chocolate truffles (v)

## 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 (v)  
*goats cheese, tarragon, chestnut crumb and truffle oil*

Buffalo mozzarella (v)  
*roasted butternut squash, toasted pine nut and chilli dressing*

Sautéed king prawns  
*roasted tomato sauce, garlic, chilli and wild rocket*

Baked shetland island salmon  
*thyme roasted celeric, 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 (v)

Chocolate profiteroles (v)

Gateau opera cake (v)

## GOURMET MENU

£70

Basket of Parisienne baguette (vg)

~

Buffalo mozzarella (v)

*roasted butternut squash, toasted pine nuts and chilli dressing*

~

Pan-roasted chicken supreme

*pomme puree, baby onions, lardons, mushrooms and tarragon jus*

~

Crème brûlée (v)

*caramelised sugar crust*

~

Selection of teas and filter coffees

## EPICURE MENU

£75

Basket of Parisienne baguette (vg)

~

Balthazar baby gem salad (vg)

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

~

Roasted rump of lamb

*Roquefort potato gratin, watercress, rosemary and red wine jus*

~

Paris brest (v)

*hazelnut praline and vanilla ice cream*

~

Selection of teas and filter coffees

## 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*

Basket of Parisienne baguette (vg)

~

Salmon gravadlax  
*horseradish cream, pickled fennel and rye bread*

Baked camembert (v)  
*truffled honey, garlic and rosemary crostini's*

Duck liver parfait  
*spiced pear and cranberry chutney and toasted brioche*

~

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

Seared fillet of shetland island salmon  
*roasted pumpkin, tenderstem broccoli and black olive dressing*

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

~

Gateau opera (v)  
*layered coffee-soaked sponge, espresso cream, chocolate ganache*

Rum baba (v)  
*armagnac prunes and crème anglaise*

Crème brûlée (v)  
*caramelised sugar crust*

~

Assiette de fromage (v)  
*Comte | Saint Maure | Fourme d'Ambert*

Selection of teas and filter coffees

## ROYAL MENU

£110

*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*

Basket of Parisienne baguette (vg)

~

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*

~

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*

~

Gateau opera (v)

*layered coffee-soaked sponge, espresso cream, chocolate ganache*

Paris brest (v)

*hazelnut praline, vanilla ice cream, warm chocolate sauce*

Crème brûlée (v)

*caramelised sugar crust*

~

Assiette de fromage

*Comte | Saint Maure | Fourme d'Ambert*

Selection of teas and filter coffees

## **SIDE DISHES**

Pommes frites £5.95

Brussel sprouts with chestnut and sage 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](mailto:events@caprice-holdings.co.uk)  
or call 020 3727 6549*

**BALTHAZAR**  
PRIVATE DINING

*4-6 Russell Street, London WC2B 5HZ  
Telephone: 020 3301 8855  
[www.balthazarlondon.com](http://www.balthazarlondon.com)*