

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 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 and truffle oil

Buffalo mozzarella (v)
grilled artichokes, wild rocket, grated truffle and extra virgin lemon oil

Sautéed king prawns
vegetable julienne, lobster sauce, parmesan and savoury herb crumb

Seared fillet of shetland island salmon
couscous, coriander, courgettes, chilli and sauce vierge

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)
*grilled artichokes, wild rocket, grated truffle
and extra virgin lemon lemon oil*

~

Pan roasted chicken ballotine
spinach tagliolini, baby watercress, chilli, garlic, lemon and herb dressing

~

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

sauteed turnips, heritage carrots, celeriac and swede and, sauce verte

~

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
couscous, coriander, courgettes, chilli and sauce vierge

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)
chantilly cream, pineapple, ginger and toasted almonds

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 truffle 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



ADDITIONS

Cheese plate £12.95

Comte | Saint Maure | Fourme d'Ambert

Balthazar chocolate truffles £4.50

coeur de ganache

To enquire, please contact our private dining team

*Email: 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