



THE CONNAUGHT

PRIVATE EVENTS  
MENU

SPRING & SUMMER  
2026



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WELCOME

---

At The Connaught, we take pride in presenting menus for Private Events that champion the very best of British produce, thoughtfully sourced from local artisans and suppliers.

Our dishes honour the distinguished British heritage of The Connaught, enriched with bold and inspiring flavours from around the world.

Executive chef – Ramiro Lafuente Martinez

Executive Pastry chef – Loic Carbonnet

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.





# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## BREAKFAST MENU

---

CONTINENTAL BREAKFAST £35.00

Freshly Squeezed Juices  
Orange, Grapefruit & Carrot

The Connaught Bakery Basket  
Croissants, Pains au Chocolat, Danish Pastries & Bread  
Selection of Preserves & Butter

Seasonal Fruit Salad

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

ENGLISH BREAKFAST £45.00

Freshly Squeezed Juices  
Orange, Grapefruit & Carrot

The Connaught Bakery Basket  
Croissants, Pains au Chocolat, Danish Pastries & Bread  
Selection of Preserves & Butter

Full English  
Scrambled Eggs, Dry Cured Bacon, Sausage, Mushrooms & Tomatoes  
or

Smoked Salmon & Scrambled Eggs

*Supplement of £15 per person for choice menu*

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## BREAKFAST MENU

WELLBEING BREAKFAST £40.00

Freshly Squeezed Juices  
Orange, Grapefruit & Carrot

Green Juice  
Granny Smith Apple, Kale, Cucumber, Spinach, Lemon, Young Ginger

Fruit & Berry Bowl

Coconut Chia Bowl, Seasonal Fruits, Dates Cacao, Brazil Nuts

Bircher Muesli, Apples, Goji Berries, Nuts

Home-Made Granola, Nuts, Greek Yoghurt

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

THE EUROPEAN BREAKFAST £40.00

Freshly Squeezed Juices  
Orange, Grapefruit & Carrot

The Connaught Bakery Basket  
Croissants, Pains au Chocolat, Danish Pastries & Bread  
Selection of Preserves & Butter

Assorted Mild Artisanal Cheeses  
Artisan Breakfast Cold Cut Meats  
Fresh Seasonal Fruit Salad

The Connaught Blended Coffee  
Selection of Teas & Herbal Infusions

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## BREAKFAST MENU

### INDIVIDUAL BREAKFAST ITEMS

PER PERSON

Choose from the items below to enhance your set breakfast or create your own

### JUICES

Freshly Squeezed Orange, Grapefruit or Carrot Juice £14.00

Green Juice £14.00

*Granny Smith Apple, Kale, Cucumber, Spinach, Lemon,  
Young Ginger*

Turmeric Tonic £14.00

*Acacia Honey, Lime, Himalayan Salt*

### SMOOTHIES

Green Boost £18.00

*Almond Milk, Avocado, Green Apple, Spinach, Dates, Banana*

Fitness & Protein £18.00

*Omega Seed Butter, Chia, Dates, Raw Almond Milk, Blueberries,  
Banana, Hemp*

### BOWLS

Coconut Chia Bowl £12.00

*Seasonal Fruits, Dates Cacao, Brazil Nuts*

Bircher Muesli, Apples, Goji Berries, Nuts £10.00

Fresh Fruit Bowl £12.50

Seasonal Berry Bowl £18.00

Granola & Yoghurt £15.00

With Berries £18.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## BREAKFAST MENU

### FROM THE CONNAUGHT BAKERY

Toast – Choice of White, Brown, Granary or Rye Bread £6.50

Basket of Pastries £19.00

*Croissants, Pains au Chocolat, Danish Pastries*

*(Two pieces of each)*

### BREAKFAST SPECIALITIES

Avocado £21.00

*Cumin, Lime, Chilli, Granary Toast*

*With Smoked Salmon*

£37.00

Oak Smoked Salmon & Organic Scrambled Eggs

£30.00

Truffle Scrambled Eggs

£40.00

Eggs Benedict

£28.00

*Slow Roasted Ham, Hollandaise*

French Brioche Toast

£24.00

*Roasted Fruit*

Buttermilk Pancakes

£24.00

*Seasonal Berries, Banana*

Gluten Free Almond Pancakes

£24.00

*Banana, Whipped Cream, Maple Syrup*

Belgian Waffles

£24.00

*Blueberries, Whipped Cream*

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## BREAKFAST MENU

### BREAKFAST CANAPÉS

PER ITEM

#### COLD

Spring Pea Tartlet, Ricotta Cheese & Mint	£9.00
Mini Spinach & Goat's Cheese Quiche	£9.00
Scottish Smoked Salmon Tartare, Horseradish Cream & Chives	£9.00
Avocado Mousse on Sourdough Toast, Quail Egg	£9.00
Smoked Haddock, Pumpernickel Bread, Marinated Radish & Lemon Cream	£9.00

#### HOT

Connaught Croque-Monsieur, Aged Comté Cheese	£9.00
Cheese Gougère, Ham & Chives	£9.00
Sunny Side Up Quail's Egg, Roasted Spinach & Truffle, Brioche Toast	£9.00
Mini Truffle & Scrambled Egg "Vol Au Vent"	£9.00
Mini Hash Brown, Oak Smoked Salmon, Dill	£9.00

#### SWEET

Blueberry Muffins	£9.00
Seasonal Fruit Skewers	£9.00
Lime Madeleines	£9.00
Greek Yoghurt, Honey, Dry Nuts	£9.00
Chocolate Cookie	£9.00



Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## COFFEE & TEA BREAKS

---

PER PERSON

### COFFEE BREAKS

Tea, Coffee, Homemade Connaught Biscuits	£11.50
Tea, Coffee, Fresh Breakfast Pastries	£16.00
Tea, Coffee, Afternoon Tea Pastries	£25.00
Tea & Coffee	£8.50

### COFFEE BREAK ENHANCEMENT

Select from the following items to create your menu in addition to tea & coffee.

Additional items are priced at the supplements as shown.

### SAVOURY

Selection of Seasonal Crudités, Assorted Dips (Served Individually)	£8.00
Roasted Almonds with Maldon Salt	£8.00
Assorted Tea Sandwiches (Three per person)	£12.00
Mixed Nuts Roasted, Honey & Spice	£8.00

### SWEET

Buttermilk Scones, Homemade Strawberry Jam and Clotted Cream	£10.00
Chocolate and Pecan Brownie	£10.00
Lime Madeleines	£10.00
Marble Cake	£10.00
Homemade Chocolate Cookie	£10.00
Coconut Chia Bowl	£10.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WORKING LUNCH & BUFFET SELECTION

---

### WORKING LUNCH MENU A

£63.00 PER PERSON

Minimum 5 guests, maximum 80 guests

#### SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Caesar Salad, Aged Parmesan, Anchovies, Croutons & Chervil

Superfood Salad, Round Lettuce, Rocket, Enoki Mushrooms, Avocado,  
Goji Berries

#### SANDWICHES

*Served with Homemade Lincolnshire Potato Crisps*

Smoked Salmon Bagel, Yuzu & Avocado Cream, Watermelon Radish,  
Lemon Balm

Coronation Chicken On Brioche Bread, Coriander Emulsion, Toasted  
Almonds & Raisins

Homemade Focaccia, Tomato, Mozzarella Cheese, Basil Pesto

#### DESSERTS

Lime Cheesecake, Strawberry & Basil

Strawberry Choux, Haitian Vanilla Cream

Sliced Seasonal Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusion

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WORKING LUNCH & BUFFET SELECTION

---

### WORKING LUNCH MENU B

Minimum 12 guests, maximum 80 guests

£70.00 PER PERSON

#### SOUP

*Served with Sourdough Croutons & Aged Parmesan Flakes*

Farmers Vegetable Soup, Seasonal Vegetables, Herb Oil

#### SALAD

Organic Mixed Leaves, Balsamic & Lemon Dressing

Connaught Cobb, Chicken Breast, Boiled Egg, Avocado, Bacon,

Blue Cheese

#### SANDWICHES

*Served with Homemade Lincolnshire Potato Crisps*

Prawn Roll, Wholegrain Mustard Sauce, Crispy Celery & Red Apple Salad

Slow Cooked Beef On Bap Bread, Chipotle Emulsion, Red Onion

Chutney, Coriander

Paprika & Lemon Marinated Chicken Wrap, Grilled Bell Pepper Salad, Sumac &

Mint Yoghurt

Egg Mayonnaise On Brioche, Devilled Sauce with Capers & Cornichons

#### DESSERTS

Almond Financier, Raspberry & Lime

Hazelnut & Milk Chocolate Mousse, Sea Salt

Sliced Seasonal Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusion

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WORKING LUNCH & BUFFET SELECTION

---

### BUFFET MENU A

£76.00 PER PERSON

Minimum 12 guests, maximum 80 guests

#### SOUP & SANDWICH

Chilled Spring Pea Soup

Tomato & Mozzarella Panini, Artichokes In Oil, Rocket & Basil

#### SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Melon & Parma Ham Salad, Mozzarella Pearls, Citrus Dressing

Salt- Baked Beetroot, Strawberries & Seasonal Fruits, Puffed Quinoa,  
Poppy Seed Dressing

#### HOT BUFFET

Scottish Salmon, Cannellini & Green Beans Fricassée, Salsa Verde,  
Saffron Sauce

Roasted Corn-Fed Chicken, Asparagus, Creamy Mushroom Sauce

Green Asparagus Risotto, Grilled Maitake Mushroom, Pecorino Cheese

Roasted Ratte Potatoes, Chimichurri Butter

Seasonal Market Green Vegetables

#### DESSERTS

Hazelnut & Milk Chocolate Mousse, Sea Salt

Strawberry Choux, Haitian Vanilla Cream

Organic Coconut Chia Pudding, Seasonal Fruits & Lime Zest

The Connaught Blended Coffee

Selection of Teas & Herbal Infusion

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WORKING LUNCH & BUFFET SELECTION

---

### BUFFET MENU B

Minimum 12 guests, maximum 80 guests

£84.00 PER PERSON

### SOUP & SANDWICH

San Marzano Tomato & Basil Soup

Prawn Roll, Wholegrain Mustard Sauce, Crispy Celery & Red Apple Salad

### SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Grilled Halloumi Cheese, Seasonal Leaves, Seasonal Fruits, Pine Nuts

Connaught Cobb, Chicken Breast, Boiled Egg, Avocado, Bacon, Blue Cheese

Grilled Octopus & Potato Salad, Cornichon, Capers, Mustard & Lemon Dressing

### HOT BUFFET

Roasted Stone Bass, Grilled Red Pepper Coulis, Swiss Chard, Baby Fennel,  
Mussels, Baby Squid

Braised Beef Cheek Bourguignon, Mushroom, Carrots, Lardons

Grilled Asparagus, Brown butter, Toasted almonds

Cauliflower, Spring Peas & Cheddar Cheese Gratin

Duck Fat Roasted Potatoes

### DESSERTS

Lime Cheesecake, Strawberry & Basil

Almond Financier, Raspberry & Lime

Hazelnut & Milk Chocolate Mousse, Sea Salt

Sliced Seasonal Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusion

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WORKING LUNCH & BUFFET SELECTION

---

### BUFFET MENU C

Minimum 12 guests, maximum 80 guests

£89.00 PER PERSON

### SOUP & SANDWICH

Chilled Spring Pea Soup

Slow Cooked Beef On Bap Bread, Chipotle Emulsion, Red Onion  
Chutney, Coriander

### SALADS

Organic Mixed Leaves, Balsamic & Lemon Dressing

Heirloom Tomato Salad, Basil & Pistachio, Mozzarella Pearls, Red Onion

Grilled Octopus & Potato Salad, Cornichon, Capers, Mustard & Lemon Dressing

Caesar Salad, Parmesan Crusted Chicken, Croutons

Connaught Prawn Cocktail, Baby Gem, Crispy Onions, Marie Rose Sauce

### HOT BUFFET

Poached Cornish Halibut, Green Peas, Baby Leek & Spring Onion Ragu

Hereford Roast Beef Rib, Glazed Carrots & Parsnips

Charred Cauliflower Steak, Gremolata & Capers Sauce, Croutons

Green Asparagus Risotto, Grilled Maitake Mushroom, Pecorino Cheese

Grilled Asparagus, Brown Butter, Toasted Almonds

Cauliflower, Spring Peas & Cheddar Cheese Gratin

Duck Fat Roasted Potatoes

### DESSERTS

Lime Cheesecake, Strawberry & Basil

Almond Financier, Raspberry & Lime

Hazelnut & Milk Chocolate Mousse, Sea Salt

Organic Coconut Chia Pudding, Seasonal Fruits & Lime Zest

Sliced Fruit Platter

The Connaught Blended Coffee

Selection of Teas & Herbal Infusion

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## CANAPÉ, BOWL & FOOD STATION MENU

---

### CANAPÉS

Please select six options from the below menu for pre-dinner canapés at £48.00 per person or ten options from the below menu for a Cocktail Reception Party at £78.00 per person.

Canapés can also be selected individually at £9.00 per canapé.

Crisps & Olives are offered with our compliments.

### COLD

Jamón Ibérico de Bellota on Crystal Bread, Tomato Chutney

Beef Tataki, Pickled Daikon, Tarragon Emulsion

Foie Gras Terrine, Rhubarb, Brioche Toast

Marinated Tuna Tataki, Guacamole, Sesame, Coriander

Cod Brandade on Toasted Baguette, Olive Tapenade

Smoked Salmon Rillettes, Yuzu Cream, Keta Caviar

Rice Paper Rolls, Mint, Coriander & Mango Sauce

Sweet Potato Tartlet, Coconut Cream, Lime & Ginger Gel

Goat Cheese & Rhubarb Jam, Parmesan-Almond Crostini

Piña Colada & Chili Jam



Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## CANAPÉ, BOWL & FOOD STATION MENU

---

### HOT

Mini Connaught Cheeseburger, Tomato Relish  
Timur Glazed Chicken Skewer, Honey-Miso Mayonnaise, Pickled Chilli  
Crispy Pork Belly Taco, Roasted Apple, Jalapeño  
Grilled Octopus, Romesco Sauce, Potato Crumbs  
Hash Brown & Poached Lobster, Imperial Caviar  
Prawn Roll on Milk Bread, Citrus Beurre Blanc  
Cauliflower Tempura, Chili-Honey Glaze, Sesame Yogurt  
Spinach & Feta Cheese Falafel, Chilli Sauce  
Parmesan Potato Rock, Chives Emulsion, Lemon Zest  
Spring Peas Arancini, Smoked Scamorza, Mint, Lemon

### SWEET

Raspberry, Lime & Mint Tartlet  
Olive Oil Financier, Mango Compote  
Vanilla & Caramel Chouquette  
Milk Chocolate & Hazelnut Mousse  
Strawberry Meringue, Vanilla Crème Légère  
Apricot Choux, Pistachio Praline  
Seasonal Fruit Tartlet



Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## CANAPÉ, BOWL & FOOD STATION MENU

---

### BOWL FOOD

To be selected in conjunction with a canapé menu, lunch or dinner

### COLD

#### MEAT

Hereford Beef Tartare, Smoked Egg Yolk, Truffle, Croutons £18.00

Prosciutto & Heritage Melon, Ricotta Cheese, Basil Pesto £16.00

Vitello Tonnato, Caper & Tuna Emulsion, Rocket & Parmesan £18.00

#### FISH

Yellowfin Tuna Poke Bowl, Ponzu Sauce, Sesame £18.00

Connaught Prawn Cocktail, Marie Rose Sauce £18.00

Cured Scottish Salmon, Fennel Pollen Cream, Pickled Cucumber £16.00

#### VEGETARIAN

Beetroot, Strawberries & Seasonal Fruits, Puffed Quinoa, Poppy Seed Dressing £15.00

Collebianco Burrata, Red Dragon & Sunrise Golden Tomatoes, Basil-Pesto Vinaigrette £15.00

Avocado Caesar Salad, Crispy Parmesan, Sourdough Croutons £16.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## CANAPÉ, BOWL & FOOD STATION MENU

---

### HOT

### MEAT

Confit Duck Leg Croquette, Frisse & Apple Slaw £18.00

Grilled Hereford Beef Fillet, Mash Potato, Salsa Verde £19.00

Roasted Chicken Breast, Green Asparagus, Morel  
Mushroom Sauce £16.00

### FISH

Grilled Octopus, Potato Foam, Tomato, Chorizo Compote £18.00

Poached Halibut, Peas, Baby Leek, Silver Onion  
Fricassee, Tarragon £18.00

Cod Fish Cake, Herb Salad, Yoghurt & Broccoli Gribiche £16.00

### VEGETARIAN

Green Asparagus Risotto, Grilled Maitake Mushroom,  
Pecorino Cheese £16.00

Roasted Market Vegetables, Red Curry Sauce, Lotus Root Chips £15.00

Spring Pea Ravioli, Burrata Cheese, Lemon Butter Sauce £16.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## FOOD STATION MENU

To be selected in conjunction with canapé menu, lunch or dinner.

### SUSHI AND SASHIMI

Selection of sushi & maki rolls with traditional garnishes

- Based on Six Pieces per Guest £40.00
- Including Four Pieces of Sashimi £65.00

### CHEESE SELECTION

£30.00

- Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers

### CHARCUTERIE SELECTION

£30.00

- Selection of British & European Charcuterie Cornichons, Whole Grain Mustard, Crystal Bread, Grated Tomato

### FOOD STATIONS PER PERSON

Chef attendant £150.00 per station

### HAND-CARVED ACORN-FED HAM STATION

(Minimum of 25 people)

£45.00

- Crystal Bread & Crackers, Grated Tomatoes

### BEEF TARTARE STATION

£45.00

- Black Angus Beef Tartare, Smoked Rich Yolk

### SEAFOOD STATION

(Market Price)

- Scallop Ceviche, Langoustine & Prawns, Oyster, Clams

### OYSTER STATION

(Market Price)

- Colchester Rock Oysters, Selection of Hot Sauces & Vinegars

### CRÊPE STATION

£40.00

- Sweet Crêpes, Selection of Spreads, Jams & Toppings

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET SELECTION

CANAPÉ, BOWL & FOOD STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## LUNCH & DINNER SELECTION

Select one dish from each course to create your set menu.

STARTERS	PER PERSON
VITELLO TONNATO <i>Roast Veal Carpaccio, Caper &amp; Tuna Emulsion, Taggiasca Olives, Rocket &amp; Parmesan</i>	£36.00
DUCK RILLETTE <i>Rolled Smoked Duck Breast, Endives &amp; Fruits Salad, Cherry Compote</i>	£32.00
GALICIAN OCTOPUS <i>Octopus Carpaccio, Avocado &amp; Jalapeño Purée, Fennel Salad, Pomegranate</i>	£36.00
COD FISH CAKE <i>Market Herb Salad, Yoghurt &amp; Broccoli Gribiche, Lemon Jam</i>	£29.00
BLUEFIN TUNA TATAKI <i>Radish &amp; Enoki Salad, Edamame Beans, Truffle Ponzu Sauce</i>	£32.00
CURED SCOTTISH SALMON <i>Fennel Pollen Cream, Pickled Cucumber, Sourdough Croutons, Dill Oil</i>	£32.00
COLLEBIANCO BURRATA <i>Red Dragon &amp; Sunrise Golden Tomatoes, Watermelon, Basil-Pistachio Vinaigrette</i>	£29.00
SPRING PEA VELOUTÉ <i>Pea &amp; Mint Soup, Hazelnut Foam, Lardons, Petit Onions, Pea Shoots</i>	£26.00
GREEN ASPARAGUS <i>Crispy Rich Egg Yolk, Caramelised Goat Cheese, Citrus Sabayon, Mint</i>	£30.00
HERITAGE BETROOT <i>Strawberries &amp; Seasonal Fruits, Puffed Quinoa, Poppy Seed Dressing</i>	£28.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## LUNCH & DINNER SELECTION

MAIN COURSES	PER PERSON
HEREFORD BEEF FILLET <i>Parmesan Potato Terrine, Glazed Carrot, Beef Mustard Sauce</i>	£68.00
CORN-FED CHICKEN <i>Green Asparagus, Mashed Potato, Vin Jaune &amp; Morel Sauce</i>	£52.00
CORNISH LAMB CANNON <i>Confit Baby Aubergine, Aubergine Caviar, Pickled Red Onion, Mint Lamb Jus</i>	£58.00
SCOTTISH BLUE LOBSTER <i>Confit Heritage Tomatoes &amp; Plums, Aromatic Verbena Lobster Bisque</i>	£85.00
SCOTTISH SALMON <i>Cannellini &amp; Green Beans Fricasse, Salsa Verde, Saffron Sauce</i>	£50.00
CORNISH HALIBUT <i>Green Peas, Baby Leek &amp; Spring Onion Ragu, Courgette Tagliatelle</i>	£58.00
ATLANTIC STONE BASS <i>Grilled Red Pepper Coulis, Swiss Chard, Baby Fennel, Mussels, Baby Squid</i>	£54.00
ASPARAGUS RISOTTO <i>Green Asparagus, Grilled Maitake Mushroom, Lemon Jam, Pecorino Cheese</i>	£40.00
CAULIFLOWER STEAK <i>Charred Cauliflower, Smoked Purée, Gremolata &amp; Capers Sauce, Croutons</i>	£36.00
PURPLE AUBERGINE <i>Slow Cooked Aubergine, Romesco Sauce, Pearl Couscous Salad, Herbs</i>	£36.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## LUNCH & DINNER SELECTION

DESSERTS	PER PERSON
APRICOT CHOUX <i>Earl Grey Diplomat Cream, Apricot Sorbet</i>	£24.00
STRAWBERRY PAVLOVA <i>Crème Légère, Compote, Honey Ice Cream</i>	£24.00
CHOCOLATE SAVARIN <i>Soaked In Dark Rum, Chocolate Textures, Cocoa Beans Sorbet</i>	£24.00
CITRON GIVRÉ <i>Mango Compote, Milk Foam, Lime Meringue</i>	£24.00
FLOATING ISLAND <i>Raspberry Compote, Lime &amp; Mint Gel, Crème Anglaise</i>	£24.00
OLIVE OIL MADELEINE <i>Poached Peach, Madagascan Vanilla Chantilly</i>	£24.00
CONNAUGHTY HOUND <i>Hukambi Milk Chocolate Mousse, Hazelnut Praline, Vanilla Ice Cream</i>	£30.00
CHEESE SELECTION <i>Selection of British &amp; European Cheese, Valencia Quince Paste, Bread, Crackers</i>	£33.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## LUNCH & DINNER SELECTION

---

À LA CARTE MENU

£165.00 per person

Available for groups of 10 to 30 Guests. A supplement charge of £15.00 per person applies for groups of 31 to 40 guests.

### STARTERS

#### DUCK RILLETTE

*Rolled Smoked Duck Breast, Endives & Fruits Salad, Cherry Compote*

#### CURED SCOTTISH SALMON

*Fennel Pollen Cream, Pickled Cucumber, Sourdough Croutons, Dill Oil*

#### HERITAGE BETROOT

*Strawberries & Seasonal Fruits, Puffed Quinoa, Poppy Seed Dressing*

### MAIN COURSE

#### CORN-FED CHICKEN

*Green Asparagus, Mashed Potato, Vin Jaune & Morel Sauce*

#### SCOTTISH SALMON

*Cannellini & Green Beans Fricasse, Salsa Verde, Saffron Sauce*

#### ASPARAGUS RISOTTO

*Green Asparagus, Grilled Maitake Mushroom, Lemon Jam, Pecorino Cheese*

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## LUNCH & DINNER SELECTION

---

### DESSERTS

#### CHOCOLATE SAVARIN

*Soaked In Dark Rum, Chocolate Textures, Cocoa Beans Sorbet*

#### APRICOT CHOUX

*Earl Grey Diplomat Cream, Apricot Sorbet*

#### OLIVE OIL MADELEINE

*Poached Peach, Madagascan Vanilla Chantilly*



Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## CHILDREN'S MENU

### STARTERS

PER MENU

Mini Chicken Hotdog & Cheese	£15.00
Tomato & Basil Soup	£15.00
Chicken Soup, Cream	£15.00
Raw Vegetables, Crushed Avocado or Hummus	£15.00

### MAINS

Tomato & Mozzarella Pizza, Basil	£20.00
Penne, Bolognese, Parmesan	£20.00
Cod & Creamy Mashed Potatoes	£20.00
Burger & Chips, Cheddar Cheese	£20.00
Chicken Nuggets & Chips	£20.00
Fish Goujons & Chips	£20.00

### DESSERTS

Chocolate Fondant, Vanilla Ice Cream	£12.00
Ice Cream or Sorbet (2 Scoops)	£12.00
Sliced Fresh Fruits & Berries	£12.00
Vanilla Mille-feuille	£12.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## EVENING SNACKS SELECTION

EVENING SNACKS	PER PERSON
<b>CHARCUTERIE</b> Assorted Italian Cured Meats, Pickles, Olives, Chutney	£25.00
<b>CHEESE</b> Selection of British & European Cheese, Valencia Quince Paste, Bread, Crackers	£25.00
<b>MINI SANDWICHES</b> <i>Served with Home-made Lincolnshire Potato Crisps</i>  Homemade Focaccia, Tomato, Mozzarella, Basil Pesto Confit Tuna, Yuzu Pickles, Green Apple Coleslaw, Brioche Bread Roast Beef Brisket Sandwich, Pickled Mooli, Chipotle Mayonnaise Violet Artichoke Wrap, Piquillo Pepper, Rocket Leaves, Hummus	£15.00
<b>MINI BURGERS</b> Mini Burger, Tomato Relish, Montgomery Cheddar Lobster & Prawn Roll, Brioche, Dill Cream Chicken Hotdogs, Onion Relish, Sauerkraut, Cheddar Beef Sirloin Sandwich, Pickled Mooli, Chipotle, Brioche	£15.00
<b>POTATOES</b> Truffle Cheese Fries, Parmesan, Truffle Mayonnaise Patatas Bravas, Spicy Tomato Sauce Duchess Potatoes, Thyme	£12.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## COCKTAIL MENU

COCKTAIL MENU £22.00

### Dry Martini\*

*Tanqueray Gin, Martini Extra Dry Vermouth, Twist of Lemon*

### Negroni\*

*Tanqueray Gin, Martini Rosso Vermouth, Campari*

### Cosmopolitan

*Ketel One Vodka, Cranberry Juice, Lime Juice, Cointreau*

### Mojito

*Bacardi Rum, Fresh Lime Juice, Sugar Syrup, Mint Leaves, Soda Water*

### Sweet Manhattan\*

*Woodford Reserve Whiskey, Martini Rosso Vermouth, Angostura Bitters*

### Old Fashioned

*Woodford Reserve Whiskey, Sugar Syrup, Angostura Bitters*

### Espresso Martini

*Ketel One Vodka, Galliano Ristretto, Fresh Espresso, Sugar Syrup*

### Passion Fruit Martini

*Ketel One Vodka, Passion Fruit, Fresh Lemon Juice, Sugar Syrup*

### Collins

*Tanqueray Gin, Fresh Lemon Juice, Soda Water*

## SPARKLING COCKTAIL

£26.00

### Spritz\*

*With Billecart-Salmon Champagne, Soda*

### Bellini\*

*Peach Purée, Billecart-Salmon Champagne*

*\*Contains Sulphites*

*If you require a mixologist for your event, there will be an additional £1000 charge for a minimum of four hours*

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## MOCKTAIL MENU

---

£15.00

Bergamot Essence

*Apple Juice, Ginger Syrup, Fresh Lemon Juice, Earl Grey Tea*

Virgin Tai

*Pineapple Juice, Almond Syrup, Ginger Ale, Lime Juice*

Virgin Cosmopolitan

*Cranberry Juice, Lime Juice, Elderflower, Soda*

Clear Colada

*Coconut Water, Pineapple Juice, Elderflower Cordial, Lemon Juice*

Green Flower

*Green Jasmine Tea, Organic Apple Juice, Almond Syrup, Lemon Juice*

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## WINE LIST - SPARKLING & CHAMPAGNE

### SPARKLING

#### FRANCIACORTA

Cuvée Prestige, Cà del Bosco, 47<sup>th</sup> Edition £110.00

### CHAMPAGNE

#### BOLLINGER

Brut, Special Cuvée, NV £145.00

Brut, La Grande Année, 2014 £290.00

Brut, Rosé, NV £165.00

#### BILLECART-SALMON

Brut, Réserve, NV £125.00

Brut, Blanc de Blancs, NV £185.00

Brut, Cuvée Nicolas François, 2012 £350.00

Blanc de Noirs, Le Clos Saint-Hilaire, 2005 £850.00

Brut, Rosé, NV £160.00

Brut, Rosé, Cuvée Elisabeth, 2012 £350.00

#### DEUTZ

Brut, Classic £155.00

#### DELAMOTTE

Brut, Blanc de Blancs, 2014 £215.00

#### DOM PÉRIGNON

Brut, 2017 £415.00

#### ERIC RODEZ

Brut, Blanc de Noirs, NV £210.00

#### LOUIS ROEDERER

Brut, Collection 246, NV £160.00

Brut, Rosé, 2017 £250.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WINE LIST - CHAMPAGNE

---

### KRUG

Brut, Grande Cuvée, 170<sup>ème</sup> Edition £450.00

### POL ROGER

Brut, Reserve, NV £160.00

Brut, 2015 £245.00

Brut, Sir Winston Churchill, 2015 £550.00

Brut, Rosé, 2015 £310.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.  
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.  
Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## WINE LIST - WHITE WINE

### FRANCE

#### ALSACE

Riesling, Roche Granitique, Domaine Zind-Humbrecht, 2023 £98.00

#### LOIRE VALLEY

Sancerre, La Guiberte, Domaine Alain Gueneau, 2024 £85.00

Sancerre, Les Griottes, Domaine Alain Gueneau, 2021 £135.00

#### BURGUNDY

Chablis 1<sup>er</sup> Cru, Fourchaume,  
Domaine Nathalie & Gilles Fèvre, 2022 £100.00

Bourgogne Blanc, Domaine Vincent Girardin, 2021 £65.00

Bourgogne Hautes Cote De Nuits, David Duband, 2022 £85.00

Macon-Verze, Domaine Leflaive, 2020 £145.00

Chassagne-Montrachet, Domaine Vincent Girardin, 2020 £195.00

#### RHÔNE VALLEY

Côtes-du-Rhône Blanc, Couzou, Jean-Luc Jamet, 2020 £70.00

Viognier, Le Pied De Samson, Georges Vernay, 2022 £145.00

### GERMANY

#### MOSEL

Riesling, Scharzhof, QbA, Weingut Egon Müller, 2023 £150.00

### AUSTRIA

#### WACHAU

Grüner Veltliner, Spitzer Graben, Martin Muthenthaler, 2022 £95.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## WINE LIST - WHITE WINE

### ITALY

#### PIEDMONT

Gavi di Gavi, Terra Bruna, Fontanassa, 2024 £85.00

#### UMBRIA

Cervaro della Sala, Marchesi Antinori, 2022 £195.00

#### ABRUZZO

Trebbiano d'Abruzzo, Valle Reale, 2022 £80.00

### SPAIN

#### GALICIA

Albariño, San Campio, Bodegas Terras Gauda, 2024 £70.00

### AUSTRALIA

#### MARGARET RIVER

Sauvignon Blanc-Sémillon, Grace Madeline,  
Cullen Vineyards, 2022 £85.00

### USA

#### CALIFORNIA – NAPA VALLEY

Sauvignon Blanc, Eisele Vineyard, 2020 £330.00

#### CALIFORNIA – NORTH COAST

Sauvignon Blanc, Spottswoode, 2021 £105.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.  
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.  
Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## WINE LIST - RED WINE

### FRANCE

#### RHÔNE VALLEY

Côtes-du-Rhône Rouge, Pablo Höcht, Domaine Creve Coeur, 2022	£70.00
Crozes Hermitage, Domaine Alain Graillot, 2020	£95.00
Chateauneuf-du-Pape Rouge, Domaine Père Caboché, 2022	£75.00

#### BURGUNDY

Bourgogne Pinot Noir, David Duband, 2022	£90.00
Chambolle-Musigny, Vieilles Vignes, Domaine Frédéric Magnien, 2019	£190.00
Gevrey-Chambertin, David Duband, 2018	£185.00
Givry 1 <sup>er</sup> Cru, Les Bois Chevaux, Domaine Baron Thenard, 2019	£130.00
Savigny les Beaune 1 <sup>er</sup> Cru, Aux Gravains, Domaine David Duband, 2020	£125.00

#### BORDEAUX

Château Talbot 'Connétable Talbot', 2021	£98.00
Esprit de Pavie, 2016	£95.00
Mondot de Chateau Troplong Mondot, 2019	£105.00
Pauillac de Latour, 2015	£295.00
Pauillac de Lynch-Bages, 2018	£115.00

#### LANGUEDOC-ROUSSILLON

Minervois, Estibals, Domaine de l'Ostal, 2020	£65.00
---	--------

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## WINE LIST - RED WINE

### ITALY

#### PIEDMONT

Langhe Nebbiolo, Cascina delle Rose, 2022	£85.00
Dolcetto d'Alba, Roagna, 2022	£95.00
Barbaresco, Albesani, Franco Rocca, 2017	£135.00
Barolo, Boroli, 2018	£120.00

#### TUSCANY

Brunello di Montalcino, Argiano, 2019	£125.00
Chianti Classico, Gran Selezione, Badia e Passignano, Antinori, 2019	£120.00
Rosso di Montalcino, Il Marroneto, 2019	£98.00

### SPAIN

#### RIOJA

Reserva, Marqués de Murrieta, 2020	£90.00
Macán Clásico, Bodegas Benjamin de Rothschild and Vega Sicilia, 2020	£195.00

### ARGENTINA

#### PATAGONIA

Malbec, Aguijon de Abeja, Durigutti, 2023	£85.00
---	--------

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WINE LIST - RED WINE

---

### NEW ZEALAND

#### MARTINBOROUGH

Pinot Noir Crimson, Ata Rangī, 2022 £80.00

### USA

#### CALIFORNIA - NAPA VALLEY

The Mascot, 2019 £350.00

#### CALIFORNIA - SONOMA COUNTY

Hellenthal Vineyards, Ceritas, 2019 £225.00

### CHILE

#### MAIPO VALLEY

Viña Almaviva, EPU, 2021 £120.00

### SOUTH AFRICA

#### STELLENBOSCH

Rubicon, Meerlust Vineyards, 2021 £75.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.  
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.  
Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## WINE LIST - ROSÉ WINE

---

### FRANCE

#### PROVENCE

Rumor, 2024 £90.00

### ITALY

#### PUGLIA

Tormaresca, Calafuria Rosato, 2022 £65.00

---

## WINE LIST - SWEET & FORTIFIED WINES

---

### FRANCE

#### SAUTERNES

Les Cypres de Climens, Château Climens, 2020 £110.00

### HUNGARY

#### TOKAJI

Szamorodni, Szepsy, 2017, 500ml £140.00

### PORTUGAL

#### LBV PORT

Quinta Da Noval, LBV, 2018 £85.00

### SPAIN

#### SHERRY

Oloroso Dulce, Matusalem, González-Byass, 375ml £85.00

Pedro Ximénez, Noe, González-Byass, 375ml £85.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate. Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## BEVERAGES & DRINKS LIST

---

### DRINKS

#### SOFT DRINKS

Coca Cola	£7.50
Diet Coke	£7.50
Ginger Ale	£7.50
Lemonade	£7.50
Tonic Water	£7.50
Slimline Tonic	£7.50
Soda Water	£7.50
Ginger Beer	£7.50
Acqua Panna and San Pellegrino (Still and Sparkling Water) 25cl	£4.25
Acqua Panna and San Pellegrino (Still and Sparkling Water) 75cl	£10.00

#### JUICES BY THE GLASS

Orange Juice	£7.50
Grapefruit Juice	£7.50
Apple Juice	£7.50
Mango Juice	£7.50
Jug of Elderflower Pressé	£30.00
Jug of Juice	£30.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.  
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.  
Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDREN'S MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

## BEVERAGES & DRINKS LIST

### SPIRITS

#### BLENDED WHISKY 50ML

Johnnie Walker Black Label £14.50

Chivas Regal 18yrs old £26.00

The Connaught Blended Malt 19yrs old £45.00

#### SINGLE MALT WHISKY 50ML

Aberfeldy 12yrs old, Highlands £16.00

Macallan 12yrs old Sherry Oak £36.00

#### AMERICAN WHISKEY 50ML

Jack Daniel's Single Barrel £18.00

#### IRISH WHISKEY 50ML

Redbreast 12yrs old, County Cork £20.00

#### GIN 50ML

Tanqueray £14.50

Bombay £14.50

Hendrick's £17.00

Monkey 47 £20.00

#### VODKA 50ML

Ketel One £14.50

Grey Goose £16.00

Stolichnaya Elit £18.00

Belvedere Lake Bartęzek £25.00

#### RUM 50ML

Doorly's White Rum £14.00

Diplomático Reserva Exclusiva £18.00

Zacapa 23 £20.00

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.  
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.  
Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

**CHILDRENS MENU**

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## BEVERAGES & DRINKS LIST

---

### SPIRITS

#### COGNAC 50ML

Remy Martin VSOP £16.00

Hennessy XO £38.00

#### LIQUEURS 50ML

Amaro £11.00

Limoncello £14.00

Sambuca £16.00

#### BOTTLED BEERS

Peroni £10.50

Noam Lager £10.50

Curious IPA £10.50

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes.  
Please note from time to time vintages may vary. All prices are inclusive of VAT at the prevailing rate.  
Please note, a discretionary service charge of 15% will be added to your account.



# THE CONNAUGHT

WELCOME

BREAKFAST

COFFEE & TEA BREAKS

WORKING LUNCH & BUFFET  
SELECTION

CANAPÉ, BOWL & FOOD  
STATION MENU

LUNCH & DINNER SELECTION

CHILDRENS MENU

EVENING SNACKS SELECTION

COCKTAIL MENU

WINE LIST

BEVERAGES & DRINKS

ENQUIRIES

---

## EVENT ENQUIRIES

---

For enquiries, further information and to book your event, please contact our events team:

Tel: +44 (0)20 7314 3411

Email : [events@the-connaught.co.uk](mailto:events@the-connaught.co.uk)

---

## GENERAL ENQUIRIES

---

Tel: +44 (0)20 7499 7070

Fax: +44 (0)20 7495 3262

Email: [info@the-connaught.co.uk](mailto:info@the-connaught.co.uk)

[www.the-connaught.co.uk](http://www.the-connaught.co.uk)

---

