

Private Dining Menu

Chris King has created enticing party menus, but will also tailor-make bespoke menus to suit any occasion, with the Roux trademark style.

MENU COCOTTE

Light broad bean velouté with carrots, spiced falafel and kalamata olives
Fricassée of spit-roast chicken and fresh peas scented with savory
English Raspberry soufflé with white chocolate-rum ice cream

£55.00 per person

MENU RÔTISSOIRE

Ballontine of smoked chicken and Serrano ham with artichokes and pine nut vinaigrette
Spit-roast saddle of Cumbrian lamb with thyme jus
Madagascan vanilla crème brûlée with fresh palmiers

£62.00 per person

MENU PÊCHEUR

Blue prawns, crisp and tartare, with Hass avocado and Oscietra caviar
Spit-roast monkfish tail dusted with black spices, cauliflower and saffron cracked wheat
Almond gâteau, iced parfait and fresh apricots

£69.00

MENU ENTRECÔTE

Seared scallops with summer truffle vierge and cos lettuce
Roast quail, green almonds, fennel and verjus marinated peach
Roast sirloin of Scotch beef with bordelaise sauce
Bitter chocolate millefeuille with maple ice cream and salted pecans

81.50 per person