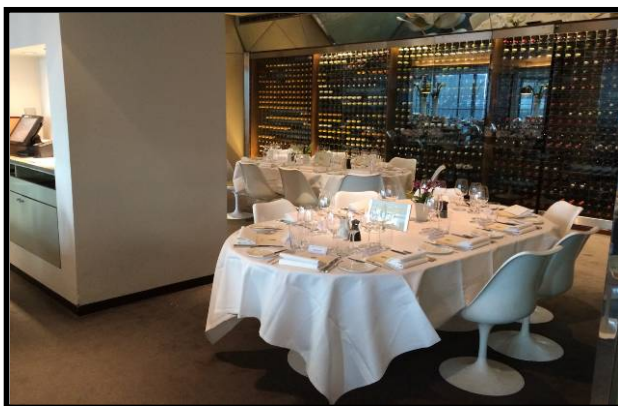




# WELCOME TO PLATEAU'S PRIVATE ROOM

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THE PRIVATE DINING ROOM IS LOCATED IN THE FINE DINING RESTAURANT AND FEATURES AN EXCEPTIONAL WINE DISPLAY.

THIS ROOM CAN ACCOMMODATE UP TO 25 GUESTS OVER ONE OVAL TABLE AND UP TO 30 OVER THREE TABLES WITH THE DOORS OPEN.

CANAPÉ RECEPTIONS CAN ALSO BE HOSTED FOR A MAXIMUM OF 40 GUESTS.

# PRIVATE DINING ROOM

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OUR PRIVATE DINING ROOM IS IDEAL FOR SPECIAL OCCASIONS, CORPORATE MEALS OR JUST A STYLISH NIGHT OUT WITH FRIENDS.

HEAD CHEF DANIEL MCGAREY AND HIS TEAM SELECT ONLY THE FRESHEST SEASONAL PRODUCE TO BRING TO YOUR PLATE.



OUR HEAD SOMMELIER TOMASZ KUSZNERUK HAS SELECTED WINES TO SUIT EVERY OCCASION, BUDGET AND TASTE.

WE HOPE YOU LOVE THE MENUS AND WINES AS MUCH AS WE DO, IF NOT, DO NOT WORRY AND SPEAK TO OUR EVENTS MANAGER FOR SUGGESTIONS AND ALTERATIONS.



# LUNCH MENU

THIS MENU WILL BE AVAILABLE TO YOU AND YOUR GUESTS AT LUNCH TIME ONLY  
FOR UP TO 20 GUESTS YOU WILL BE OFFERED THE FULL MENU ON THE DAY.

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## LUNCH MENU AT £30 PER PERSON

PEA VELOUTÉ, BEURRE NOISETTE EMULSION  
TEA SMOKED MACKEREL, OYSTER MAYONNAISE  
BALLOTINE OF HONEY HAM AND FOIE GRAS, PICCALILLI  
SUMMER VEGETABLE SALAD, BREAKFAST RADISH, SOFT HERBS, CRISPY PARSLEY

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ROAST HAKE, PARSLEY POMME PUREE, SHELLFISH SAUCE  
PEA AND GOATS CHEESE RISOTTO, SLOW COOKED HEN EGG  
ROAST FREE RANGE CHICKEN, BROAD BEAN FRICASSEE  
SLOW COOKED LAMB BELLY REFORME, POMME MOUSLINE  
SEARED SEA TROUT, BABY ARTICHOKE, SAVOY CABBAGE, PANCETTA

~

COCONUT CAKE, CHOCOLATE ICE CREAM  
70% CHOCOLATE GANACHE, VANILLA ICE CREAM  
SEASONAL FRUIT SALAD, CHEF'S SORBET  
TRADITIONAL TART OF THE DAY

# SET MENUS

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WE KINDLY REQUIRE THAT YOU SELECT EITHER MENU A, B OR TASTING MENU IN ADVANCE.

FOR UP TO 20 GUESTS YOU WILL BE OFFERED THE FULL SET MENU ON THE DAY.

FOR UP TO 25 GUESTS WE KINDLY ASK YOU TO CHOOSE TWO STARTERS, TWO MAINS AND TWO DESSERTS  
FROM WHICH YOUR GUESTS WILL ORDER ON THE DAY.

FOR UP TO 30 GUESTS WE KINDLY ASK YOU TO CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT FOR ALL YOUR GUESTS.

DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY, PLEASE ADVISE OUR EVENTS TEAM AT LEAST  
2 WORKING DAYS PRIOR THE EVENT.

# SET MENUS

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## MENU A £43.50 pp

CURED SCOTTISH SALMON, HERITAGE BEETROOT, CRAB SALAD  
PRESSED FREE RANGE CHICKEN TERRINE, WALDORF GARNISH, SEASONAL LEAVES  
WHITE TOMATO SOUP, BASIL AND RICOTTA TORTELLINI

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FILLET OF SEA BREAM, SUMMER SALAD OF FLAT PARSLEY, SQUID AND PIQUILLO PEPPERS  
ROAST FREE RANGE CHICKEN WITH BROAD BEAN FRICASSEE  
RAVIOLI OF RICOTTA AND SPINACH, ROSEMARY INFUSED BUTTER EMULSION

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BANANA CAKE, MILK ICE CREAM  
STRAWBERRY AND BASIL CHEESECAKE  
SELECTION OF 3 CONTINENTAL CHEESES, HOME MADE BREAD CHIPS

# SET MENUS

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## MENU B £50.00 pp

Duck HAM, duck rillette, fruit chutney  
CURRIED MUSSEL BROTH, LEMON AIOLI  
Slow cooked HEN EGG SALAD

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SALMON AND CRAB RAVIOLI, shellfish bisque  
ROAST SIRLOIN OF BEEF, wild garlic, POMME PUREE, SNAIL BORDELAISE  
FENNEL TARTE TATIN, COURGETTE, GOATS CHEESE, ORANGE JUS

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HOT CHOCOLATE FONDANT, RASPBERRY filling, RASPBERRY SORBET  
APRICOT AND GINGER SEMIFREDDO  
SELECTION OF 5 CONTINENTAL CHEESES, HOME MADE BREAD CHIPS

# TASTING MENU

PLEASE PRE SELECT YOUR MAIN COURSE 48 HOURS IN ADVANCE.  
VEGETARIAN TASTING MENU AVAILABLE ON REQUEST



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## MENU C TASTING MENU £60.00 pp OR £80.00 pp with wine

### CHEF'S APPETISER

#### ASPARAGUS

WYE VALLEY ASPARAGUS SALAD, PARMESAN EMULSION, SUMMER TRUFFLES  
2013 SAUVIGNON BLANC, TINDOT HUT, NZ

#### FOIE GRAS

SEARED FOIE GRAS, SUMMER FRUIT, PAIN D'ÉPICE, MADEIRA JUS  
2010 PINOT GRIS 'BRAND' GRAND CRU, CAVE DE TURCKHEIM, ALSACE, FRANCE

#### HALIBUT

ROAST HALIBUT BRAISED BABY GEM, CURRIED SHELLFISH EMULSION  
2013 CHARDONNAY ESPRIT DE SERAME, VdP, FRANCE

OR

#### BEEF

FILLET OF AGED BEEF ROSSINI, ROAST TURNIP PUREE, POMME ANNA  
2011 ONTANON, RIOJA CRIANZA, SPAIN

#### LYCHEE

LYCHEE SORBET, LIQUOR LYCHEE JELLY

#### CHOCOLATE

HOT CHOCOLATE FONDANT, SAFFRON FILLING, VANILLA ICE CREAM

# WINES AND CHAMPAGNES

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## SPARKLING WINE

N.V. CASTILLO PERELADA, CAVA, BRUT RESERVA, SPAIN	45.00
N.V. ROSÉ LA GREIN SPUMANTE, ITALY	45.00
N.V. CHANDON, BRUT, UCO VALLEY, MENDOZA ARGENTINA	45.00
2009 NYETIMBER CUVEE CLASSIC, WEST SUSSEX, ENGLAND	80.00

## CHAMPAGNE

N.V. MOET & CHANDON IMPERIAL	65.00
SANGER, BLANC DE NOIRS	70.00
SANGER, BLANC DE BLANCS	75.00
N.V. LAURENT – PERIER	80.00
N.V. BILLECART SALMON	80.00
N.V. TAITTINGER	85.00
N.V. LOUIS ROEDERER	90.00
N.V. POL ROGER	95.00
2004 DOM PÉRIGNON	210.00
N.V. KRUG GRANDE CUVEE	220.00
2006 CRISTAL, LOUIS ROEDERER	240.00

## ROSÉ CHAMPAGNE

N.V. TAITTINGER	90.00
N.V. BILLECART SALMON	95.00
N.V. MOET & CHANDON	105.00
N.V. LAURENT PERRIER	115.00



# WHITE WINES

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2013 CORTESE, ARALDICA, PIEDMONT, ITALY	21.50
2013 CUVEE JEAN – PAUL, PAYS DES COTES DE GASCONY	21.50
2014 SAUVIGNON BLANC, LONG BEACH, SA	23.00
2013 SOAVE CLASSICO, ALPHA ZETA, VENETO, ITALY	24.00
2013 PINOT GRIGIO, VIA NOVA, VENETO, ITALY	26.00
2014 CHENIN BLANC, STORMY CAPE, SOUTH AFRICA	27.00
2013 CHARDONNAY ESPRIT DE SERAME, VdP, FRANCE	29.00
2013 SAUVIGNON DE TOURAINE, LOIRE VALLEY, FRANCE	29.50
2013 MUSCADET, CHATEAU DU COING, LOIRE, FRANCE	33.00
2013 UNOAKED CHARDONNAY, SIEFRIED, NELSON, NZ	35.00
2012 PINOT BLANC, KLEVNER RESERVE HUNAWIHR, ALSACE	37.00
2013 SAUVIGNON BLANC, TINDOT HUT, NZ	38.00
2012 GRÜNER VELTLINER, MESSWEIN, GOETTWEIG, AUSTRIA	43.00
2013 CHABLIS, PRIEURÉ SAINT CÔME, BURGUNDY, FR	45.00
2012 RIESLING, REICHSGRAF VON KESSELSTATT, GERMANY	45.00



# WHITE WINES

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2012 GEWÜRZTRAMINER, KOEING, ALSACE, FRANCE	45.00
2012 RIESLING TROCKEN 'UNPLUGGED' TESCH, NAHE, GERMANY	47.00
2013 GAVI LA GIUSTINIANA, PIEDMONT, ITALY	49.50
2013 POUILLY FUME, LES JEUNES, HENRI BOURGEOIS, LOIRE VALLEY, FRANCE	50.00
2013 VINTER'S RESERVE CHARDONNAY, KENDAL JACKSON, US	52.00
2013 SANCERRE, SILEX, PHILIPPE GIRARD, LOIRE VALLEY, FRANCE	54.00
2010 CROZES HERMITAGE, ETIENNE GUIGAL, RHONE VALLEY, FRANCE	57.00
2014 CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NZ	62.00
2012 RULLY BLANC, JOSEPH DROUHIN, BURGUNDY, FRANCE	65.00
2012 CHABLIS 1ER CRU MONTEE TONNERRE, DOM. CHARDONNAY	66.00
2012 CLARENDELLE by CHATEAU HAUT – BRION, BORDEAUX, FRANCE	70.00
2012 MAS DE DAUMAS GASSAC BLANC, LANGUEDOC, FRANCE	73.00
2013 SAINT- AUBIN 1ER CRU LE CHAMPLIT, S. LANGOUREAU, BURGUNDY, FRANCE	80.00
2013 PULIGNY MONTRACHET, "LES ENSEIGNERES" CHAVY CHOUET, BURGUNDY, FRANCE	105.00

# Red Wines

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2013 BARBERA, ARALDICA, PIEDMONT, ITALY	21.50
2013 MERLOT, OCHAGAVIA, CHILE	23.50
2013 PRIMITIVO SALENTO BOHEME, PUGLIA, ITALY	24.50
2013 CABERNET SAUVIGNON, LOS ESPINOS, CENTRAL VALLEY, CHILE	27.00
2014 FINCA LOS PRADOS, CABERNET/MALBEC, MENDOZA, ARGENTINA	27.00
2013 MOULIN DE GASSAC CLASSIQUE, LANGUEDOC, FRANCE	28.00
2013 SHIRAZ, SOLDIER'S BLOCK, SOUTH AUSTRALIA	28.00
2013 COTES DU RHONE TERRE DE MISTRAL, FRANCE	29.00
2012 TEMPRANILLO, SANTA ROSA ESTATE, MENDOZA, ARGENTINA	29.50
2013 SYRAH, BARON PHILIPPE DE ROTHSCHILD, PAYS D'OC, FRANCE	29.75
2011 SANDHILL CRANE, CABERNET SAUVIGNON, CALIFORNIA, US	33.00
2013 MONTEPULCIANO FAVUGNE, TEANUM PUGLIA, ITALY	33.00
2013 PINOT NOIR, NOSTROS RESERVA, CASABLANCA, CHILE	35.00
2009 CHATEAU DAMASE, BORDEAUX SUPERIEUR, FRANCE	35.00
2013 CABERNET SAUVIGNON, ALPATACO, PATAGONIA, ARGENTINA	35.00
2012 CAHORS, CEDRE HERITAGE, MALBEC, FRANCE	35.00
2011 ONTAÑON, RIOJA CRIANZA, SPAIN	35.00
2012 CORBIERES, DOMAINE DES CROUZETS, FRANCE	36.00
2013 TILIA, MALBEC, MENDOZA, ARGENTINA	37.50
2011 DAMANA 5, BODEGA TABULA, RIBERA DEL DUERO, SPAIN	43.50

# Red Wines

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2011 BARBERA di Asti, LA CAPLANA, Piedmont, Italy	44.00
2012 LA PETIT CLOS, PINOT NOIR, MARLBOROUGH, NEW ZEALAND	45.00
2011 SILVER LABEL, MONASTRELL, BODEGAS JUAN GIL, JUMILIA, SPAIN	47.50
2009 SHIRAZ/GRENACH/MOUVEDRE G. MERRILL, McLAREN VALE, AUSTRALIA	53.00
2012 BOURGOGNE PINOT NOIR, J. M. PILLOT, FRANCE	55.00
2010 CLOS DE LOS SIETE, MENDOZA, ARGENTINA	57.00
2013 FLEURE "PONCIE", DOMAINE DE VISSOUX, BEAUJOLAIS, FRANCE	58.00
2006 RAMON BILBAO, GRAN RESERVA, RIOJA, SPAIN	58.50
2011 POST SCRIPTUM 'DE CHRYSSEA', DOURO, PORTUGAL	60.00
2009 CLARENDELLE by CHATEAU HAUT BRION, BORDEAUX, FRANCE	62.00
2012 CROZES HERMITAGE, PAPILLON DOMAINE GILLES ROBIN, RHONE, FRANCE	62.00
2010 CLOS DE LA CURE, GRAND CRU, SAINT EMILION, BORDEAUX, FRANCE	65.00
2008 KENDALL JACKSON, CAB SAUV. RESERVE, CA, US	70.00
2010 CHOREY-LES-BEAUNE, TOLLOT-BEAUT, BURGUNDY, FRANCE	77.00
2011 FROGS LEAP, CABERNET SAUV. NAPA VALLEY, US	86.00
2008 BRUNELLO DI MONTALCINO, FATTORIA DEI BARBI, TUSCANY, ITALY	90.00
2007 CHATEAU CANTENANC BROWN, 3EME CRU CLASSE, MARCAUX, FRANCE	130.00
2010 AMARONE DELLA VALPOLICIELLA, ALLEGRIANI, ITALY	130.00
2008 IZADI RESERVA, RIOJA JEROBOAM (300cl)	160.00

# AFTER DINNER TREATS



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## Coffee and Tea's

3.85

## SWEET WINE

N.V. MUSCAT DE RIVESALTES, FRANCE 50cl

37.00

2010 CHATEAU MOURAS, GRAVES SUPERIEEURES, FRANCE

46.00

2007 CASTELNAU du SUDIRAUT, SAUTERNES, FRANCE

77.00

2005 Tokaji 5 PUTTONYOS, Disznoko, HUNGARY 50cl

85.00

## PORT

N.V. GRAHAM'S Six GRAPES

43.50

N.V. WARRE'S OTIMA 10 YEAR old TAWNY PORT 50cl

49.00

## SHERRY

N.V. BARBADILLO SOLEAR MANZANILLA 37.5cl

19.75

N.V. BARBADILLO AMONTILLADO

33.00

N.V. BARBADILLO PEDRO XIMENEZ

38.00

# BAR SELECTION



## Cocktails

Bellini	£8.50
Cosmopolitan	£9.00
Mojito	£9.00
CAIPIRINHA	£9.00
MARGARITA	£9.00

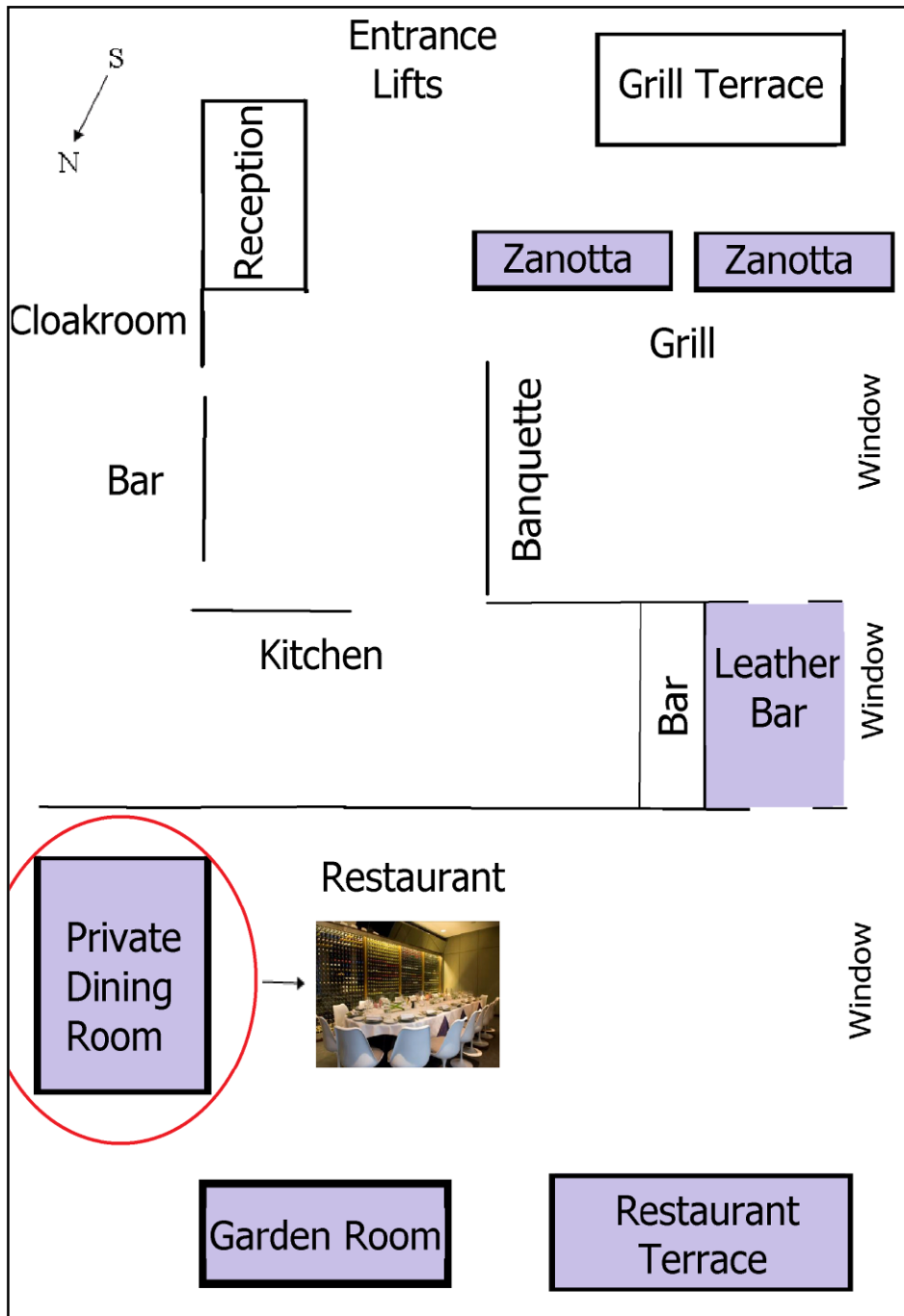
FOR MORE COCKTAIL SUGGESTIONS PLEASE ASK YOUR EVENTS MANAGER , WHO WILL BE HAPPY TO HELP WITH ANY REQUEST

## Soft drinks

FRESHLY SQUEEZED ORANGE OR FRESHLY PRESSED APPLE	£4.50
CRANBERRY, PINEAPPLE, GRAPEFRUIT, TOMATO	£3.00
COKE AND DIET COKE 200ml	£3.00
BELU STILL AND SPARKLING WATER 75cl	£3.75

## BEERS

ASAHI, JAPAN, 33cl	£4.50
SAN MIGUEL, SPAIN, 33cl	£4.50
CORONA EXTRA, MEXICO, 33cl	£5.00
MEANTIME LAGER, UK, 33cl	£5.00
HOEGAARDEN, BELGIUM, 33 cl	£5.00
VIRU, ESTONIA 33cl	£5.75



# PRIVATE DINING ROOM

THE PRIVATE DINING ROOM IS SITUATED IN THE FINE DINING RESTAURANT







# Deposit form

A deposit of the full minimum spend (£1,000.00) will be taken from these details to secure the booking.  
All bookings are considered provisional until a deposit has been received.

PLEASE BE AWARE THAT UNTIL THE BOOKING FORMS HAVE BEEN COMPLETED AND RETURNED THE BOOKING WILL BE CONSIDERED PROVISIONAL.

Type of credit / debit card:		MasterCard   Visa   Switch   Amex   Diners   JCB
Name as it appears on card:		
Card holders exact billing address:		
Card Number:	Issue Number (Switch only):	
Start date:	Amount authorised to debit: £1,000.00	
Expiry date:		
Last 3 digits on signature strip: (for Amex – 4 digits on front of card)		
Signature.....		

# TERMS & CONDITIONS

## **1. Confirmation of booking**

Bookings will only be regarded as confirmed upon receipt of signed terms & conditions and deposit.

Any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by Plateau.

In the event that this agreement is signed in the name of a company, partnership, agency, firm, club or similar society, the person signing represents to Plateau that he/she has full authority to sign such a contract. In the event that he/she is not so authorized, he/she will be personally liable for the complete performance of this contract.

## **2. Deposits, Pre-payments and settlement of accounts**

The Customer shall be required to pay a deposit to Plateau to secure the date of function equivalent to the value of either the minimum spends or estimated food and beverage costs if higher than the minimum spend quoted.

Any outstanding charges must be paid in full on the day of the event. Your bill must be settled in full at the end of your meal. At this time your deposit will be deducted. No account facilities are available therefore should any client not pay the final amount on the night of the event the payment will then be charged to the Credit card details submitted to pay the deposit.

In the event of unpaid bills by the organiser or individuals attending the event, interest will be payable by the customer on all sums due calculated on a day to day base rate of 2% per calendar month from the due date of payment until the actual date of payment.

The interest is to be paid before, as well as after, any judgement (such obligation to be an independent judgement).

In the event that the Customer cancels a booking that Plateau has made on his behalf for entertainment, equipment or otherwise, all cancellation charges relating to that entertainment, equipment or otherwise will be met by the Customer.

Any queries concerning the accounts or complaints must be submitted in writing within seven days of the date stated on the invoice

## **3. Final numbers**

Final numbers for any event must be confirmed in writing at least 2 working days prior to the event date. We reserve the right to charge for the full number of people booked if we have not been provided with notice of a reduction in numbers at least 48 hours prior to the event. Plateau will make every reasonable endeavour to accommodate any increase in numbers and will charge accordingly for providing this service but cannot be held responsible for failure to provide such accommodation or service.

## **4. Cancellation by Plateau**

Plateau may cancel a booking without any liability being incurred whatsoever if:- Plateau is closed down due to events and circumstances beyond the control of Plateau such as fire, staff dispute, terror attacks or by order of the public authority.

The Customer becomes insolvent or enters into liquidation/receivership.

The Customer is in breach of any of the terms of this agreement.

If the customer fails to pay the requested deposit

## **5. Cancellation by the customer**

All cancellations by the customer must be made in writing to Plateau at the address stated, and formally acknowledged. Plateau will refund deposits where notification has been received 7 working days in advance of the function date.

## **6. Prices**

12.5% service charge is added to your bill.

VAT at 20% is included in the quoted prices.

Lighting, other services (e.g. flowers, PA system, etc.) and hire of extra furniture are not included and are subject to service charge.

A minimum spend of £1,000 plus service charge at 12.5% applies for the exclusive use of the private room.

All the prices are current at the time of going to print, and are inclusive of VAT or other government taxes where appropriate.

Plateau reserves the right to amend prices without notice.

# TERMS & CONDITIONS

## **7. Signage**

The fixing of signs, displays, posters etc, may only be carried out with the consent of Plateau and no advertising, public or otherwise, of any function at Plateau may be exhibited without Plateau's prior permission.

## **8. Loss or Damage**

Plateau will not be liable to the Customer or any person claiming through the Customer for any loss or damage caused by, or arising from, its failure to carry out any obligation under this agreement due to anything beyond the control of Plateau.

Plateau will not be responsible to the Customer, or any person, claiming through the Customer, for any loss of business or profit, or any other consequential loss howsoever arising, including delay in or failure to carry out any of its obligations under this agreement.

The Customer agrees to be responsible for and shall indemnify Plateau against all damages occasioned to the restaurant, the fixtures and fittings caused by any act, default or negligence of the Customer or staff, agents or guests of the Customer. Plateau hereby exclude any liability to the Customer resulting from any negligent act or omission of Plateau or of its agents or employees in connection with this agreement or otherwise, except that Plateau liability to the Customer shall not be limited for death or personal injury resulting from its own negligence or that of its agents or employees.

Plateau shall not be held responsible for death or bodily injury arising from any cause whatsoever to:

- a. person visiting the allocated space on behalf of, at the invitation of, or the request of, the Customer; or
- b. person employed by the Customer, whether such death or injury occurs within the allocated space or in any part of the Restaurant unless caused by the negligence of Plateau.

## **9 Third Parties**

Plateau reserves the right to request the names of any photographer, toastmaster, band, musician, or any other persons in connection with any function. Any persons objected by Plateau shall not be employed by the Customer or any of its guests.

on the occasions when the client arranges any third party supplier or contractor direct, it is the responsibility of the client to ensure that Plateau Ltd is fully informed of all arrangements. furthermore, the client must ensure that the third party provides adequate insurance and observed all health and safety requirements

## **11. Entire Agreement**

This agreement constitutes the entire agreement between the Customer and Plateau and no representation preceding the agreement nor any variation of the agreement shall be binding to Plateau unless such representation or variation is in writing, signed by an authorized person at Plateau.

Please sign and return in order to confirm your reservation: in note these terms and conditions and agree to them

Date of event .....

Signed .....

Date .....

Email address .....

Contact number .....

**Please sign and return this contract to**

**Carlotta Albanese**

**email [carlotta@danddlondon.com](mailto:carlotta@danddlondon.com)**