



THE NED
CITY OF LONDON

PRIVATE DINING MENU

Autumn / Winter 2024

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Eating & Drinking

CANAPÉS

£35 for 5 canapés per person or £70 for 10 canapés per person

COLD

Sweetcorn and tomato concassé, avocado, basil cracker (pb)

Coronation chickpea, lentil crisp, smoked paprika (pb)

Beetroot cured quail eggs, pumpernickel, truffle mayonnaise (v)

Ahi tuna, kimchi mayonnaise, jalapeno, seaweed cracker

Taramasalata, blini, cream cheese, dill

Goat cheese mousse, fig jam, pancetta, wafer

Vegetable roll, mango, coriander, mango chutney (pb)

Native lobster, Marie Rose sauce, croustades

Steak tartar, egg yolk puree, beer cracker

Smoked salmon crispy nigiri, wasabi yoghurt

HOT

Montgomery cheddar croquette, garlic mayonnaise (v)

Cumberland scotched egg, piccalilli gel

Beef sirloin, Yorkshire pudding, onion jus

Crab & kimchi gyoza, ginger ponzu sauce

Crispy Gochujang chicken, chives

Confit duck dumpling, lemon grass & chilli jam

Peterhead cod croquettes, sriracha mayo

Potato & onion samosa, apple & date chutney (pb)

Tempura tiger prawn, chilli & soy glaze

Crispy polenta, tomato & olive tapenade (pb)

DESSERT

Black Forest gâteau

Lemon meringue tart (v)

Chocolate, salted caramel choux bun (v)

Passion fruit, coconut mousse, candied pineapple (pb)

Winter spice custard tart, citrus compote (v)

British apple crumble tarte (v)

v = vegetarian, *pb* = plant based

CHAIRMAN'S PRIVATE DINING

£109 per person, please choose one option per course for all guests.
Additional choices available on request, subject to a supplement.

- STARTERS
- Chestnut mushroom soup, wild mushroom & truffle bruschetta (pb)
 - Seared tuna, teriyaki glaze, tiger milk, wasabi edamame, lotus chip
 - Confit chicken & ham terrine, pickled onion, mustard mayonnaise, rye wafer
 - Bloody Mary cured salmon, celery, cucumber, vodka & lemon gel
 - Heritage beetroots, goats cheese mousse, pumpkin seed granola (v)
 - Burford brown egg, braised leeks, Parmesan foam, poppy seeds (v)
 - Duck liver parfait, brioche, fig jam, caramelized Clementine
 - Devonshire crab mille-feuille, carrot purée, curry mayonnaise
 - Pugliese burrata, Delica pumpkin, jalapeno, Parma ham, sage pesto
 - Roasted artichoke, ‘cream cheese’, artichoke crisp, citrus dressing (pb)

- MAINS
- Squash risotto, Parmesan, pumpkin seed, Gorgonzola, sage (v)
 - Braised pork cheeks, creamed potatoes, spinach, bourguignon sauce
 - Peterhead cod, bagna cauda, potato foam, black olive, basil oil
 - Wild seabass, fennel, salsify, carrot, celeriac, curried mussel sauce
 - Beef fillet, braised beef shin, artichoke, duck fat potatoes, hispi, red wine jus
 - Porcini mushroom & ricotta ravioli, Marsala sauce, truffle (v)
 - Lamb Wellington, smoked carrot, creamed potato, malt jus
 - Potato gnocchi, ajo blanco, kale, ‘feta’ crumble, fennel seeds (pb)
 - Chicken breast, thigh croquette, fondant potato, leek, tarragon sauce
 - Gigha halibut, girolles, smoked pancetta, turnip, sherry emulsion

- DESSERTS
- Dark chocolate crèmeux dome, ginger & chocolate sauce, stracciatella sorbet (v)
 - Sticky toffee pudding, Madagascan vanilla ice cream (v)
 - Compressed Bramley apple, smoked cinnamon cream, cranberry sorbet (pb)
 - Winter spiced custard tart, kumquat, grapefruit, citrus gel (v)
 - Poached pear, port reduction, Caprino cream, pear sorbet (v)
 - Tonka bean panna cotta, clementine, pate cigarette

- CHEESE
- +£15 per person supplement as an additional course
 - Selection of British cheeses, chutney & crackers

v = vegetarian, pb = plant based



SHARING STYLE

£119 per person, all dishes are served family style.
Please choose three dishes from each course, including a vegetarian starter & main.

STARTERS
Confit chicken & ham terrine, pickled onion, mustard mayonnaise, rye wafer
Bloody Mary cured salmon, celery, cucumber, vodka & lemon gel
Heritage beetroots, goats cheese mousse, pumpkin seed granola (v)
Duck liver parfait, brioche, fig jam, caramelized clementine
Buffalo mozzarella, Delica pumpkin, jalapeño, Parma ham, sage pesto
Roasted artichoke, ‘cream cheese’, artichoke crisp, citrus dressing (pb)

MAINS
Squash risotto, parmesan, pumpkin seed, gorgonzola, sage (v)
Wild seabass, shaved fennel, curried mussel sauce
Beef Sirloin, hispi cabbage, red wine jus
Lamb Wellington, smoked carrot puree, malt jus
Potato gnocchi, ajo Blanco, kale, ‘feta’ crumble, fennel seeds (pb)
Chicken breast, braised leeks, tarragon sauce
Gigha halibut, wild mushroom, smoked pancetta, sherry emulsion

SELECT 2 SIDES FOR THE TABLE:
Roasted potatoes, rosemary salt (pb)
Tenderstem broccoli, pumpkin seed & chilli (pb)
Cauliflower cheese, smoked cheddar (v)
Baby new potatoes, lemon & garlic butter (v)
Roasted root vegetables, maple & mustard glaze (pb)
Creamed potatoes, winter truffles (v)

DESSERTS
Paris-Brest, dulce Chantilly, yuzu curd (v)
Mango & passion fruit cheesecake (pb)
Winter spiced custard tart, citrus compote (v)
Fudge cake, lemon marmalade (v)
Chocolate tiramisu

CHEESE
+£15 per person supplement as an additional course
Selection of British cheeses, chutney & crackers

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WINES

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV	53
Thienot, Brut NV	85
Thienot, Brut NV Magnum	175
Nyetimber, Brut NV	95
Thienot Rose, Brut NV	100
Delamotte, Brut NV	110
Billecart Salmon Reserve, Brut NV	120
Ruinart, Brut NV	135
Perrier Jouet, Brut NV	145
Louis Roederer, Collection Brut NV	150
Bollinger Cuvee Special, Brut NV	170
Billecart Salmon Rose, Brut NV	185
Perrier Jouet Blanc de Blancs, Brut NV	195
Laurent Perrier Rose, Brut NV	240
Nyetimber 1086, Brut Vintage	250
Belle Epoque, Perrier Jouet, Brut 2014	320
Dom Perignon, Brut Vintage	395

WHITE

Chardonnay Sauvignon, La Croix Belle, Cotes de Thongue, France	39
Grillo, Feudo Arancio, Sicily, Italy	41
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France	44
Viognier ‘Iles Blanches’, Cellier des Chartreux, Rhone, France	46
Muscadet sure Lies 'Vieilles Vignes', Chateau Ragotiere, Loire, France	48
Verdejo, Rueda, Jose Pariente, Spain	49
Sauvignon Blanc, Castel Firmian, Trentino, Italy	50
Chardonnay, Cycles Gladiator, California, USA	55
Sauvignon Blanc, Lawson's, Marlborough, NZ 23	58
Riesling Trocken, Dr Fischer, Mosel, Germany	59
Gavi di Gavi ‘La Meirana’, Broglia, Piemonte, Italy	62
Macon Charnay, Gueugnon-Remond, Burgundy, France	65
Old Vines Chenin Blanc, Kloof Street, Coastal Region, South Africa	64
Gruner Veltliner ‘Rosshimmel’, Mittelbach, Kremstal, Austria	68
Albarino, Pazo Senorans, Rias Baixas, Galicia, Spain	69
Etna Bianco, Pietradolce, Sicily, Italy	72
Chablis, Domaine Defaix, Burgundy, France	76
Rully ‘Les Villeranges’, Domaine Faiveley, Burgundy, France	82
Sancerre Vieilles Vignes, Domaine JM Roger, Loire, France	89
Pouilly-Fuisse, Pierre Desroches, Burgundy, France	115
Mersault 'Vieilles Vignes', Belicard, Burgundy, France	155
Chassagne-Montrachet 1er Cru, Burgundy, France	190

ROSE

Lady A, Provence IGP, France	49
Cotes de Provence 'Heritage', Carte Noire, France	62
Rose et Or, Chateau de Minuty, Provence, France	95

RED

Syrah Merlot, La Croix Belle, Cotes de Thongue, France	39
Montepulciano d’Abruzzo Barrique, Itinera, Abruzzo, Italy	41
Cabernet Merlot, Babylon's Peak, Paarl, South Africa	44
Minervois, La Curiosity, Languedoc, France	48
Cotes du Rhone Vieilles Vignes, Domaine Espigouette, France	50
Malbec Reserve, Domaine Bousquet, Mendoza, Argentina	52
Pinot Noir, Cycles Gladiator, California, USA	56
Chateau de Ricaud Merlot, Cadillac Cotes de Bordeaux, France	60
Vino Nobile di Montepulciano, La Braccasca, Tuscany, Italy	65
Fleurie Vieilles Vignes, Madone, Beaujolais, France	69
Rioja Reserva, Marques de Murrieta, Spain	74
Shiraz, Langmeil, Barossa Valley, Australia	75
Chateau Rahoul, Graves, Bordeaux, France	76
Bourgogne Pinot Noir, Domaine Pillot, France	78
Le Volte dell' Ornellaia, Bolgheri, Italy	82
Cabernet Sauvignon '815', Joel Gott, California	89
Chateau Boutisse, St Emilion Grand Cru, France	95
Chateauneuf-du-Pape, Domaine de Beaugrenard, Rhone, France	120
Othello Cabernet, Christian Moueix, Napa Valley, California	135
Barolo 'Gallinotto', Mauro Molino, Piemonte, Italy	150
Chateau Cantenac Brown, Margaux, Grand Cru Classe, France	190
Tignanello, Tuscany, Italy	310

DESSERT WINE

Moscato, Dindarello, Maculan, Veneto, Italy (37.5cl)	45
Sauternes, La Fleur d’Or, France (37.5cl)	55
Tokaji Aszu "5 Puttonyos", Disznoko, Hungary (50cl)	95

PORT

Quinta de Ervamoira Single Quinta 10 yo Tawny (50cl)	55
Grahams LBV Port	65
Ramos Pinto, Vintage Port	145

Vintages available on request

SPIRITS

VODKA	
42 Below <i>(house)</i>	11.5
Ketel One	12.5
Grey Goose	13
Belvedere	13.5
GIN	
Bombay Sapphire <i>(house)</i>	11.5
Bombay Sapphire Premier Cru	14
Hendricks	13.5
Tanqueray 10	13.5
Malfy Con Arancia	13.5
Monkey 47	14.5
TEQUILA	
Gran Centenario Plata <i>(house)</i>	11.5
Patron Silver	12
Patron Reposado	14.5
Patron Anejo	15.5
RUM	
Bacardi 8yo <i>(house)</i>	12
Diplomatico Reserva Exclusiva 12yo	13.5
Santa Teresa 1796	16

WHISKEY	
Glenmorangie 10yo	11.5
Johnnie Walker Black Label <i>(house)</i>	12.5
Talisker 10yo	14
Nikka from the Barrel	15
Oban 14	19
Lagavulin 16	21
Highland Park 18yo	30
Macallan 18yo Sherry Cask	58
AMERICAN WHISKEY	
Woodford Reserve <i>(house)</i>	11.5
Maker's Mark	12.5
Gentleman Jack	12
Woodford Reserve Double Oak	14.5
Angel's Envy	16
BRANDY	
Remy Marin VSOP	11.5
Remy Martin XO	40
BOTTLED BEER	
Lucky Saint <i>(non-alcoholic)</i>	5.5
Brooklyn Lager	6.5
Peroni Red	6.5
Camden Hells	6.5
Peroni Nastro Azzurro <i>(gluten-free)</i>	6.5
Curious Session IPA	6.5

COCKTAILS

Please pre-select up to three cocktails to be served to all guests

The Alderman	16
<i>Dalmore 12yo, Mozart dark chocolate, orange bitters, chocolate bitters</i>	
Aldgate Orchard	16
<i>42 Below, pear, lemon, cinnamon, apple cider</i>	
Wharfside Wallbanger	16
<i>Bombay Sapphire, orange, lemon, licorice, soda</i>	
Moorgate Mule	16
<i>Bacardi 8yo, mixed berries, lime, agave, ginger ale</i>	
Mozartini	16
<i>42 Below, Baileys, Mozart dark chocolate</i>	
Worshipful Sour	16
<i>Bombay Sapphire, Campari, elderflower, lemon, cranberry</i>	

HOUSE TONICS

Eastern Standard	16
<i>42 Below or Bombay Sapphire, cucumber, lime, mint</i>	
Soho Mule	16
<i>42 Below, house ginger, lime, soda</i>	
Picante De La Casa	16
<i>Patron Reposado, agave, lime, coriander, chilli</i>	



MIXERS & SOFT DRINKS

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Coke Zero	3.5
Lemonade	3.5
Tonic	3.5
Soda	3.5
Ginger Beer	3.5
Ginger Ale	3.5
Mineral Water (75cl)	6
Sparkling Water (75cl)	6

JUICE

Apple	4
Orange	4
Grapefruit	4
Pineapple	4
Cranberry	4

NON-ALCOHOLIC COCKTAILS

Fresh Ginger	8
<i>Ginger, citrus, honey, ginger ale</i>	
Panoma	8
<i>Pentire, grapefruit soda</i>	
Pink Spritz	8
<i>Martini Vibrante, grapefruit, agave, citrus, soda</i>	
Vibrante Spritz	8
<i>Martini Vibrante, tonic water, lemon</i>	

PUNCHY DRINKS

Peach, Ginger and Chai spice	6
Yuzu, Cucumber and Rosemary	6
Blood orange, Bitters and Cardamon	6



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