



**THE NED**  
CITY OF LONDON

**PRINCES DOME  
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

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Coronation chickpea, lentil crisp, smoked paprika (pb)

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

### HOT

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Montgomery cheddar croquette, garlic mayonnaise (v)

Beef sirloin, Yorkshire pudding, onion jus

Crispy Gochujang chicken, chives

Confit duck dumpling, lemon grass & chilli jam

Peterhead cod croquettes, sriracha mayo

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

Crispy polenta, tomato & olive tapenade (pb)

### DESSERT

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Black Forest gateau

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)

Black forest mousse

*v* = vegetarian, *pb* = plant based



BOWLS

Please choose 3-5 bowls to be served to all guests

| COLD                                                                      |    |
|---------------------------------------------------------------------------|----|
| Smoked chicken Caesar salad, croutons, anchovies, parmesan                | 10 |
| Heritage beetroots, goats cheese mousse, pumpkin seed granola             | 11 |
| Burrata Pugliese, Delica pumpkin, sage pesto (v)                          | 11 |
| Bloody Mary cured salmon, gem, pickled cucumber, citrus yoghurt           | 12 |
| Mozzarella “nodini”, baby tomatoes, basil pesto (v)                       | 11 |
| Lobster brioche, avocado, cucumber & tomato concasse, Marie Rose sauce    | 12 |
| Roasted artichoke, “cream cheese”, artichoke crisps, citrus dressing (pb) | 11 |

| HOT                                                             |    |
|-----------------------------------------------------------------|----|
| Spiced cous cous, vegetables tajine, coconut yogurt (pb)        | 10 |
| Dirty halloumi fries, nacho cheese sauce, pickled jalapenos (v) | 10 |
| Baked cod, potato foam, black olives crumb                      | 11 |
| Shepherds pie, egg yolk potatoes, rosemary jus                  | 11 |
| Sea bass fillet, pumpkin puree, broccoli, sundried tomato       | 12 |
| Potato gnocchi, ratatouille, parmesan cream, basil (pb)         | 10 |
| Gochujang chicken, cucumber, carrot, coriander pickle           | 11 |

| DESSERT                                     |   |
|---------------------------------------------|---|
| Orange star anise posset, crème fraiche (v) | 9 |
| Classic tiramisu (v)                        | 9 |
| Winter berry compote, yoghurt foam (pb)     | 9 |
| Tonka Bean panna cotta, clementine (v)      | 9 |
| Pumpkin choux, warm chocolate sauce (v)     | 9 |
| Chocolate foam, ginger jelly (v)            | 9 |

*v* = vegetarian, *pb* = plant based

PRIVATE DINING

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

STARTERS

- Seared tuna, teriyaki glaze, tiger milk, wasabi puree, 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)
- Duck liver parfait, brioche, fig jam, caramelized clementine
- 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
- Wild seabass, fennel, salsify, carrot, celeriac, curried mussel sauce
- Beef fillet, braised beef shin, artichoke, duck fat potatoes, hispi, red wine 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

DESSERT

- 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)

CHEESE

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

*v* = vegetarian, *pb* = plant based

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 |



EVENTS@THENED.COM

27 POULTRY  
LONDON EC2R 8AJ

+ 44 (0)20 3828 2000  
THENED.COM

