

BALTHAZAR
PRIVATE DINING

*Le Petit Salon Privé
& Le Grand Salon Privé*

SAVOURY CANAPÉS

£4.50 per bite

Bayonne ham, celeriac remoulade and pear chutney

Smoked salmon blinis with citrus cream

Goats cheese and tomato tartlet (v)

Crispy rösti with caviar and sour cream

Palmier pastries, caramelised onion, thyme and chimichurie

Grilled sirloin skewers with Béarnaise sauce

Marinated grilled chicken skewers, honey and mustard dip

Onion soup, cheese and croutons (v)

Watermelon, feta cheese, taggiasca olive and fresh basil skewer

Skewer of chilli marinated king prawns, saffron ailoi

Rock Oysters No.2 with Royal Baerii caviar sprinkled with gold

(Supplement £4.50 per canapé minimum 24 pieces)

Rock Oysters No.2 Rockefeller

(gratinated oysters with herb sauce & pangrattato)

(Supplement £2 per canapé)



SWEET CANAPÉS

£4.50 per bite

Macarons

Balthazar chocolate truffles

TASTING DISHES

SAVOURY BOWLS

£7.50

Dressed crab and avocado cocktail

herb mayonnaise, baby gem and lemon

Baby spinach and rocket salad (vg)

*with buckwheat, apples, heritage beetroots, beluga lentils, carrots,
omega seeds and citrus vinaigrette*

Confit duck leg hachis parmentier

Risotto (v)

heritage tomatoes, capers, goats cheese, marjoram and, crispy shallots

Burrata (v)

red pepper tapenade, dressed courgettes and extra fine capers

Sautéed king prawns

roasted tomato sauce, garlic, chilli and wild rocket

Baked cod fillet

courgettes, peppers, aubergines, red onions and green herb sauce

Chargrilled halloumi (v)

*smoked aubergine, beluga lentils, red pepper tapenade,
toasted almonds and labneh*



SWEET MINI DISHES

£7.50

Classic crème brûlée

Chocolate profiteroles

Gateau opera cake

GOURMET MENU

£65

Olives (vg)

£4.25

Almonds (vg)

£4.25

Basket of Parisienne baguette (vg)

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Baby spinach and rocket salad (vg)
*with buckwheat, apples, heritage beetroots, beluga lentils,
carrots, omega seeds and citrus vinaigrette*

Pan roasted chicken supreme
braised lentils du puy, sour cream and herbs

Crème brûlée
caramelised sugar crust

Selection of teas and filter coffees

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Assiette de fromage
Comte | Saint Maure | Fourme d'Ambert

£12.95

Chocolate truffles
coeur de ganache

£4.50

EPICURE MENU

£75

Olives (vg)

£4.25

Almonds (vg)

£4.25

Basket of Parisienne baguette (vg)

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Burrata (v)

red pepper tapenade, dressed courgettes and extra fine capers

Roasted rump of lamb

Roquefort gratin dauphinoise, watercress, red wine jus

Paris brest

hazelnut praline, vanilla ice cream, warm chocolate sauce

Selection of teas and filter coffees

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Assiette de fromage

Comte | Saint Maure | Fourme d'Ambert

£12.95

Chocolate truffles

coeur de ganache

£4.50

IMPERIAL MENU

£85

We offer the below choice menu and we require all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

Olives (vg)
£4.25

Almonds (vg)
£4.25

Basket of Parisienne baguette (vg)

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Saumon fumé au chêne
pickled cucumber, dill, butter, rye bread

Baked camembert
truffled honey, rosemary and garlic toasted crostini's

Pressed confit duck and pistachio terrine
spiced pear chutney, toasted brioche

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Fillet de boeuf 7oz/198g
rosti potato, green beans, watercress and sauce a la truffe noire

Seared fillet of shetland island salmon
courgettes, peppers, aubergines, red onions and green herb sauce

Grilled aubergine and quinoa (vg)
filled with quinoa, potatoes, mustard and roscoff onions served with a rich tomato sauce, feta cheese and pumpkin seeds

Gateau opera
layered coffee soaked sponge, espresso cream, chocolate ganache

Galette of summer berries
crème pâtissière and raspberry sorbet

Crème brûlée
caramelised sugar crust

Assiette de fromage
Comte | Saint Maure | Fourme d'Ambert

Selection of teas and filter coffees

Chocolate truffles
coeur de ganache

£4.50

ROYAL MENU

£95

We offer the below choice menu and we require all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

Olives (vg)
£4.25

Almonds (vg)
£4.25

Basket of Parisienne baguette (vg)

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Dressed crab and avocado cocktail
herb mayonnaise, baby gem and lemon

Salmon tartare
poached and smoked salmon, lemon, herbs and rye bread

Baby spinach and rocket salad (vg)
with buckwheat, apples, heritage beetroots, beluga lentils, carrots, omega seeds and citrus vinaigrette

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Fillet de boeuf 7oz/198g
rosti potato, green beans, watercress and sauce a la truffle noire

Turbot meunière
capers, lemon, parsley and beurre noisette

Chargrilled halloumi (v)
smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

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Gateau opera
layered coffee soaked sponge, espresso cream, chocolate ganache

Paris brest
hazelnut praline, vanilla ice cream, warm chocolate sauce

Crème brûlée
caramelised sugar crust

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Assiette de fromage
Comte | Saint Maure | Fourme d'Ambert

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Selection of teas and filter coffees

Chocolate truffles
coeur de ganache

£4.50

SIDE DISHES

Pommes frites £5.00

Vichy carrots with smoked garlic butter £5.75

Pomme purée £5.00

Courgette Provençale £5.75

Tomato salad £5.00

Macaroni cheese £6.75

Haricot verts with shallots £5.00

Salad mesclun with champagne vinaigrette £5.00

Creamed spinach with grated parmesan £5.00

To enquire, please contact our private dining team

*Email: events@caprice-holdings.co.uk
or call 020 3727 6549*

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~ PRIVATE DINING ~

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