



Pied à Terre
34 Charlotte Street
London W1T 2NH

Reservations
020 7419 9789
reservations@pied-a-terre.co.uk

Enjoy true luxury when celebrating with family and friends or entertaining colleagues and clients

- Your own private dining room for up to 13 guests
- With exceptional 2 star Michelin cuisine
- A notable wine cellar with distinguished wines
- Your own dedicated service
- And no additional cost

Our commitment to providing the finest experience means you can enjoy a truly memorable occasion.

Begin your event with chilled champagne and canapés in the private bar before moving to the beautifully appointed private dining room.

Select from a choice of exquisite menus in advance so you can tailor your requirements.

Customise your table with flowers of your choice, personalised menus, exclusive gifts and table seating as desired.

How to reserve your private dining room

free of charge

1. Decide on your dates

Call 020 7419 9789
or email reservations@pied-a-terre.co.uk
to check availability.

Lunch: Monday–Friday 12.00pm–5.00pm

Dinner: Monday–Saturday 6.00pm–12.30am

2. Decide on your dining requirements

Canapés

Choose if you would like to have canapés at the bar.
These are included as part of the tasting menu

À la Carte menu or the tasting menu

Choose which option you would like for your guests.
There are vegetarian menus for both options

Wine flight

Choose if you would like the sommelier to select
wines to complement each course

3. Customise your experience

Select flowers for the table

Have personalised menus and table plans with individual
place cards

Select exclusive gifts for your guests or provide
your own for us to dress the table

4. Booking Form

Complete the booking form and return by:

email to: reservations@pied-a-terre.co.uk

post to: Private Dining Reservation
Pied à Terre
34 Charlotte Street
London W1T 2NH

2. Decide on your dining requirements

Select the à la Carte menu or the tasting menu

- a** À la Carte menu
Including Vegetarian à la Carte menu
3 courses
£80.00 per person
- b** Tasting menus
10 Courses
£99.00 per person
Vegetarian £85.00 per person

We only use the finest, seasonal ingredients in our dishes. We will contact you before your event with menu choices but please find examples of what you can expect on pages 4 and 5.



2. Decide on your dining requirements

a À la Carte menus

£80.00 per person

Choose how you would like to order:

- 1) Select one starter, main course and dessert to be enjoyed by **all** your guests.
- 2) Select three starters and three main courses (from the vegetarian and the à la carte for each course) and three desserts so your guests can choose on the day.
- 3) Each guest can order in advance and choose from the full menus.



À la Carte

Starters

Native Colchester Oysters with Pickled Black Radish, Cauliflower and Samphire, Nasturian Leaves

Pepper Seared Yellow Fin Tuna, Chive Essence, Crushed Potatoes, Black Olive and Shallot Vinaigrette

Skate Wing Poached in Beurre Noisette with Belly of Suckling Pig, Sweetcorn, Roscoff Onions, Pickled Chanterelles

Truffled Poached Duck Egg with Dried Ham Hock, Trompette de la Mort and Potato Consommé

Seared Scallops and Poached Chicken Oysters with Butternut Squash, Autumn Truffle, Braised Baby Gem, Lemon Balm Essence

Pan Fried Foie Gras with Balsamic Gel, Roasted Chantenay Carrots, Carrot Caramel and Pistachio Powder (£5.00)

Main Courses

Roasted Saddle of Fallow Venison, Baked Beetroot, Pomme Soufflé, Date and Port Sauce

Pan-Fried Sea Bass with Roasted Salsify, Caramelised Shallots, Watercress and Red Wine Sauce

Roasted Saddle and Leg of Hare, Braised Shoulder with Celériac Purée, Lentils and Braising Jus

Pan-Fried Icelandic Cod with an Emulsion of Brown Shrimps, Romanesco and Pinenuts, Broccoli Velouté and Sea Purslane

Poached and Roasted Breast of Guinea Fowl, Truffled Leeks, Mousserons, Confit Garlic and Foie Gras Sauce

Desserts

Warm Carrot and Pecan Cake with Agen Prunes, Mandarin Gel, Earl Grey Tea Ice Cream

Pears Poached in Muscat de Rivesaltes with Star Anise Sabayon, Amaretti Biscuits and Lemon

Ginger and Milk Chocolate Mousse, Chestnut Velouté, Chocolate Feuillantine

Vegetarian à la Carte

Starters

A Salad of Raw and Pickled Autumn Vegetables

Roasted Beetroot with Lancashire Bomb, Toasted Pinenuts and Cornichon

Ragout of Wild Mushrooms with Toasted Tarragon Brioche and Poached Quail Eggs

Main Courses

Tart Fine of Caramelised Endive with Fresh Walnuts and Roasted Pear

Sauteed Spätzle with Butternut Squash, Pumpkin Seeds, beurre Noisette Powder and Wilted Rocket

Bitter Sweet Chocolate Tart, Stout Ice Cream and Macadamia Nut Cream

Lime Mousse with Rum and Vanilla Jelly, Caramel Ice Cream, Peppermint and Chocolate Crumbs

Sélection of French Farm House Cheeses as an extra course is £16.00

Coffee, Tea and Infusion £5.00 with Petits Fours

These are example menus

2. Decide on your dining requirements

b Tasting menus

Tasting menu from £99.00 per person

Vegetarian tasting menu £85.00 per person

The 10 course tasting menu is for the whole table and requires a minimum 3 hours for service. Each guest can choose either tasting menu.

Tasting menu

Selection of canapés

Pepper Seared Yellow Fin Tuna, Chive Essence, Crushed Potatoes, Black Olive and Shallot Vinaigrette

Marinated Scallops with Brandade Mousse, Cauliflower and Truffle Salad, Lemon Oil and Baby Wood Sorrel

Pan Fried Foie Gras with Balsamic Gel, Roasted Chantenay Carrots and Pistachio Powder

Pan-Fried Icelandic Cod with an Emulsion of Brown Shrimps, Romanesco and Pinenuts, Broccoli Velouté and Sea Purslane

Roasted Saddle of Fallow Venison, Baked Beetroot, Fresh Walnuts, Pomme Soufflé, Date and Port Sauce

Cheese Selection

Mango and Lime Velouté, Chilli Coconut Foam and Thai Basil

Bitter Sweet Chocolate Tart, Stout Ice Cream and Macadamia Nut Cream

Coffee and Petits Fours

Vegetarian tasting menu

Selection of canapés

A Salad of Raw and Pickled Autumn Vegetables

Roasted Beetroot with Lancashire Bomb, Toasted Pinenuts and Cornichon

Ragout of Wild Mushrooms with Toasted Tarragon Brioche and Poached Quail Eggs

Sauteed Spätzle with Butternut Squash, Pumpkin Seeds, beurre Noisette Powder and Wilted Rocket

Tart Fine of Caramelised Endive with Fresh Walnuts and Roasted Pear

Cheese Selection

Mango and Lime Velouté, Chilli Coconut Foam and Thai Basil

Bitter Sweet Chocolate Tart, Stout Ice Cream and Macadamia Nut Cream

Coffee and Petit Fours

These are example menus

For a real treat, enjoy the accompanying wine flight where wines are selected by the sommelier to complement each course.

Choose between:

Discovery Wine Flight

8 wines from less known countries or unusual grape varieties

£65.00 per person

Classic Wine Flight

8 wines with more classical appellations

£95.00 per person

3. Customise your experience

Create your own ambience, personalise your table



Table Flowers

Decorate your table with flowers of your choice.
From £30.00

Table seating and place names

We can provide you with seating plans which you can complete and return to us. We will arrange for each person to have an individual place card to match your seating plan.

Personalised Menus

Once you have chosen between the à la Carte and tasting menu, we will personalise the menus with your company logo or the name of your event/celebration.

Gifts

Make the occasion one to remember with exclusive gifts:

Box of handmade chocolates

4 per box
£2.50 per box

Signed copy of 'Starters' cook book by Michelin starred chef, Shane Osborn. Personalised to each guest.
£12.99 per book

Exclusive bottles from our notable wine cellar:
Bordeau Style; Cotes de Bourg, Château Tayac, Rubis du Prince Noir 2005
£9.50

Champagne; Moutard, Rosé, Prestige, Brut
£21.50

Goody bag

If you would like more than one gift from the above, we can make up a goody bag with a 20% price reduction.

4. Complete the reservation form

Please complete your requirements for the ultimate Private Dining experience.

You can select each box to type in your details but you will need to print the form in order to sign it. We can only accept signed forms as confirmed bookings.

a Contact Details

Name of Contact:

Company (if corporate booking):

Telephone:

Email:

b Reservation Details

Name of Host:

Date of booking: //

Number of guests: (Maximum guests for private dining is 13)

Time: Lunch (Mon–Fri: 12.00pm–5.00pm)
 Dinner (Mon–Sat: 6.00pm–12.30am)

Planned time of arrival: :

Planned time of dining: :

c Dining Requirements

Please select one menu option:

- À la Carte with one choice for all guests
- À la Carte with three selections on the day (from the Vegetarian and the à la Carte)
- À la Carte Private Dining – each guest pre-orders from full menu
- Tasting menu
- Tasting menu with wine flight:
 - Discovery wine flight
 - Classic wine flight

4. Complete the reservation form

Ambience

Flowers £30 £50 £75

Favourite flowers (if available):

Table plan with place names: Yes (We will email you a template to complete)

Personalised menu: Yes

Corporate logo: Yes (please email to us in Jpeg format)

Name of event/occasion:

Gifts

A box of handmade chocolates (4 per box) Cost £2.50 No of boxes:

A signed copy of *Starters* cookbook
Personalised to each guest Cost £12.99 No of books:

A bottle of *Cotes de Bourg* Cost £9.50 No of bottles:

A bottle of *Moutard Rosé* Champagne Cost £21.50 No of bottles:

Goody Bag

If more than one of the above gifts is selected, we can prepare a goody bag and a 20% reduction in price will apply. No of bags:

Credit Card Details

Credit card number:

Name on card:

Expiry date: /

3 digit security code on reverse:

Issue No (Switch, Maestro)

Billing address of card holder:

Town

Postcode

I authorise you to charge the above credit card with £150.00 as a deposit (please tick)

Signature of card holder:

Thank you for your details.

Please email to:
reservations@pied-a-terre.co.uk

or post to:
Private Dining Room Reservation
Pied à Terre, 34 Charlotte Street, London W1T 2NH

We'll be in touch very shortly with menus and table plans.

Our Terms and Conditions

Availability

The Private Dining Room is available free of charge for lunch on Monday–Friday 12.00pm to 5.00pm and for dinner Monday–Saturday 6.00pm to 12.30am

Confirmation and Deposit

To confirm your reservation and your acceptance of our terms and conditions, we require credit card details with your authority to charge £150. This is non-refundable unless more than two weeks notice of cancellation is given.

Cancellation Policy

Please note that all cancellations must be made in writing and the following is our charging policy:

| | |
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| Cancellations within 13 days of the due date | Deposit |
| Cancellations within 7 days of the due date | Deposit and 50% of menu price |
| Less than 48 hours of the due date | Deposit and 100% of menu price |
| On the due date or no show | Deposit, 100% of menu price and £50 per person |

Final Numbers

Confirmation of final numbers is required 48 hours before the date of the function. Should your party subsequently reduce in size, the original number of guests that were booked will be charged.

Menus

We will send you menus two weeks ahead of your booking and will need your choice as soon as possible, but no later than 48 hours before your booking date (except late bookings). Variations on the day are possible for guests with special dietary needs.

Final menus may vary slightly as we only use the finest, fresh ingredients.