

The Pen.



PRIVATE DINING MENUS FOR LARGER TABLES



THE HARBEN ROOM

Our intimate Harben Room, nestled behind The Pem's carefully curated wine collection, provides a calm escape for up to 22 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.



Menu Options



Lunch Menu

Saddleback Liver Pate

Calvados, ridged cucumber, red onion

or

Chilled Soup of Jersey Royals

Neal's Yard crème fraîche, Riesling, pumpernickel

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Lancashire Leek Gratin

Cornish mussels, Vermouth, Dulse

or

Parcel of Confit Chicken Leg

St. Ewe egg, capers, celeriac

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White Chocolate Mousse

British raspberries, cardamom, rose

or

Selection of British and Irish Cheeses

(£5 supplement)

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Petit Fours

£45 per guest



This menu is an example only and changes every month, selecting the best in season.

Served Wednesday to Friday Lunch.



Spring Menu

Warm Salad of Jersey Royals
Cornish cod brandade, broadbeans, lovage

or

Knife and Fork Bacon
Margarita onion, nasturtium, soured cream

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Poached Cornish Pollock
Pickled cockles, sorrel, Nilly-Prat

or

Spring Chicken Clamart
Peas Francaise, wild morels, verjuice

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Gariguette Strawberry Cheesecake
Honey, bee pollen

or

Manjari Chocolate Bar
Marcona almonds, orange blossom, cacao

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Petit Fours

£75 per guest

Orders can be placed on the evening for groups of up to 10 guests.
For groups of 11 guests and more, pre-orders are required 5 working days in advance.
Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.





Prestige Menu

White Asparagus Royale

Marcona almonds, vin jaune, Exmoor Caviar

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Roast Herdwick Lamb Loin

Charred lemon, coco beans, marjoram

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Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

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Petit Fours

£95 per guest



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



Sommelier's Recommendations of Wine

Welcome Drink

Hambledon 'Classic Cuvée' - Hampshire, England NV - £90

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Starter

Egy Kiss Dry Furmint - Hungary 2021 - £62

Gérard Boulay Sancerre 'Les Mont Damnes' - Loire Valley, France 2020 - £125

Fillipi Soave Classico 'Castelcerino' - Veneto, Italy 2019 (MAGNUM) - £125

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Main

Vincent Latour Bourgogne Blanc - Bourgogne, France 2017 - £72

Radford Dale 'Renaissance' Chenin Blanc - Stellenbosch, SA 2019 - £82

Viano Vineyards Zinfandel - Contra Costa, USA 2016 - £60

Château la Claymore - Lussac Saint-Emilion, Bordeaux, France 2016 - £65

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Dessert

Bentomiz 'Ariyanas' Naturalmente Dulce (500ml) - Malaga, Spain 2020 - £60

Carl Koch Bacchus Beerenauslese - Rheinhessen, Germany 1994 - £105

All prices are per bottle and inclusive of V.A.T. at current rate.





Taste of The Pen

Canapés

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Dorset Razor Clams

British garden peas, lemon grass, Exmoor caviar

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Griddled British Asparagus

Yorkshire pecorino, Cornish little leaves, preserved ceps

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Herb Stuffed Cornish Brill

Tokyo turnips, wild garlic, sunflower seeds

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Bermondsey Hard Pressed

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Apricot Tart

Hazelnut frangipane, fresh almonds, apricot sorbet

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Petit fours

£140 per guest

Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.
Our Sommelier would be happy to recommend matching wines.





'Some of the best food in town'

Tim Hayward, 15 September 2022

FINANCIAL TIMES



Bespoke Menu Options

For the ultimate culinary experience, Chef Sally Abé and her team can create a fully bespoke menu for your private event or celebration.

Bespoke menus from £150 per guest
Require a minimum of 20 guests



Get in touch

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