



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

Potage of Winter Vegetables

Herbed crouton, crushed pepper

*or*

Venison Tartare

Preserved elderberries, truffled egg yolk, beech mushrooms

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Roasted Ceps

Jerusalem artichoke, cavolo nero, Old Winchester

*or*

Braised Pork Jowl

Crab apples, pink fir potatoes, calvados

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Toasted Milk Cream

Salted chocolate, coffee, rye

*or*

Selection of British Cheeses

Elderflower honey, candied walnuts, lavash

(£10 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.





# Autumn Menu

## Starters

Cold Smoked Chalk Stream Trout  
Crisp Ambo potato, Neal's Yard crème fraiche,  
Marinated trout roe

*or*

Montgomery Cheddar Cheese Souffle  
Pickled and toasted walnuts, bitter leaves

*or*

Dressed Dorset Crab  
Violino pumpkin, vadouvan, buttermilk  
(£6 supplement)

## Mains

Stuffed Crown of Quail  
Crisp parsnip, molasses, spiced Sherry jus

*or*

Wild Mushroom and Truffle Suet Pudding  
Buttered savoy cabbage, braised hazelnuts,  
Madeira

*or*

Roast Cotswold Venison  
Salsify, shoulder kromeski, Whisky sauce  
(£9 supplement)

## Desserts

Lemon Meringue  
Yoghurt sorbet, caramelised white chocolate, toasted hazelnut

*or*

Warm Original Beans Chocolate Sponge  
Pedro Ximenez caramel, raisins, honeycomb

*or*

Selection of British Cheeses  
Elderflower honey, candied walnuts, lavash  
(£10 supplement)

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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.



# Sommelier's Recommendations of Wine

## Welcome Drink

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

Bollinger 'Special Cuvée' - Aÿ, Champagne, France NV - £120

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## Starter

Egy Kiss Dry Furmint - Hungary 2021 - £62

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

Gerard Tremblay Chablis 1er Cru 'Côte de Lechet' - Bourgogne, France 2020 - £95

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

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

Crystallum 'Peter Max' Pinot Noir - Western Cape, South Africa, 2021 - £89

Azienda agricola Carpassa 'Doccio a Matteo' Chianti Classico Riserva-Tuscany, Italy 2012 - £125

Damascene Syrah Cederberg - Western Cape, South Africa, 2020 - £142

Chateau des Annereaux - Lalande de Pomerol, Bordeaux, France 2019 (Magnum) - £154

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## Dessert

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

Carl Koch Bacchus Beerenauslese - Rheinhessen, Germany 1994 - £125

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



# *Taste of The Pen*

Canapés

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Cumbrian Rose Veal Tartare

Button mushrooms, wild garlic capers, Exmoor caviar

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Dressed Dorset Crab

Violino pumpkin, vadouvan, buttermilk

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Chestnut Spätzle

St. Ewe Rich Yolk, black pudding, Wiltshire truffle

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Lake District Shorthorn & Porthilly Oyster

Roast sirloin, purple sprouting broccoli, mignonette

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Preserved Black currants

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Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, toasted hazelnut

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Petit fours

*£95 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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