



The Perm.

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 20 guests to enjoy incredible dining experiences. Creative private dining with elegant flare for both lunch and dinner, business and pleasure.



*Menu Options*





# Summer Menu

## Starters

Tomato Consommé  
Wild Scottish cherries, sea spaghetti,  
sourdough crisps

*or*

Cured Sea Bream  
Gooseberries, sea arrowgrass, fig leave kefir

*or*

Crispy Veal Sweetbread  
Green peppercorns, fermented cabbage,  
spring onion  
(£6 supplement)

## Mains

Stuffed Globe Artichoke  
Wild garlic velouté, sunflower seeds,  
barley

*or*

Grilled Cornish Pollock  
Nduja, steamed mussels, rocket

*or*

45 Day Aged Saddleback Pork  
Wild apricots, Scottish girolles,  
coco beans  
(£8 supplement)

## Desserts

Lemon Meringue  
Yoghurt sorbet, caramelised white chocolate, hazelnut

*or*

Yoghurt Pannacotta  
Peach, raspberry, lemon verbena

*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 - Sparkling

Hambledon 'Classic Cuvée' - Hampshire, England NV - £95  
Bollinger 'Special Cuvée' - Aÿ, Champagne, France NV - £148  
Ayala Rosé - Aÿ, Champagne, France NV - £145

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## White

Dry Furmint 'Egy kis Furmint', Barta Winery - Tokaj, Hungary 2022 - £67  
Crozes-Hermitage Blanc 'Les Launes Blanc', Delas Frères - Northern Rhône, France 2018 - £75  
Chablis 1er Cru 'Côte de Léchet', Domaine Gerard Tremblay - Burgundy, France 2022 - £95  
Chardonnay 'Gimblett Gravels', Trinity Hill - Hawkes Bay, New Zealand 2021 - £97  
Chenin Blanc, Damascene - Swartland, South Africa 2021 - £123

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## Rosé

Domaines Ott By Ott Côtes de Provence Rosé - Provence, France 2022 - £65

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## Red

Alvaro Castro, Dão Tinto - Dão, Portugal 2018 - £67  
Pinot Noir 'Evolution', Sokol Blosser Winery - Willamette Valley, Oregon, USA 2021 - £79  
Château de Pez '2nd Pez' - Saint-Estèphe, Bordeaux, France 2019 - £96  
Pinot Noir, Irrewarra by Nick Farr - Geelong, Victoria, Australia 2021 - £139

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## Dessert

Château Filhot 2ème Cru Classé Sauternes 375ml - Bordeaux, France 2015 - £85  
Taylor's 10 Year Old Tawny Port - Douro, Portugal NV - £95

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



# *Taste of The Pen*

## Tomato Consommé

Wild Scottish cherries, Welsh seaweed, sourdough crisp

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## Cured Sea Bream

Gooseberries, sea arrowgrass, fig leaf kefir

Add Exmoor caviar £15

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## Crispy Veal Sweetbread

Green peppercorns, fermented cabbage, spring onion

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## Roast Herdwick Lamb Cannon

Cockle popcorn, Laverbread

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## Preserved Blackcurrants

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## Lemon Meringue

Yoghurt sorbet, caramelised white chocolate,  
toasted hazelnut

*£110 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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