



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



Menu Options



Festive Menu

Starters

Jerusalem Artichoke Royale

Pickled trompette mushrooms, chestnut, artichoke crisp

or

Smoked Lake District Duck Breast

Celeriac remoulade, hazelnuts, grape molasses

or

Orkney Hand Dived Scallops

Violina Pumpkin, Clementine
(£10 supplement)

Mains

Lion's Mane Mushrooms

Pine nut risotto, pickled alliums

or

Poached Cornish Cod

Red pepper, pine nuts, pickled carrot

or

Cotswold Venison Wellington

Roasted Shallots, Pomme Anna
(£10 supplement)

Desserts

Macerated Prune and Armangac Tart

Milk ice cream

or

Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

or

Warm Original Beans Chocolate Sponge

Pedro Ximenez caramel, raisins, honeycomb

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

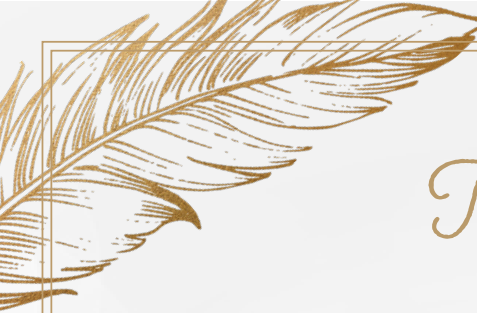
Alvaro Castro, Dão Tinto - Dão, Portugal 2018 - £67
Pinot Noir 'Evolution', Sokol Blosser Winery - Willamette Valley, Oregon, USA 2021 - £79
Château de Pez '2nd Pez' - Saint-Estèphe, Bordeaux, France 2019 - £96
Pinot Noir, Irrewarra by Nick Farr - Geelong, Victoria, Australia 2021 - £139

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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

Jerusalem Artichoke Royale
Pickled trompette mushroom, chestnut, artichoke crisps

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Orkney Hand Dived Scallop
English sweetcorn, potato dumplings, tarragon

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Pan Fried Veal Sweetbread
Green peppercorns, fermented cabbage, sorrel

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Tamworth Pork Belly
Braised cheek, damson, roasted beetroot, English black truffle

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Sorrel Granita
Walnut cream, candied walnut

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Pavlova
Sea buckthorn, passionfruit

£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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