## PRIVATE DINING MENUS FOR LARGER TABLES

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### 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

Winter Menu

Starters

Jerusalem Artichoke Royale Pickled trompette mushrooms, chestnut, artichoke crisp

or

Cornish Sardine Whipped cod's roe, radish, puffed tapioca

or

Smoked Lake District Duck Breast Celeriac remoulade, bitter leaves, grape molasses (£8 supplement) Mains

Lion's Mane Mushrooms Pine nut risotto, pickled alliums

or

Poached Cornish Cod Red pepper, pine nuts, pickled carrot

or

Crisp Confit Duck Leg Puy lentil stew, chanterelles (£8 supplement)

#### Desserts

Lemon Meringue Yoghurt sorbet, caramelised white chocolate, hazelnut

or

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

or

British and Irish Cheese Elderflower honey, candied walnuts, lavash (£10 supplement)

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 10 working days in advance. Vegetarian / Vegan options 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

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

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

Rosé

#### 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

Red

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 Pem

Jerusalem Artichoke Royale Pickled trompette mushroom, chestnut, artichoke crips

Orkney Hand Dived Scallop Cauliflower mushroom, aged white balsamic, crispy chicken skin

> Pan Fried Veal Sweetbread Green peppercorns, fermented cabbage, sorrel

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

> Blackcurrant Chambord Sorbet Yoghurt foam

Pavlova Sea buckthorn, passionfruit

£110 per guest

Vegetarian / Vegan menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner. Our Sommelier would be delighted 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.



Det in touch

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