



# 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*



# Spring Menu

## Starters

Wye Valley Asparagus Tartlet

Old Winchester crisp, fine herb salad

*or*

Rose Veal Carpaccio

Violet artichoke barigoule, black garlic cream

*or*

Hand Dived Orkney Scallop

Cauliflower mushroom, aged white balsamic,  
crispy chicken skin  
(£6 supplement)

## Mains

Celeriac Fondant

Apple texture, lemon, dukkah

*or*

Pan Roasted Monkfish

Smoked mussel, saffron velouté, tropea onion

*or*

Roast Sirloin of Jersey Beef

Red onion tartlet, pickled pear,  
walnut  
(£8 supplement)

## Desserts

Milk Chocolate and Hazelnut Tart

Earl Grey Tea ice cream

*or*

Meadowsweet Crème Brulee

Citrus madeleines

*or*

Lemon Meringue

Yoghurt sorbet, limoncello

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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 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

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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 2021 - £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 2019 - £82

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## Rosé

Château La Mascaronne Rosé - Provence, France 2023 - £70

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## Red

Rasteau Les Coteaux, Domaine des Escaravailles - Southern Rhône, France 2020 - £67  
Pinot Noir 'Evolution', Sokol Blosser Winery - Willamette Valley, Oregon, USA 2021 - £82  
Château de Pez '2nd Pez' - Saint-Estèphe, Bordeaux, France 2020 - £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*

Cured and Grilled Cornish Mackerel  
Poached new season Yorkshire rhubarb, pink peppercorn

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Wild Garlic and Potato Agnolotti  
Grilled onion broth, pickled shallot, chive

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

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Herdwick Lamb Cannon  
Lavercake, cockle popcorn, mint gel

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Blackcurrant Sorbet  
Yoghurt foam

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Lemon Meringue  
Yoghurt sorbet, limoncello

*£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, our 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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