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

Spring Menu

Starters

Wye Valley Asparagus Tartlet Old Winchester crisp, fine herb salad

Rose Veal Carpaccio Violet artichoke barigoule, black garlic cream

or

Hand Dived Orkney Scallop Aged white balsamic, crispy chicken skin (£6 supplement) Mains

Roasted Lions Mane Mushroom Burnt leek, confit potato, tarragon velouté

or

Pan Roasted Monkfish Smoked mussel, saffron velouté, tropea onion

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

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

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

Rosé

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

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

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

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

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

> Herdwick Lamb Cannon Lavercake, cockle popcorn, mint gel

> > Blackcurrant Sorbet Yoghurt foam

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.



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.



Det in touch

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