



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



Winter Menu

Starters

Baked Beetroot Tartare
Blackberries, pistachio, lovage

or

Glazed Veal Sweetbread
White onion puree, dressed fennel

or

Hand Dived Orkney Scallop
Yuzu, cauliflower, brown butter
(£6 supplement)

Mains

Baked Celeriac
Tunworth cheese, caramelised cep, brown butter

or

Halibut Loin
Citrus crust, golden beetroot, Champagne,
grapefruit

or

Lake District Beef Sirloin
Preserved walnut, green peppercorns,
salsify, pomme anna
(£8 supplement)

Desserts

Rum Babà
Coffee gel, mascarpone foam

or

Mulled Wine Poached Pear
Crème Fraîche

or

Lemon Meringue
Yoghurt sorbet, limoncello

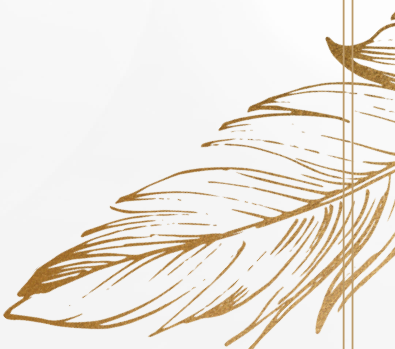
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Petit Fours

£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.





Festive Menu

Starters

Ham Hock and Pistachio Terrine
Toasted sourdough

or

Baked Beetroot Tartare
Blackberries, pistachio, lovage

or

Hand Dived Orkney Scallop
Yuzu, cauliflower, brown butter
(£6 supplement)

Mains

Baked Celeriac
Tunworth cheese, caramelised cep, brown butter

or

Halibut Loin
Citrus crust, golden beetroot, Champagne,
grapefruit

or

Honey Glazed Roast Goose
Spiced cranberry, hispi cabbage, salsify
(£8 supplement)

Desserts

Milk Chocolate and Hazelnut Tart
Earl Grey tea ice cream

or

Mulled Wine Poached Pear
Crème Fraîche

or

Lemon Meringue
Yoghurt sorbet, limoncello

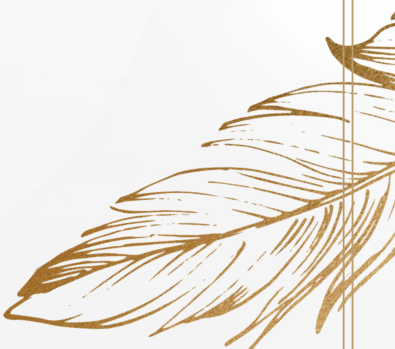
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Sommelier's Recommendations of Wine

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

Lugana 'I Frati', Ca' dei Frati Veneto, Italy 2024 - £74
Chablis 1er Cru 'Côte de Lechet', Gerard Tremblay Burgundy, France 2023 - £98
Mas de Daumas Gassac Blanc Terroir d'Aniane, Languedoc, France 2022 - £140

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Red

Le Haut-Médoc de Château Haut-Bages Libéral Haut-Médoc, Bordeaux, France 2016 - £75
Gigondas Aux Lieux-Dits, Domaine Santa Duc Southern Rhône, France 2020 - £115
Barbaresco, Ceretto Piedmont, Italy 2018 - £152

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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

Baked Beetroot Tartare
Blackberries, pistachio, lovage

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Hand Dived Orkney Scallop
Yuzu, cauliflower, brown butter

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Halibut Loin
Citrus crust, golden beetroot, Champagne, grapefruit

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Roast Venison Loin
Toasted hazelnuts & Sancho pepper, celeriac, Williams pear

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Lemon Sorbet
Pepper anglaise foam

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Mulled Wine Poached Pear
Crème fraîche

£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.



Get in touch

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