

A festive restaurant interior with a Christmas tree on the left, a long dining table set for a party with wine glasses, candles, and wrapped gifts, and a large feather graphic in the center. The background features a red wall and a framed picture of a woman.

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

# Menu Options



‘Some of the best food in town’

Tim Hayward, 15 September 2022

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FINANCIAL TIMES



## Lunch Menu

### Roast Chestnut Soup

Mushroom duxelles, black garlic and onion twist  
or

### Citrus Cured Salmon

Clementine, dill cream, buckwheat blinis

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### Prune Stuffed Partridge

Brussels sprouts, bacon, bread sauce  
or

### Parsnip Dumplings

Glazed shallots, rainbow chard, Old Winchester

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### Christmas Pudding Ice Cream

Brandy snap, salted caramel  
or

### Stilton Waldorf Salad


Pear, chicory, candied walnut

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### Petit Fours

£55 per guest

This menu is an example only and changes every month, selecting the best in season.  
Vegetarian menu available. Served Wednesday to Friday Lunch.





# *Festive Menu*

## Roast Chestnut Soup

Mushroom duxelles, black garlic and onion twist

or

## Citrus Cured Salmon

Clementine, dill cream, Exmoor caviar, buckwheat blinis

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## Prune Stuffed Partridge

Brussels sprouts, bacon, bread sauce

or

## Parsnip Dumplings

Glazed shallots, Wiltshire truffle, Old Winchester

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## Christmas Pudding Ice Cream

Brandy snap, salted caramel

or

## Stilton Waldorf Salad

Pear, chicory, candied walnut

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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 5 working days in advance.

Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.





# Prestige Menu

## Steamed Porthilly Oyster

Kohlrabi strings, Exmoor caviar, Hambledon sauce Divine

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## Roast Fallow Deer

Fermented red cabbage, pickled blackberries, smoked bone marrow jus

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## Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

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## Petit Fours

£95 per guest



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



# *Taste of The Pen*

## Raw Orkney Scallops

Violino pumpkin, pumpkin seed praline, pickled cavolo nero

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## Smoked Chalk Stream Trout Mousse

Watercress, radish, Exmoor caviar

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## Chestnut Spätzle

Wiltshire truffle, cured Blackfoot pork, parsley

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## Roast Fallow Deer

Fermented red cabbage, pickled blackberries, smoked bone marrow sauce

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## Caramelised Pear Ice Cream

Babycham granita

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## Lemon meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

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## Petit Fours

*£140 per guest*



Vegetarian menu available. Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.



# 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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