



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.



Tim Hayward, 15 September 2022

FINANCIAL TIMES

Lunch Menu

Velouté of Guinea Fowl
Root vegetable julienne, tarragon, grilled sourdough
or
Salad of Violino Pumpkin
Frisée, homemade fresh cheese, pumpkin seed praline

Roasted Hen of the Woods
Jerusalem artichoke, cavolo nero, Old Winchester
or
Braised ox Cheek

Colcannon, Brussels sprouts, Guinness

Walnut Sponge
Mandarin ripple ice cream, Cointreau
or
Stilton Waldorf Salad
Pear, chicory, candied walnut

Petit Fours

£55 per guest

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

autumn Menu

Cold Smoked Chalk Stream Trout
Watercress cream, winter radish, English wasabi
or
Knife and Fork Bacon
Clementine preserve, treacle, soured cream

Roast Cornish Monkfish Tail
Pumpkin gratin, sage pesto, pumpkin seed
or
Glazed Guinea Fowl Breast

Caramelised salsify, wild mushrooms, boudin blanc

Malt Chocolate and Peanut Bar
Popcorn ice cream, Opaline tuille
or
Lemon Meringue
Yoghurt sorbet, caramelised white chocolate, hazelnut

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.



Steamed Porthilly Oyster Kohlrabi strings, Exmoor caviar, Hambledon sauce Divine

Roast Fallow Deer Fermented red cabbage, pickled blackberries, smoked bone marrow jus

> Lemon Meringue Yoghurt sorbet, caramelised white chocolate, hazelnut

> > Petit Fours

£95 per guest



Cold Smoked Chalk Stream Trout Watercress cream, winter radish, English wasabi

Salad of Confit Duck Wiltshire truffle, roasted garlic vinaigrette, toasted hazelnut

> Cumbrian Beef Bourguignon Roast sirloin, creamed kale, wild garlic capers

Lemon Meringue
Yoghurt sorbet, caramelised white chocolate, hazelnut

Stilton Waldorf Salad Pear, chicory, candied walnut

Petit Fours

£140 per guest





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 quests



Det in touch

the.pem@conradhotels.com +44 (0) 203 301 8080

The Pem 22-28 Broadway, Westminster London SW1H OBH