



The Pen.

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



Lunch Menu

Marinated Cornish Sea Bream

Blood orange, fennel, pink peppercorn

or

Ox Tongue Œuf en Gelée

Chicken consommé, St. Ewe egg, tarragon

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Cornish Whiting Quenelle

Duchesse potatoes, Kirkham's Lancashire, dulse

or

Roast Saddleback Pork Loin

Pease pudding, English mustard, turnip tops

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Honey Custard Tart

Preserved blackberries, bay leaf ice cream

or

Selection of British and Irish Cheeses

(£5 supplement)

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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.



Winter Menu

Cold Smoked Chalk Stream Trout

Watercress cream, winter radish, English wasabi

or

Knife and Fork Bacon

Pickled pearl onions, treacle, soured cream

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Roast Cornish Monkfish Tail

Caramelised cauliflower, smoked mussel beurre blanc, coastal herbs

or

Glazed Guinea Fowl Breast

Confit leg, roast kalettes, Scotch jus gras

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Blood Orange Savarin

Cointreau, forced Yorkshire rhubarb, buttermilk

or

Manjari Chocolate Bar

Marcona almonds, orange blossom, cacao

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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, Hambleton 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.



Sommelier's Recommendations of Wine

Welcome Drink

Hambledon 'Classic Cuvée' - Hampshire, England NV - £80

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Starter

Gorla Izagirre 'Bizkaiko Txakolina' - Basque Country, Spain 2020 - £52

Gérard Boulay Sancerre 'Les Mont Damnes' - Loire Valley, France 2020 - £125

Fillipi Soave Classico 'Castelcerino' - Veneto, Italy 2019 (MAGNUM) - £125

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Main

Vincent Latour Bougogne Blanc - Bourgogne, France 2017 - £72

Radford Dale 'Renaissance' Chenin Blanc - Stellenbosch, SA 2018 - £82

Viano Vineyards Zinfandel - Contra Costa, USA 2016 - £60

Château la Claymore - Lussac Saint-Emilion, Bordeaux, France 2016 - £65

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Dessert

Bentomiz 'Ariyanas' Naturalmente Dulce (500ml) - Malaga, Spain 2020 - £60

Carl Koch Bacchus Beerenauslese - Rheinhessen, Germany 1994 - £105

All prices are per bottle and inclusive of V.A.T. at current rate.





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.



*Taste of The Pen
Sommelier's Selection of Wines*

Koehler -Ruprecht Riesling Kabinett Trocken - Pfalz, Germany, 2018

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Les Vignerons d'Estezargues Cotes du Rhone 'Plein Sud' - Southern Rhone, France, 2019

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Momento Mori 'Staring at the Sun' - Victoria, Australia, 2020

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Viano Vineyards Zinfandel - Contra Costa, USA, 2016

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Bentomiz 'Ariyanas' Naturalmente Dulce - Malaga, Spain, 2020

£85 per guest





'Some of the best food in town'

Tim Hayward, 15 September 2022

FINANCIAL TIMES



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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