



PAYNE &
GUNTER
— EST. 1786 • MAYFAIR —

Dinner

MENU PACK

AUTUMN/WINTER
2023/2024

Delightful DINNER EVENTS

A chance to wow guests with tip-top culinary creations, sit-down dinner occasions are where the Payne & Gunter approach comes to life. With a legacy dating back to 1786, we've mastered the art of whipping up dinner menus that flawlessly marry classic favourites with innovative culinary concepts.

From the smallest of canapes to the main course, every dish on our dinner menu has been designed with the planet in mind. Our food ethos celebrates locally sourced, seasonal ingredients, with our menus using a minimum of 80% British seasonal fruits and vegetables and meat from the British Isles where possible. We also opt for free-range eggs, high-welfare British poultry and pork, and fish from MSC grades 1-3 as standard.





Canapés

Set the tone for your event with our tantalising selection of seasonal canapés, all thoughtfully designed to complement tasty tipples and spark compelling conversation.

Canapés

HOT CANAPÉ COLLECTION

VEGETARIAN

Potato bark with cassoulet of vegetables & Isle of Wight tomatoes

Patty pan filled with winter vegetable ragout & Old Winchester crumble

Westcombe cheddar Croque Monsieur with winter squash & smoked tomato relish

Broad bean, pea & mint arancini with burnt lemon aioli

Indonesian satay aubergine skewers with peanut dip

Mini poppadom's with chickpea masala, pickled vegetables & raita

Truffle pudding, aged vinegar gel & Birkswell cheese

Welsh rarebit soufflé tartlet, red onion marmalade & crispy sage

White bean & spinach falafel with pickled vegetables

Fondant potato, quince puree & Godminster pomme duchesne

FISH

Miso Glazed Salmon, salmon roe & seaweed salad

Orkney scallops with pink grapefruit hollandaise

Chilli & mango glazed tiger prawn brochettes with sweet chilli dip

Cornish cod tempura, chip shop curry velouté & minted peas

Thai spiced crab cake, green curry sauce & Thai basil

Tartlet of smoked haddock topped with Welsh rarebit

Smoked Salmon Kedgeriee croquette with saffron & curry leaf mayonnaise

Rock lobster 'popcorn' with smoked balsamic ketchup

Cornish mussel Rockefeller

Sri Lankan spiced haddock bon bon with pickled carrot & chilli dressing

MEAT

Pulled new season lamb Shepherd's pie with minted mash potato

Gloucester old spot pork belly, kimchi & gochujang

Chicken & chorizo kiev's with paprika hollandaise

Moroccan spiced Lamb, Yorkshire Fettle, minted yoghurt & crisp pitta

Jerk chicken & rum glazed pineapple skewer with a chilli, honey & lime dressing

Indonesian grilled chicken with a coriander & crushed peanut sambal

Roasted fillet of Japanese style beef, wasabi emulsion & crispy onion

Cornfed buttermilk chicken, chilli & maple sap glaze

Shawarma spiced venison, minted white cabbage, zhough puree & khobez

Lake District lamb belly fritter & sauce Paloise

Canapés

COLD CANAPÉ COLLECTION

VEGETARIAN

Smoked carrot tartare, fig emulsion & carrot top pesto

Basil muffin with cream cheese & aubergine relish

Chargrilled courgette, smoked tomatoes & lovage pesto

Spinach cone, pumpkin mousse, squash relish & toasted seeds

Beetroot cracker, rosemary roasted beetroot & horseradish crème fraiche

Cream cheese, chive and onion jam, gougères, chives & onion seeds

Wild mushroom duxelles arancini with truffle aioli

Marinated globe artichoke, romesco sauce & caponata salad

Roast red pepper nigiri, pickled ginger & wasabi

Pumpkin & ricotta tart with winter spiced honey

FISH

Lime & shallot marinated shrimps, crispy seaweed in a filo cup

Sweetcorn & dill muffin, Chalk Stream trout & lemon cream cheese

Beefeater Cured Salmon with a lemon crème fraiche blini

Salted cod, red pickled cabbage, tomato chutney & sesame pannier

Smoked mackerel pate & dill gel with a tomato cone

West country scallop ceviche with a rhubarb relish

Tuna & mango California roll with kimchi

Gravlax Tartlet, smoked cod roe & broccoli

Smoked ChalkStream trout, lemon cream & fennel flower

Aged caviar & confit potato with a dill gel

MEAT

Seared Lake District beef, salsa verde & crispy shallot

Confit duck spring roll with kumquat & plum ketchup

Cornfed chicken scotch egg with piccalilli & mustard cress

English venison bresaola, goats curd & Arran oat cake

Air dried Suffolk ham with truffle artichoke puree & pear conserve

Chicken liver parfait, confit orange & herb bilini

Steak & bearnaise profiteroles with Hampshire watercress

Pressed confit chicken leg, chicken butter & a winter truffle cracker

Cumbrian sirloin, Yorkshire pudding & horseradish sauce

Ham hock terrine, pea puree & parmesan Breton



3 course menu

Take guests on a three-course gastronomic adventure, where every dish has been artfully prepared with a harmonious blend of quality ingredients and culinary mastery.

Starters

BIRCH SAP GLAZED SWEDE

Caramelised grapefruit, miso and carrot gel, pickled ginger & toasted almonds

WILD AND WOODLAND MUSHROOMS

Smoked British quinoa, celery, dill caviar, mushroom ketchup & saffron vinaigrette

HERITAGE CARROT, ORANGE AND FENNEL TERRINE

Puffed quinoa, caramelised orange, carrot crumb, carrot ketchup & carrot top oil

TEXTURES OF CELERIAC

Celeriac tartare, salt baked celeriac, tempura salsify & Hampshire watercress

CAULIFLOWER BAVAROIS

Chestnut puree, artichoke bark, scorched cauliflower, smoked onion puree & toasted black rice

WEST COUNTRY CRAB

Kohlrabi, compressed apples, apple crisp & lemon crème fraîche

SEARED SCALLOPS

Venison chorizo, caramelised artichoke puree, toasted cobnuts, wild mushrooms & truffle

MATCHA TEA CHALK STREAM TROUT

Pickled watermelon, radish, smoked cauliflower & beetroot pearls

SMOKED HADDOCK CARPACCIO

Samphire pesto, lilliput capers & cucumber

SCORCHED CORNISH MACKEREL

Confit beetroot, sweet and sour candied beetroot, golden beetroot & mustard seeds

PRESSED HAM HOCK AND CONFIT LEEK TERRINE

Bearnaise, endive & pickled vegetables

FREE RANGE CHICKEN LIVER PARFAIT

Glazed pears, onion emulsion, pickled mushrooms & black truffle

SMOKED DUCK BRESAOLA

Duck rilette, red chicory, blood orange chutney & citrus dressing

Main courses

TWICE BAKED BERBERE ROASTED CAULIFLOWER SOUFFLE

Pea emulsion, sweet potatoes, barigoule baby artichokes, cornichon & wild mushroom sauce

CHELTENHAM BEETROOT ROULADE

Root vegetable rosti, savoy cabbage, confit kohlrabi, star anise & carrot jus

WINTER VEGETABLE PITHIVIER

Malt crumb carrot, boulangere potato, wilted spinach, tempura cauliflower & fennel cream sauce

SHIITAKE MUSHROOM & LINCOLNSHIRE POACHER FRITTERS

Spanish escalivada vegetables, pickled beech mushrooms & kale pesto

WINTER VEGETABLE "RICELESS" RISOTTO

Pumpkin puree, crispy leeks, artichoke bark, toasted pumpkin seeds, yeast sablé, white balsamic & rosemary dressing

SEAWEED CRUST STONE BASS

Dill relish, pommes anna, roasted pumpkin, crispy samphire, toasted pumpkin seeds & pumpkin vinaigrette

RED MISO COD

Pickled clams, mussels, pak choi, spaghetti vegetables, Thai infused lobster bisque & jasmine rice cake

CORNISH HALIBUT

Crispy squid, celeriac mousse, butter roast celeriac, sea vegetables & chive oil

BUTTER POACHED HADDOCK

Chorizo jam, pommes anna, roasted squash & chorizo vinaigrette

CUMBRIAN BEEF STRIPLOIN

Crapaudine beetroot fondant, beef cheek tortellini, winter squash puree & peppercorn sauce

LAKE DISTRICT RIB OF BEEF & GLAZED OX CHEEK

Confit potato, spinach, onion relish, smoked carrot & yeast crumb

HIGHLAND VENISON LOIN

Haunch terrine, celeriac puree, beetroots, red cabbage puree, poached pear & blackcurrant sauce

ROAST GUINEA FOWL AND CONFIT LEG

Sweetcorn purée, charred hispi cabbage, potato gratin, tomato relish & chervil beurre blanc

CUMIN ROASTED BREAST OF CASTLEMEAD CHICKEN

Charred hispi cabbage, pomegranate seeds, pickled apple, tamarind chutney & buttermilk dressing

CHICKEN WELLINGTON

Preserved lovage and mushroom ragu, pomme anna, pressed crispy wing, winter greens, hassleback parsnip & Wiltshire truffle sauce

CREEDY CARVER DUCK

Confit beetroot, carrot 3 ways, potato terrine, blood orange & duck jus

ASSIETTE OF LAMB

Rack, hogget sausage, slow cooked shoulder and potato croquette, braised red cabbage, turnips, kale, lamb & redcurrant jus

CANON OF LAMB

Miso aubergine, ras al hanout spiced pulled lamb, babaganoush, sesame crumble, smoked kale & lamb jus reduction

LAMB FILLET WELLINGTON

Lamb ragu chou farci, saffron golden beetroot, mint gel, cavolo nero & lamb jus

Desserts

PLANT BASED

WHITE CHOCOLATE AND RASPBERRY MOUSSE

Raspberry & elderflower gel, bitter chocolate and pistachio crunch, (VG, GF)

70% CHOCOLATE AND MISO MARQUISE

Whipped peanut cream, toasted sesame and peanut tuile, banana gel, dark chocolate cremeaux, miso and peanut caramel (VG)

RHUBARB & STRAWBERRY ARTIC ROLL

Rose & white chocolate cremeux poached rhubarb, strawberry and black pepper gel (VG)

SUMMER BERRY ETON MESS

Pink champagne jelly and macerated strawberries, matcha tea meringue, strawberry and basil salsa (VG, GF)

PINA COLADA CHEESECAKE

Coconut sable biscuit, lime compressed pineapple, Malibu & dark chocolate ganache, basil cress and pineapple sorbet (VG, GF)

NON PLANT BASED

PIMM'S NO. 1 TERRINE WITH HIBISCUS

White balsamic macerated Kentish strawberries, clotted cream, fennel seed & oat granola (GF)

CHERRY BAKWELL SLICE

Raspberry mascarpone and almond praline cannelloni, morello cherry curd, whipped white chocolate

100% CARAMEL

Salt caramel custard tart, bee pollen, honeycomb chocolate clusters, gingerbread and honey ice cream

EARL GREY AND MILK CHOCOLATE TIRAMISU

Almond jaconde biscuit, candied kumquats, orange marmalade creme fraiche

SET STRAWBERRY YOGHURT

Pink Champagne macerated strawberries, matcha tea and white chocolate macarons, strawberry and basil gel, whipped yoghurt, baby basil (GF)

CALAMANSI TART

Lime, coconut & brown sugar meringue, yuzu curd, coconut milk ice cream, lime compressed pineapple

WHITE CHOCOLATE AND RASPBERRY MOUSSE

Raspberry & elderflower gel, bitter chocolate and pistachio crunch, (VG, GF)





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For further information please contact us:

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