J.SHEEKEY

- SPRING 2024 --

Menu One

£65

Burrata Di Bufala, Caponata di Melanzane, Hazelnuts and Celery Leaf

Pan fried fillet of cod, Caramelised cauliflower, steamed mussels And chorizo dressing.

Honeycomb Ice Cream with Hot Chocolate Sauce

A selection of teas, coffee and petit fours



- SPRING 2024 -

Menu Two

£75

Dressed Portland crab, with granary toast

Miso Glazed Salmon, stir fried Asian greens sesame and soft herbs

Baked vanilla cheesecake with strawberries

A selection of teas, coffee and petit fours



- SPRING 2024 --

Menu Three

£85

Seared scallops, garlic, and chili butter

Char-grilled halibut tranche with bearnaise sauce Buttered spinach and new potatoes

Banoffee choux bun, banana ice cream & toffee sauce

A selection of teas, coffee and petit fours



- SPRING 2024 --

Classics Choice Menu

£95

We offer the below choice menu for parties of up to 20 guests. Please note that we require a full pre-order and dietaries in advance.

King Prawn and Avocado Cocktail with Marie Rose Sauce OrTuna tartare, citrus ponzu, spicy avocado & nori cracker Or

Twice Baked Keens Cheddar Souffle

Lobster thermidor with chips

Or

Dover sole grilled or pan fried with new potatoes

Or

Roasted Devonshire chicken, sauteed wild mushrooms and crispy potato cake.

Honeycomb Ice Cream with Hot Chocolate Sauce

Or

Baked vanilla cheesecake with strawberries

Or

Seasonal Fruit and Sorbet

A selection of teas, coffee, and petit fours



- MENU ENHANCEMENTS -

OYSTERS

Mixed Oysters Served with Spicy Boar Sausage:

Half dozen £30 / Dozen £60

CAVIAR

Royal Baerii:

30g £75 / 50g £125

Platinum:

30g £90 / 50g £155

Oscietra:

30g £115 / 50g £190

SHELL FISH PLATTERS

Plateau de Fruits de Mer £100 Deluxe Plateau de Fruits de Mer

£150

Caviar Sweet Tin (to take away) £12.50pp



- BOOKINGS -

To enquire about the Atlantic Bar please contact our private dining team

Email: events@caprice-holdings.co.uk or call 020 3727 6549

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