



The Goring

AUTUMN & WINTER PRIVATE DINING MENU SEPTEMBER - FEBRUARY



Starters

Salmon tartare, chopped egg, parsley, soda bread	£13.00
Potted Lytham shrimps, pickled vegetables, anchovy toast	£18.50
Celeriac and Bramble apple soup, Stichleton cheese, caramelised walnuts	£13.00
Roast beetroot salad, Winrush goat's curd mousse, pine nut and tarragon	£13.00
Duck liver parfait, orange and mustard seed chutney	£14.00
Truffled chicken soup, glazed mushrooms, sausage roll	£12.00
Pressed guinea fowl terrine, sliced grapes, celery and mustard	£12.50
Corned beef, crisp veal tongue, capers, grilled sourdough	£14.50
Frank Hederman smoked salmon, traditional garnish, rye bread	£20.00
Eggs Drumkilbo	£19.00
Crispy pork belly, black pudding, chicory, cider caramel	£12.50



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
HOSPITALITY SERVICES
THE GORING
LONDON

The Goring, 15 Beeston Place, London, SW1W 0JW
+44 (0)20 7396 9000 diningroom@thegoring.com www.thegoring.com





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Main Courses

Cornish Sea bass fillet, charred spring onion, warm tartare sauce	£33.00
Saddle of venison, acorn squash, salsify, spiced chocolate sauce	£36.00
Glazed pork belly, parsnip, cabbage and bacon, prune	£28.50
Roast monkfish, caramelised cauliflower, leek hearts, light curry spices	£32.50
Rump of Romney Marsh lamb, anchovy, root vegetables, potatoes	£34.00
Organic salmon fillet, braised lettuce, potted shrimp butter	£28.50
Roast partridge, autumn vegetables, kale, bread sauce, game chips	£27.00
Scottish haddock fillet, poached lobster, samphire, roast cauliflower	£30.00
Roast cod fillet, bacon, glazed mushrooms, smoked butter sauce	£29.50
Telmara Farm duck breast, glazed beetroot, crispy duck leg, port	£34.00
Beef Wellington, ceps, watercress, roast shallot, red wine	£45.00

Extra potatoes or vegetables are available charged at
£5.00 per item per person.



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SPRING & SUMMER PRIVATE DINING MENU SEPTMEBER - FEBRUARY



Desserts

Dark chocolate mousse, white chocolate ice cream, chocolate crumble	£11.75
Williams pear mousse, pear sorbet with hot chocolate sauce	£12.00
Chestnut panna cotta with seasonal poached fruits	£11.50
Apple crumble with custard	£11.00
Caramel mousse with mandarin jelly and sorbet	£11.50
Pistachio burnt Cambridge cream	£10.50
Mulled pear tart with gingerbread ice cream	£12.00
Bergamot lemon tart with citrus sorbet	£13.50
Jam roly poly with blackberry and apple	£10.50
Golden syrup sponge with saffron custard and vanilla ice cream	£11.00
Selection of British cheeses	£17.50
Cheeseboard	£50.00
Coffee and petits fours	£5.50

Prices include VAT. An optional 12.5% service charge will be added to your bill.



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