



Nº6
HAMILTON
PLACE



THE FAMILY ROOM
Private Dining Menus 2026

ROOM LAYOUT

For groups from 8 to 12 guests:
(Min attendance of 10 guests Friday to Sunday)



For groups from 13 to 25 guests:



For groups from 26 to 33 guests:



CANAPES

For Pre - Lunch or Pre - Dinner we recommend 3
canapés per person

SAVOURY

£6.00 per piece

Caped Gooseberry with Parma Ham

-

Pumpkin Hummus with Cucumber (VE)

-

Mini Falafel with Tahina Sauce (VE)

-

Apricot and Walnut Whips (V)

-

Wild Mushroom Arancini (VE)

-

Smoked Salmon Roulade

-

Quail Egg and Mango

-

Foie Gras Puff Pastry

-

Chicken Yakitori

-

Crab Cakes

CANAPES

The below selection is only Available for Cocktail Parties

SWEET

£6.00 per piece

Strawberries and Cream Choux Buns

-

Hazelnut Chocolate Crème Brulee (V)

-

Dulcey Raspberry Choux Bun (V)

-

Mini Chocolate Caramel Tart (V)

-

Chocolate Brownie (V)

-

Peanut Chocolate Cake (V)

-

Polenta Citrus Cake (V)

-

Mini Lemon Tart (V)

-

Assorted Macaroons (V)

-

Mochi Ice Cream (V)

V= VEGETARIAN | VE= VEGAN

BOWL FOOD

For Pre - Lunch or Pre - Dinner we recommend 3
canapés per person

£13.50 per bowl food

Guacamole with Egyptian Dukkha and Pomegranate (VE)

Pumpkin Hummus with Toasted Sesame Seeds (VE)

Purple Potatoes with Lobster and Gruyere Cheese

Salmon Sashimi with Pickled Ginger

Hummus Kawarma Black Pepper Beef

Diver Scallop with Green Salsa

Salt and Pepper Squid

Prawn and Mango Salad

Shish Taouk

Mini Burgers

Caesar Salad

Har Gou

Mini Beef Wellington (Supplement) - £5

Cantonese Flavoured Lamb Cutlet (Supplement) -£5



European Menu



All prices include VAT, a 12.5 % service charge applies

European Menu I

£85.00 pp

STARTER

Green Asparagus with Samphire,
Avocado and Lemon Crème Fraiche (V)

Pressed White Bean Cassoulet with Confit Duck,
Spiced Plum Chutney

Yellow Fin Tuna Tartar

INTERMEDIATE

Prosecco Flavoured Granite (V)

MAIN COURSE

Corn Fed Chicken Breast, Parmesan flavoured Creamed
Potato, Wild Mushroom Café au Lait

Roasted Baby Aubergine, Slow Cooked Cherry Tomatoes, with
a Spiced Salad of Yellow Split Peas and Quinoa, Coconut
Yoghurt (VE)

Grilled Salmon with Risotto of Pea and Mint (V)

DESSERT

White Chocolate and Lemon Tart with Raspberry Ice
Cream (V)

Warm Spiced Apple Caramel Cake with Crème Fraiche
Ice Cream (V)

European Menu II

£101.00 pp

STARTER

Mascarpone Pana Cotta with Cherry Tomatoes,
Butternut Squash Puree and Toasted Brioche (V)

Foreman's Smoked Salmon with Lemon and Capers.

Chickpea Hummus with Himalayan Salted Beef and Pine Nuts

INTERMEDIATE

Prosecco Flavoured Granite (V)

Jerusalem artichoke puree flavoured with truffle (V)

Seared diver scallop with carrot anise (Supplement) - £8 pp

MAIN COURSE

Black Cod with Celeriac and Apple Puree

Lamb Cutlets, Herb Crust, Wild Mushroom Jus Pan

Fried Tofu with Spiced Red Lentils, Cauliflower Puree (Vegan)

DESSERT

Salted Caramel Chocolate Crème Brulee with Hazelnut
Streusel (V)

-
New York Cheesecake (V)

European Menu III

£115.00 pp

STARTER

Whipped Burrata with Pickled Beetroot and Sesame Crisp (V)

Lobster Croquette, Lime Mayonnaise

Marble of Foie Gras with Sauternes Jelly

INTERMEDIATE

Prosecco Flavoured Granite (V)

Jerusalem artichoke puree flavoured with truffle (V)

Salmon Sashimi, Pickled Ginger, Wasabi and Minus 8 Vinegar

Seared diver scallop with carrot anise (Supplement) - £8 pp

MAIN COURSE

Wild Sea Bass, Saffron Potato Puree with Champagne Fish Cream

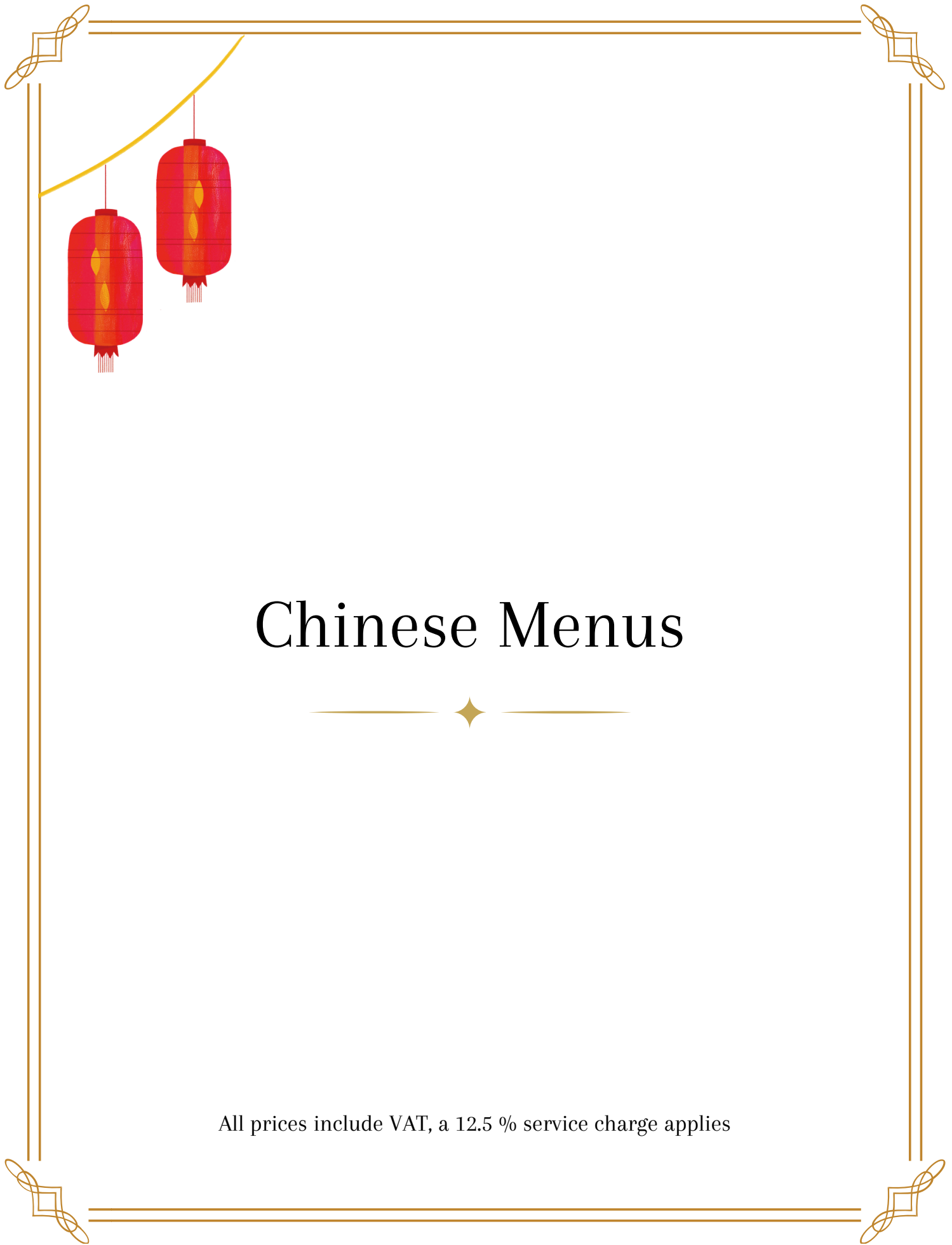
Himalayan Salted Beef Wellington, Creamed Potato, Rossini Jus

Tagliolini with Patty Pan, Fine Asparagus and a Champagne
Cream and Black Truffle (V)

DESSERT

Milk Chocolate Caramel Coffee Mousse (V)

Truffle Brie De Meaux (V)



Chinese Menu



All prices include VAT, a 12.5 % service charge applies

Chinese Menu I

£93.00 pp

STARTER

Vegetables and Mushroom Dumplings

Crispy Vegetable Spring Rolls

Salt and Pepper Squid or Prawns

Har Gou

MAIN COURSE

Fillet of Seabass with ginger and spring onions

Double Cooked Pork Belly in Sichuan Sauce

Stir-fried Hofan Noodles with Beef

Sweet and Sour Prawns or Chicken

Served with Egg Fried Rice & Stir-Fried Vegetables

DESSERT

Fresh Fruit

or

Mango Sago

Chinese Menu II

£109.00 pp

STARTER

Vegetables and Mushroom Dumplings

Crispy Vegetable Spring Rolls

Salt and Pepper Squid or Prawns

Salt and Pepper Tofu

Har Gou

MAIN COURSE

Fillet of Seabass with ginger and spring onions

Diced Black Pepper Beef with Oriental Pepper Sauce

Spiced Malaysian Prawns Fried Rice

Sichuan Style Spicy Crispy Chicken

Pan Fried Pork and Garlic Stems

Served with Egg Fried Rice & Stir-Fried Vegetables

DESSERT

Fresh Fruit

or

Mango Sago

V= VEGETARIAN | VE= VEGAN

Chinese Menu III

£135.00 pp

STARTER

Homemade Japanese Tofu with Mince Prawns
Spicy Beef Tripe and Pig Ears
Seared Lobster Cake
Crispy Sour Cucumber
Soup of The Day
Lamb Shashlik

INTERMEDIATE (£18 SUPPLEMENT)

Steamed Hand-Dived Scallops with Glass Noodles and Garlic

MAIN COURSE

Spicy Sichuan Boiled Dover Sole with Chili & Spring Onion
Or
Steamed Whole Sea Bass with Ginger and Spring Onions

Black pepper beef with oriental pepper sauce
Kung Po Chicken with Dried Chili
Tofu with Minced Beef in Chili oil
Stir Fry Pork Belly with Peppers

Wok fried whole Scottish lobster with ginger and spring onion
(£135 → £162 MENU PP)

DESSERT

Fresh Fruit
or
Mango Sago

PACKAGES

PACKAGE A

Three Course Lunch/ Dinner from European Menu 1 or Chinese Menu 1

(Included Coffee And Tea)

1 Arrival Prosecco Cocktail (Bellini or Rossini) Or 1 Glass of Prosecco with Nibbles

Half Bottle of Wine Per Person

Still and Sparkling Water

£162.50 VAT included.

WINE CELLAR

Sparkling Wine & Prosecco

Prosecco Villa Doral, NV Crémant De Loire,

Marquis de Gilbourg, Domaine du Fresne NV

Methode Traditionnelle, Cuvée Signée Rosé, Domaine R de la Grange

White Wine

Chablis, Domaine Jean Pierre Ellevin, 2017

Sauvignon Blanc, Marlborough, Cloudy Bay, 2017

Picpoul de Pinet, Jadix, Cave de L'Ormarine, France, 2018

Gavi, Piemonte, Tenuta San Pietro, 2017

Rose Wine

Côtes De Provence, Château La Vivonne, 2018

Red Wine

Malbec Pretty, Fabre Montmayou, Argentina, 2018

Barbera D'Asti, Villa Monsignore, Italy, 2018

Château Brehat, Côtes de Bordeaux, France, 2012

Shiraz, Mc Laren Vale, Possums Vineyard, 2010

PACKAGES

PACKAGE B

Three Course Lunch/ Dinner from European Menu 2 or Chinese Menu 2
(Included Coffee And Tea)

1 Arrival Champagne Cocktail (Bellini or Rossini) Or 1 Glass of Champagne

3 Savoury Canapes Per Person

Half Bottle of Wine Per Person

Still and Sparkling Water

£220.00 VAT included.

WINE CELLAR

Champagne

Champagne Laurent Perrier, Brut

Brut Billecart Salmon, Brut

Réserve Moët & Chandon, Brut

Veuve Clicquot Ponsardin, Yellow Label, Brut

Laurent Perrier, Cuvée Rosé, Brut (Supplement £10 per person)

Ruinart, Blanc De Blancs, Brut (Supplement £18per person)

White Wine

Pouilly-Fuissé, Climat En Servy, Denis Bouchacourt, 2015

Bourgogne, Hautes-Côtes De Beaune, Domaine Parigot, 2014

Sancerre, Pascal Thomas, 2018

Pinot Grigio, Villa Doral, Venezia, Italy, 2018

Pernand-Vergelesses, Domaine Laboureau, 2014 (Supplement £10 per person)

Red Wine

Châteauneuf-Du-Pape, Domaine André Mathieu, Rhone Valley 2015

Barolo, Piemonte, Boroli, Italy, 2012

Château Pavillon Rocher, Bordeaux, 2012

Pinot Noir, Harwood Hall, Central Otago, 2012

Savigny-Les-Beaunes, Domaine Prin, Jean Luc Boudrot, 2012 (Supplement £10 per person)

COCKTAIL PACKAGES

PACKAGE A

1 Arrival Prosecco Cocktail (Bellini or Rossini) Or 1 Glass of Prosecco with Nibbles
6 Cold / Hot Canapes + 3 Food Bowls
Half Bottle of Wine Per Person
Still and Sparkling Water
£135.00 VAT included.

WINE CELLAR

Sparkling Wine & Prosecco

Prosecco Villa Doral, NV Crémant De Loire,
Marquis de Gilbourg, Domaine du Fresne NV
Methode Traditionnelle, Cuvée Signée Rosé, Domaine R de la Grange

White Wine

Chablis, Domaine Jean Pierre Ellevin, 2017
Sauvignon Blanc, Marlborough, Cloudy Bay, 2017
Picpoul de Pinet, Jadix, Cave de L'Ormarine, France, 2018
Gavi, Piemonte, Tenuta San Pietro, 2017

Rose Wine

Côtes De Provence, Château La Vivonne, 2018

Red Wine

Malbec Pretty, Fabre Montmayou, Argentina, 2018
Barbera D'Asti, Villa Monsignore, Italy, 2018
Château Brehat, Côtes de Bordeaux, France, 2012
Shiraz, Mc Laren Vale, Possums Vineyard, 2010

COCKTAIL PACKAGES

PACKAGE B

1 Arrival Champagne Cocktail (Bellini or Rossini) Or 1 Glass of Champagne

6 Canapes + 6 Food Bowls

3 Savoury Canapes Per Person

Half Bottle of Wine Per Person

Still and Sparkling Water

£185.00 VAT included.

WINE CELLAR

Champagne

Champagne Laurent Perrier, Brut

Brut Billecart Salmon, Brut

Réserve Moët & Chandon, Brut

Veuve Clicquot Ponsardin, Yellow Label, Brut

Laurent Perrier, Cuvée Rosé, Brut (Supplement £10 per person)

Ruinart, Blanc De Blancs, Brut (Supplement £18 per person)

White Wine

Pouilly-Fuissé, Climat En Servy, Denis Bouchacourt, 2015

Bourgogne, Hautes-Côtes De Beaune, Domaine Parigot, 2014

Sancerre, Pascal Thomas, 2018

Pinot Grigio, Villa Doral, Venezia, Italy, 2018

Pernand-Vergelesses, Domaine Laboureau, 2014 (Supplement £10 per person)

Red Wine

Châteauneuf-Du-Pape, Domaine André Mathieu, Rhone Valley 2015

Barolo, Piemonte, Boroli, Italy, 2012

Château Pavillon Rocher, Bordeaux, 2012

Pinot Noir, Harwood Hall, Central Otago, 2012

Savigny-Les-Beaunes, Domaine Prin, Jean Luc Boudrot, 2012 (Supplement £10 per person)

CELEBRATION CAKES

Cakes can be made to order for the requested party size

Minimum of 10 guests| One week's notice is required

£12.00 per person

If you would prefer to provide your own cake, please kindly note that we charge £40 per cake.



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