



PRIVATE DINING SPRING & SUMMER SET MENUS

Welcome to our Spring & Summer Set Menus, thoughtfully crafted to celebrate the season's finest flavours. Drawing on centuries of culinary heritage, our chefs bring together expertly sourced ingredients and vibrant seasonal produce to create dishes that are both elegant and memorable.

Each menu has been designed for effortless dining, with guests enjoying the same starter, main and dessert – ensuring a seamless experience that highlights the balance and harmony of every course. From delicate seafood and fresh garden vegetables to heritage meats, handmade pastries and light, fragrant desserts, every plate reflects Fortnum's commitment to exceptional quality.

Our team is delighted to recommend wine pairings and can offer tailored alternatives for guests with dietary requirements. Whether you are hosting an intimate gathering or a grand celebration, our set menus offer a refined and delicious way to mark the moment.

Our Three Course Set Menu starts from £85 per person.



SPRING & SUMMER SET MENUS £85 PER PERSON

STARTERS

MEAT & POULTRY

CHICKEN LIVER PATÉ

CARAMELISED ONION MARMALADE, TOASTED BRIOCHE (G)
559KCAL

PARMA HAM & MELON SALAD

WATERCRESS
255KCAL

CAESAR SALAD

ANCHOVY DRESSING (G)
AVAILABLE WITHOUT CHICKEN
353KCAL

FISH & SHELLFISH

♥ SECRET SMOKEHOUSE SMOKED SALMON

LEMON, CAPERS, CRÈME FRAÎCHE, SODA BREAD (G)
586KCAL

♥ LOBSTER & ATLANTIC PRAWN COCKTAIL

MARIE ROSE SAUCE (G)
171KCAL

SUPPLEMENT £5.00PP

SEABASS SASHIMI

CHILLI YUZU PONZU DRESSING (G)
146KCAL

VEGETARIAN & VEGAN

BURRATA

ENDIVE, PINENUTS & SALSA VERDE (V)
494KCAL

HERITAGE TOMATO PANZANELLA

HERB DRESSING (VE, G)
164KCAL

♥ ASPARAGUS

HERB DRESSING & RAINBOW RADISH (VE)
SUBJECT TO AVAILABILITY
169KCAL

VE Vegan — V Vegetarian — G Contains Gluten — N Contains Nuts — ♥ Fortnum's Favourite

Our products are made and displayed in an environment where allergens are present, resulting in a risk of cross-contamination.
For more information about specific allergens, please speak to a member of staff.

Adults need around 2,000 Kcal a day.



SPRING & SUMMER SET MENUS £85 PER PERSON

MAINS

MEAT & POULTRY

♥ BEEF WELLINGTON

MASH, GREEN BEANS & PEPPERCORN SAUCE (G)

560KCAL

SUPPLEMENT £10.00PP

CORNISH LAMB

SPRING VEGETABLES, CRUSHED JERSEY ROYAL & SALSA VERDE

911KCAL

ROAST CHICKEN BREAST

TARRAGON, BUTTER BEAN FRICASSÉE

690KCAL

FISH & SHELLFISH

MONKFISH

SPRING VEGETABLE CASSOULET

296KCAL

ROASTED HALIBUT

GREEN BEANS, MASHED POTATO & BEURRE BLANC

679KCAL

SUPPLEMENT £5.00PP

WILD SEA BASS

SEA VEGETABLES, SAUCE VIERGE

751KCAL

SUPPLEMENT £5.00PP

SUBJECT TO AVAILABILITY

VEGETARIAN & VEGAN

SPRING RISOTTO (V)

CAN BE MADE VEGAN

KCAL

BAKED PORTOBELLO MUSHROOM

PEPPER & SPINACH PITHIVIER (V, G)

576KCAL

PEA & SHALLOT RAVIOLI

SPRING VEGETABLE FRICASSÉE (VE, G)

584KCAL

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DESSERTS

♥ **GLAZED LEMON TART**
CRÈME FRAÎCHE (V, G)

MINIMUM ORDER OF 10
474KCAL

COCONUT CAKE
PASSIONFRUIT GANACHE (G)

MINIMUM ORDER OF 10
KCAL

♥ **CHOCOLATE FONDANT**
BICKFIELD MILK ICE CREAM, ALMOND BRITTLE (V, G, N)
480KCAL

RASPBERRY PAVLOVA (VE)
231KCAL

BAKED VANILLA CHEESECAKE
BLUEBERRY COMPOTE (VE, G)
642KCAL

PINEAPPLE CARPACCIO
PASSIONFRUIT SAUCE, MANGO SORBET (VE)
KCAL

STRAWBERRIES
ELDERFLOWER JELLY (VE)
KCAL

LEMON POSSET (V)
MINIMUM ORDER OF 10
407KCAL

FANCY A LITTLE SOMETHING EXTRA?

CHEESE

Individual Cheese Plate £13.50
Sharing Cheese Plate (Based on Four Guests) £45.00

Including a choice of three from the below:

TUNWORTH
KCAL

COMTÉ
409KCAL

GOLDEN CROSS
KCAL

CAVE AGED CHEDDAR
416KCAL

CASHEL BLUE
KCAL

*All served with Apricot & Rosemary Bread (Ve, G);
Crackers (G); Chutney (Ve), Grapes (Ve) & Celery (Ve)*

BON BONS

A Selection of one priced at £4.50 pp

CHAMPAGNE TRUFFLES (V)
50KCAL

SALTED CARAMEL TRUFFLES (V)
54KCAL

MILK & DARK DIPPED CHOCOLATE STRAWBERRIES (V, G)
KCAL

SERVED WITH TEA & COFFEE
Included in the £85 Menu:

Fortnum's Royal Blend Tea & Piccadilly Blend Coffee
(Specialities Coffee available at an additional cost)

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