PRIVATE DINING ROOM SUMMER 2025

AVAILABLE FOR A MINIMUM OF 7 GUESTS AND A MAXIMUM OF 10 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE MAIN
COURSE AND DESSERT

FEASTING MENU

£100 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

GUINEA FOWL, MOREL & SPRING VEGETABLE BLANQUETTE
WHOLE BAKED FISH, COURGETTE, CRISPY POTATOES & CAVIAR BUTTER SAUCE
RIB OF BEEF, TRUFFLE BUTTER, HISPI CABBAGE & ROAST POTATOES
MONKFISH, CRAB & CLAM FIDEO PASTA, AIOLI & GREEN SALAD
RACK OF LAMB, SPRING VEGETABLES & CONFIT POTATOES

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

SELECTION OF CHEESES

PICK 1 FOR THE WHOLE TABLE

CALVADOS CRÈME CARAMEL
SUMMER FRUIT MILLE-FEUILLE
ALMOND & CHERRY GALETTE WITH CRÈME ANGLAISE
RHUBARB TRIFLE
RHUBARB PAVLOVA

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING. GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE CONSUMED IN OUR RESTAURANT.

PRIVATE DINING ROOM SUMMER 2025

AVAILABLE FOR A MINIMUM OF 7 GUESTS AND A MAXIMUM OF 10 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE MAIN
COURSE AND DESSERT

SEASONAL MENU

£65 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

BAKED CRAB RICE, GREEN SALAD

RIB OF BEEF*, WATERCRESS & POTATO BOULANGÈRE

WHOLE BAKED FISH, COURGETTES, PINK FIR POTATOES & TARRAGON BUTTER

LAMB & SPRING VEGETABLE NAVARIN

ROAST GUINEA FOWL, SPRING VEGETABLES, HISPI CABBAGE & GREEN SAUCE

*£10 supplement per quest

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PICK 1 FOR THE WHOLE TABLE

RUM BABA & CHANTILLY CREAM

CRÈME BRÛLÉE & SEASONAL FRUIT

FLOURLESS CHOCOLATE CAKE & CRÈME FRAÎCHE

ALMOND & CHERRY GALETTE WITH CRÈME ANGLAISE

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 A PLATE

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS
AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING. UNFORTUNATELY
GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE CONSUMED IN OUR
RESTAURANT.

PRIVATE DINING ROOM MENU FROM OCTOBER 2025

AVAILABLE FOR A MINIMUM OF 7 GUESTS AND A MAXIMUM OF 10 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE MAIN
COURSE AND DESSERT

FEASTING MENU

£100 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

ROAST GUINEA FOWL, CREAMED MORELS, WILD MUSHROOMS & RIZ PILAF ROAST DUCK, GLAZED ENDIVE, GINGER & CELMENTINE BRILL*, VIN JAUNE BEURRE BLANC, CAVIAR & PINK FIRS BAKED CRAB FIDEO PASTA, SAFFRON AIOLI, SALAD & SOFT HERBS VENISON, RED CABBAGE, APPLES, PRUNES & DUCK FAT POTATOES BEEF WING RIB, POMMES ANNA, TRUFFLE & BONE MARROW

*Subject to market availability

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

SELECTION OF CHEESES

PICK 1 FOR THE WHOLE TABLE

MILLE-FEUILLE, STEM GINGER, QUINCE AND CUSTARD
CRÈME CARAMEL, RUM PRUNES & GOLDEN RAISINS
ST EMILION AU CHOCOLAT & CRÈME FRAÎCHE
RUM BABA, CRÈME CHANTILLY

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

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PRIVATE DINING ROOM MENU FROM OCTOBER 2025

AVAILABLE FOR A MINIMUM OF 7 GUESTS AND A MAXIMUM OF 10 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE MAIN
COURSE AND DESSERT

SEASONAL MENU

£65 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

SLOW COOKED LAMB BREAST, BRAISED BUTTER BEANS, SALSA VERDE
BEEF WING RIB*, DAUPHINOISE POTATOES & WATERCRESS,
PICKLED WALNUT
WHOLE ROAST FISH, BUTTER SAUCE, LEEKS & PINK FIRS
SEAFOOD BOUILLABAISSE, POTATOES, FENNEL & ROUILLE
BAKED CUTTLEFISH FIDEO PASTA, AIOLI & GREEN SALAD

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

*£10 supplement per guest

PICK 1 FOR THE WHOLE TABLE

WARM GINGERBREAD, TOFFEE SAUCE & CREAM BAKED RICE PUDDING, SPICED APPLE PARISIEN FLAN, PRUNES, CALVADOS CUSTARD RUM BABA, CRÈME CHANTILLY

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 A PLATE

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS
AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING. UNFORTUNATELY
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RESTAURANT.

PRIVATE DINING TERMS & FAQS

Thank you for your interest in dining at Westerns Laundry.

We require any changes to the number of guests or dietary requirements in the party to be made by email with at least 72 hours notice. Your final bill will be based on this number.

A 12.5% service charge will be added to your bill.

We are licensed until 11pm and the restaurant must be vacated by 4.30pm at lunch and 11.30pm at dinner. Plan to arrive between 12-1.30pm at lunch and 5.30-7.30pm at dinner to enjoy the private room to its fullest.

The maximum capacity of the private room is 10 guests.

The minimum number of guests is 7 - tables of six or fewer can be booked in the main dining room.

We require your card details to guarantee your reservation. In the case of cancellation with less than 72 hours notice we regrettably must charge a £200 penalty to cover the costs of purchased ingredients. Any guests who 'no-show' will forfeit the full cost of the menu.

Regrettably due to the setup of our small kitchen with overlapping chef sections, we are unable to guarantee the total absence of allergens through cross contamination.

Please ask us if you need more information about allergens.

For more information and any further enquiries regarding our private dining room, please contact us:

PRIVATEDINING@WESTERNSLAUNDRY.COM

