

# WESTERNS LAUNDRY

## PRIVATE DINING ROOM MENU FOR SPRING 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

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#### **SNACKS**

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

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#### **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 THAT DAY'S BLACKBOARD

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SELECTION OF CHEESES

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#### **PICK 1 FOR THE WHOLE TABLE**

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

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**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.**

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MAIN COURSE AND DESSERT

### SEASONAL MENU

£65 PER HEAD

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#### SNACKS

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SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

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#### 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

\*INDIVIDUAL GUESTS WITH DIETARY REQUIREMENTS WILL BE CATERED FOR WITH A DISH FROM THAT DAY'S BLACKBOARD

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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

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CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 A PLATE

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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.

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# WESTERNS LAUNDRY

## 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](mailto:PRIVATEDINING@WESTERNSLAUNDRY.COM)

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