



# UNDERGLOBE

PRIVATE DINING MENUS

SERVED UNTIL 19<sup>TH</sup> JUNE 2024



## WINTER 2023/42

Executive Chef, Cedric Tourainne, and his experienced brigade create stylish, delicious, sustainable menus for our parties and events. The Underglobe is sister to the Swan bar, restaurant and private dining rooms ~ our neighbours on Bankside ~ so you can expect restaurant quality food, wine and service at your event.

Inspired by exceptional British ingredients, Cedric's menus change with the seasons and use produce sourced from British farmers, south-coast fishermen and local artisan suppliers.

Our skilful chefs can also design beautiful bespoke menus just for your event. Maybe a whimsical Midsummer Night's Dream feast, to be eaten under a magical woodland canopy, the perfect food pairing for a renowned Champagne house's vintage wines, or spectacular sushi bars, complete with specialist chefs.

We are happy to accommodate specific dietary requirements that your guests may have, please advise us of these ahead of your event.

# CANAPES

WE RECOMMEND FOUR CANAPES PER PERSON FOR A PRE-DINNER RECEPTION

## COLD

Beetroot wrapped quinoa ve ngc

Crudite cone, wasabi mayonnaise ve

Ricotta, pea and mint tartlet v

Chicken liver parfait and red onion  
marmalade cone

Dorset white crab roll, nori, avocado,  
coriander ngc

Scottish smoked salmon, confit fennel,  
crème fraiche and Avruga caviar  
+ with Oscietra caviar

Scottish beef carpaccio, quail's egg,  
toasted sourdough crisp

## HOT

Cheddar croquette v

Teriyaki marinated tofu, pickled ginger ve ngc

Seared scallop, seaweed butter ngc

Scottish langoustine, basil

## SWEET

Blood orange posset, sage shortbread ve ngc

Oreo and Baileys cupcakes v

Salted caramel cones v

Cherry and chocolate tartlets v

# SEATED DINNERS

PLEASE SELECT ONE MENU FOR ALL GUESTS

## MENU ONE

A SELECTION OF BREAD ROLLS ve  
salted butter

SALT BAKED BEETROOT TARTAR ve ngc  
horseradish cream, watercress

CORN-FED CHICKEN BREAST AND LEG ngc  
asparagus, Jersey Royals, Vin Jaune sauce,  
black truffle

VANILLA CRÈME BRULEE v ngc

## MENU TWO

A SELECTION OF BREAD ROLLS ve  
salted butter

WHITE ASPARAGUS ngc  
prosciutto, Parmesan, roast hazelnuts

WILD TURBOT ngc  
Broad bean, pea and wild garlic ragout

YORKSHIRE RHUBARB TRIFLE v

# SEATED DINNERS

PLEASE SELECT ONE MENU FOR ALL GUESTS

## MENU THREE

A SELECTION OF BREAD ROLLS ve  
salted butter

DORSET CRAB ngc  
fennel and citrus salad

SCOTTISH FILLET OF BEEF WELLINGTON  
green beans, potato gratin, red wine sauce

DARK CHOCOLATE MOUSSE ve  
shortbread

## VEGETARIAN & VEGAN

A SELECTION OF BREAD ROLLS ve  
salted butter or vegan spread

SALT BAKED BEETROOT TARTAR ve ngc  
Dried tomato, vegan Parmesan crisp

ARTICHOKE FILO PASTRY TART ve  
soft polenta, curly kale, gremolata

PANNA COTTA ve ngc  
macerated strawberries, mint

# BOWLS

WE RECOMMEND BETWEEN FOUR AND SIX BOWLS PER PERSON FOR A STANDING RECEPTION

## COLD

Pea and mint risotto ve ngc

Brioche beetroot burger, smashed avocado,  
coconut yogurt ve

Battered lemon sole fish and chips

Roast Cornish cod, broad beans, wild garlic ngc

Corn-fed chicken breast, asparagus, Jersey Royals,  
Vin Jaune sauce ngc

Pulled Irish beef brioche sandwich, gherkin,  
BBQ sauce

Scottish braised beef, creamed potato, red wine jus  
ngc

## HOT

Laverstoke Park Farm mozzarella, garden peas,  
broad beans, mint v ngc

Scottish salmon tartar, pickled cucumber,  
salmon eggs, horseradish cream ngc

Octopus Nicoise salad ngc

## SWEET

Panna cotta, macerated strawberries, mint ve

Yorkshire rhubarb trifle v

Dark chocolate mousse, shortbread v ngc

# LATE NIGHT SNACKS

PERFECT FOR WHEN YOU FANCY THAT LITTLE SOMETHING

## SAVOURY SNACKS

Mini Lake District bacon rolls

Mini vegan beetroot burgers ve

Lemon sole fish and chips

Croque monsieur

Three fried spiced Kentish corn-fed chicken wing

Gloucester Old Spot sausage roll

Heritage sweet potato crisps ve ngc

Skinny chips

**WE RECOMMEND TWO LATE NIGHT SNACKS  
PER PERSON**

# FOOD STALLS

OUR FOOD STALLS ARE HOSTED BY AT LEAST ONE DEDICATED CHEF

## SEAFOOD STALL

A selection of Maldon rock oysters, shuck by our chef and served with fresh lemon, tabasco, red wine vinegar shallot. Scottish salmon sashimi, cooked tiger prawns with seafood sauce, seared tuna with sticky rice and a citrus scallop ceviche. Presented in a giant ice sculpture shell to make it truly show stopping!

**BESPOKE ICE SCULPTURES AVAILABLE**

## BRITISH CHEESE STALL

A selection of eight fine British cheeses from Neal's Yard, our neighbours in Borough Market. Served with seasonal London Preserves chutney, quince jelly, grapes, celery and a selection of artisan crackers.

## THE BOROUGH STALL

Our Borough Market stall showcases fine Artisan produce including an impressive whole leg of Iberico ham, sliced by our dedicated chef. Served alongside fresh tomatoes and London sourdough, Scottish smoked salmon with creme fraiche, caper and onion, a chicken liver pate crostini, Gloucester Old spot sausage rolls, pork pies, seasonal vegetable mousse, butternut and red onion salad, crudite, homemade houmous and olives.

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## DESSERT STALL

Our dessert stall is spectacular and delicious!

Blackberry bavaois, chocolate soil and blackberries ve ngc

Rum cheesecake with berries and lemon curd v

Poached rhubarb, breton shortbread and vanilla chantilly v

Chocolate honey torte and blood orange delice

## ICE CREAM BIKE

Our luxury ice cream comes from Union Ice Cream, an artisan maker close by in Bermondsey. Their ice creams are exceptional and can be scooped into a cone or tub.

House flavours include dark chocolate, honeycomb, vanilla, salted caramel and strawberry sorbet, with optional toppings such as chocolate or caramel sauce, meringue drops, marshmallows and a classic wafer.

## WAFFLE STALL

Fresh waffles made to order by our dedicated chef. Served with chocolate sauce, Chantilly cream, strawberry jam, caramel sauce and marshmallows.

# APERITIFS

## COCKTAILS

### ABOUT THYME

thyme infused gin, Dom Benedictine, lime

### HUGO SPRITZ

St. Germain, Bombay Sapphire gin, fresh mint, soda

### RUM SPRING PUNCH

Bacardi Oro, Spiced, Negra, pineapple juice, passionfruit juice

### TOO MUCH OF A GOOD THING

Finlandia vodka, crème de cacao, Chambord, lime juice

### KIR ROYALE

Champagne, crème de cassis

## MOCKTAILS

### VIRGIN MOJITO

apple juice, mint, lime and Fever-Tree soda

### PEACH DREAM

Everleaf Forest, peach puree, cold brew tea, lemon

### MOCKTAIL MULE

Seedlip Spice 94, lime, ginger, Fever-Tree ginger ale

## AFTER DINNER

### ESPRESSO MARTINI

Finlandia vodka, FAIR. Cafe Liqueur, Rocket coffee

### CHOCOLATE ORANGE MARTINI

Grey Goose L'orange vodka, Rocket coffee, chocolate liqueur, vanilla syrup, orange bitters, chocolate bitters

### OLD FASHIONED

Woodford Reserve bourbon, Angostura bitters and brown sugar

# APERITIFS

## ARRIVAL BUBBLES

Enjoy 45 minutes of unlimited free-flowing Prosecco, at a set per person price.

PROSECCO DOC, SPUMANTE BRUT NV  
La Cavea, Italy

## SPARKLING & CHAMPAGNE

Enjoy an award-winning English sparkling or an iconic Champagne, charged by the bottle.

RATHFINNY BRUT '18 70  
Sussex, England

DEUTZ BRUT CLASSIC NV 80  
Ay, France



# FINE WINE PACKAGES

OUR WINE PACKAGES LAST FOR FOUR HOURS AND INCLUDE FREE-FLOWING FINE WINE, PREMIUM BEER AND SOFT DRINKS.  
OUR SOMMELIER CAN RECOMMEND WINES FROM OUR FULL WINE LIST IF PREFERRED

## PUCK

PINOT GRIGIO, HILLTOP ESTATE  
Neszmlly, Hungary

ROSE COSTIERE DE NIMES, CHATEAU L'ERMITE D'AUZAN  
Languedoc-Roussillon, France

SHIRAZ STONE SPRING  
Barossa Valley, Australia

FAMILIA TORRES, NATUREO  
(non-alcoholic red, white and rose)  
Catalunya, Spain

## BOTTOM

Please choose two wines for your party.

RIESLING 'TURCKHEIM' DOM. ZIND-HUMBRECHT  
Alsace, France

ALBARINO ILARINO PAZO DE LUSCO  
Rias Baixas, Spain

ROSE DE LA LOIRE, CAVE DE LA PETRISE  
Loire Valley, France

MALBEC, PRETTY, FABRE MONTMAYOU Mendoza,

RIOJA CRIANZA LTD EDITION, BERONIA  
Rioja, Spain

## MR. FALSTAF

Four hours of free-flowing fine wine, premium beer & soft drinks.

Please choose one white wine and one red wine for your party.

SANCERRE DOMAINE DE SACY '22  
Loire Valley, France

MACON-CHARNAY, G-REMOND '21  
Burgundy, France

CHARDONNAY, LONCALI CRU CENTRAL COAST, LONDON CRU '20  
California, USA

B DE BIAC, CADILLAC '16  
Bordeaux, France

CHIANTI CLASSICO RISERVA DOCG, CASALE DELLO SPARVIERO '18  
Tuscany, Italy

CABERNET SAUVIGNON, CONTRA COSTA COUNTY, VIANO VINEYARD '16  
California, USA

## SPIRITS

Add free-flowing house spirits and mixers to your wine package, charged at a per person price.



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