



UNDERGLOBE

PRIVATE DINING MENUS

Winter Menu's served from 21st of November



FESTIVE SEASON 2024

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

Vegan feta, roast butternut squash and crushed pumpkin seed skewer ve ngc

Crudit  cone, wasabi mayonnaise ve

Cashel Blue, pear and grape tartlet v

Chicken liver parfait and red onion marmalade cone

Dorset white crab roll, nori, avocado, coriander ngc

Scottish smoked salmon, confit fennel, cr me fraiche and Avruga caviar

Scottish beef tartar in a crisp shell

HOT

Mature cheddar croquette v

Falafel, tzatziki ve ngc

Seared scallop, seaweed butter ngc

Crispy Scottish langoustine, basil

Truffle polenta, Parmesan

Bacon and prune quiche

SWEET

Black Forest cupcake ve ngc

Salted caramel dark chocolate tartlet v

Frangipane mince pie v

SEATED DINNERS

PLEASE SELECT ONE MENU FOR ALL GUESTS

◆ MENU ONE ◆

A SELECTION OF BREAD ROLLS ve
salted butter

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
truffle dressing

SOUTH COAST SEA BASS ngc
celery choucroute, Champagne sauce

CLEMENTINE AND PROSECCO TRIFLE ve ngc

◆ MENU TWO ◆

A SELECTION OF BREAD ROLLS ve
salted butter

SCOTTISH SALMON TARTAR ngc
salmon eggs, pickled cucumber

ROAST CORN-FED CHICKEN ngc
fondant potato, black truffle pomme Duchess,
braised grelot onion, carrot, Brussel sprouts, gravy

MULLED WINE POACHED PEAR v
vanilla cheesecake mousse

SEATED DINNERS

PLEASE SELECT ONE MENU FOR ALL GUESTS

◆ MENU THREE ◆

A SELECTION OF BREAD ROLLS ve
salted butter

BEETROOT CARPACCIO v ngc
goat's cheese, rocket, pine nut

SCOTTISH FILLET OF BEEF WELLINGTON
broccoli, mash potato, red wine jus

DARK CHOCOLATE TART v
salted caramel, coffee cream

◆ VEGETARIAN & VEGAN ◆

A SELECTION OF BREAD ROLLS ve
salted butter or vegan spread

LEEK AND JERUSALEM ARTICHOKE SALAD ve ngc
truffle dressing

GRILLED POLENTA STEAK ve ngc
butternut squash, King oyster mushroom

CLEMENTINE AND PROSECCO TRIFLE ve ngc

BOWLS

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

COLD

Wild mushroom and truffle risotto ve ngc

Brioche beetroot burger, smashed avocado,
coconut yogurt ve

Polenta steak, butternut squash, King oyster
mushroom ve ngc

Battered lemon sole fish and chips

Roast Cornish cod, samphire, lobster sauce ngc

Corn-fed chicken stew, celeriac and truffle ngc

Pulled Irish beef brioche sandwich, gherkin,
BBQ sauce

Scottish braised beef, creamed potato, red wine jus
ngc

HOT

Beetroot, creamy goat's cheese, pine nuts v ngc

Scottish smoked salmon blinis with crème fraiche,
capers and onion

Seared red tuna, Asian slaw ngc

SWEET

Mulled wine poached pear, vanilla cheesecake
mousse v

Clementine and Prosecco trifle ve ngc

Salted caramel dark chocolate tart v

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!

Lemon meringue tart v

Frangipane mince pies v

Black Forest cupcake ve ngc

Chocolate salted caramel choux v

Clementine and Prosecco trifle ve ngc

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

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
Sussex, England

DEUTZ BRUT CLASSIC NV
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 ◆

"Lord, what fools these mortals be!"

SAUVIGNON BLANC, ALTOZANO VERDEJO
Castilla-La-Mancha, Spain

TEMPRANILLO ROSE, ALTONZO
Castilla-La Mancha, Spain

GRANACHA, VINAS DEL VERO
Somontano, Spain

◆ BOTTOM ◆

"Methinks I have a great desire to a bottle of hay: good hay, sweet hay, hath no fellow."

Please choose two wines for your party.

SAUVIGNON BLANC, NO.1 DOURTHE
Bordeaux, France

PICPOUL DE PINET, TRADITION AOP, DOM MURET
Languedoc-Roussillon, France

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

MALBEC, PRETTY, FABRE MONTMAYOU
Mendoza, Argentina

RIOJA CRIANZA LTD EDITION, BERONIA
Rioja, Spain

◆ MR. FALSTAFF ◆

"If to be old and merry be a sin, then many an old host that I know is damned."

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

CHATEAU LA VIVONNE ROSE, COTES DE PROVENCE '21
Provence, France

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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