

# SHEPHERD'S

O F W E S T M I N S T E R



PRIVATE DINING

EVENTS

PRIVATE HIRE

Spring – Summer 2017

# SHEPHERD'S

OF WESTMINSTER

Many thanks for your interest in private dining at Shepherd's.

We have two dedicated rooms set aside for private dining. Both are elegantly appointed, discrete and self-contained. Both have dedicated wifi and large screens for viewing films or presentations.

Should you decide to book an event with us you would be allocated a dedicated events organiser who would liaise with you to ensure that everything runs according to plan.

We have two private rooms to choose from.

## MARSHAM ROOM

This intimate room sits up to eight people. It is available for private breakfasts, lunches or dinners, and can also be hired for private meetings. It is possible to order from our a la carte menu for this room.

## ST STEPHEN'S ROOM

This is a much larger space which can seat up to 32 people around four tables, 28 around two tables, or 24 around a single table. It is also available for private breakfasts, lunches or dinners, and can also be hired for private meetings

The St Stephen's Room can also seat 45 people theatre style, or up to 60 for a standing reception.

The whole restaurant can be hired out any day of the week and also at weekends for special occasions and one-off events. Please contact us to discuss availability and costs.

# SHEPHERD'S

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**£40.00 PER PERSON**  
FOR PARTIES OF 8 AND ABOVE

## STARTERS

SPRING VEGETABLE MINESTRONE (V)

OR

CAKLEBEAN EGG & MAYONNAISE  
Smoked anchovy & mustardress

OR

BOILED SWALEDALE BACON  
Runner bean chutney

## MAINS

NEW SEASON GARLIC TOAST & MINT (V)  
Monk's beard & cow's curd

OR

LOWESTOFT SMOKED HADDOCK  
Leeks, tarragon & mustard

OR

POT ROAST GUINEA FOWL  
Carrots, wild garlic & buckwheat

FOR THE TABLE  
Jersey Royal potatoes  
Spring Greens

## DESSERTS

BAKED RHUBARB & GINGER CHEESECAKE

OR

CLOTTED CREAM RICE PUDDING  
Orange curd

OR

RASPBERRY ROLY POLY  
Custard

**£50.00 PER PERSON**  
FOR PARTIES OF 8 AND ABOVE

## STARTERS

NORFOLK ASPARAGUS (V)  
Soft boiled egg & herb vinaigrette

OR

POTTED CROMER CRAB  
Home made rye toast

OR

SMOKED DUCK BREAST  
Carrots & caraway

## MAINS

LENTILS, WILD GARLIC, ARTICHOKE & COW'S CURD (V)

OR

WHOLE GRILLED DOVER SOLE  
Smoked cod's roe, butter & capers

OR

ROAST SWALEDALE LAMB  
Spring greens, Berkswell & pickled walnut

FOR THE TABLE  
Jersey Royal potatoes  
Baby gem, pea shoots & mint

\*\*\*\*\*

BLACKCURRANT GRANITA

## DESSERTS

CHOCOLATE TRUFFLE TORTE  
Peppermint cream

OR

CRÈME CARAMEL  
Prunes & Armagnac

OR

NEALS YARD CHEESE  
Crackers & chutney

TO FINISH  
Petits Fours

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## CANAPÉS

8 OPTIONS FOR £19 PER PERSON

### COLD

SMOKED CHICKEN, CHICORY AND CITRUS DRESSING

-

SPICED BROWN CRAB AND BABY GEM

-

DEVILED BANTAM EGG AND MUSTARD CRESS

-

SMOKED TROUT, CUCUMBER AND HORSERADISH

-

RADISH, BLUE CHEESE AND BUTTERMILK

-

HUNGARIAN SAUSAGE AND PICKLES

### HOT

SAUSAGEMEAT AND CARAWAY ROLLS

-

ANCHOVY TOAST

-

WELSH RAREBIT

-

WILD MUSHROOM, LEEK AND BERKSWELL TART

-

DEEP FRIED WHITEBAIT AND AIOLI

-

DEVILS ON HORSEBACK

### SWEET

BATTENBERG

-

CHOUX BUNS

-

MERINGUE, FRUIT AND CREAM

-

LEMON AND LIME POSSET

-

CHOCOLATE CAKE AND CHERRIES

-

SWISS ROLL

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## BUFFET

£35 PER PERSON

### FOOD

NORFOLK ASPARAGUS, HERB VINAIGRETTE

-

SPICED CROMER CRAB ON TOAST

-

RADISHES, CARROTS, CUCUMBER AND MAYONNAISE

-

NEAL'S YARD CHEDDAR, BACON AND ONION TART

-

ROAST CORNISH CHICKEN LEGS, WATERCRESS

-

BUTTERED JERSEY ROYALS

-

RED GEM, PEA SHOOTS AND MINT

-

BLACKCURRENTS, MERINGUE AND CREAM

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## BREAKFAST

### CONTINENTAL - £17 PER PERSON

FILTER COFFEE

-

TEA

-

JUICE

-

PASTRIES

-

FRUIT

### FULL ENGLISH - £25 PER PERSON

FILTER COFFEE

-

TEA

-

JUICE

-

EGGS

-

BACON

-

TOMATOES

-

MUSHROOMS

-

WHITE PUDDING

-

TOAST

-

HOMEMADE PRESERVES

# SHEPHERD'S

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### WHITE

	175ML	BTL
Orbiel Blanc, Hugh Ryman, Languedoc <small>FRANCE 2015</small>	5.25	21.00
Chardonnay Henri Nordoc, Vin de Pays d'Oc, Languedoc <small>FRANCE 2015</small>	6.00	23.00
Brookford Chardonnay-Semillon <small>AUSTRALIA 2015</small>		24.00
Chateau Haut Rian Blanc, Michel Dietrich <small>FRANCE 2015</small>		25.00
Bodega Classica Pharos Rioja Blanco <small>SPAIN 2015</small>		26.00
Muscadet Domaine des Haut Pemions, de Sevre et Mains Sur Lie, Loire <small>FRANCE 2015</small>	6.50	27.00
Picpoul de Pinet, Domaine de la Mirande, Rhône <small>FRANCE 2016</small>	6.75	28.00
Le Grand Noir Chardonnay, Languedoc <small>FRANCE 2015</small>		29.00
Vignobles Brumont Gros Manseng-Sauvignon, Alain Brumont, Midi-Pyrénées <small>FRANCE 2015</small>		30.00
Pinot Blanc, Domaine Mittnacht, Christophe Mittnacht, Alsace <small>FRANCE 2015</small>		34.00
Saint-Véran, Domaine Michel Chavet, Burgundy <small>FRANCE 2015</small>	8.50	35.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont <small>ITALY 2015</small>		38.00
Sancerre Blanc, Domaine André Dezat, Loire <small>FRANCE 2015</small>	10.25	41.00
Staete Landt Marlborough Sauvignon Blanc, Marlborough <small>NEW ZEALAND 2015</small>		42.00
Chablis Fevre, Domaine Gilles et Nathalie, Burgundy <small>FRANCE 2015</small>	10.75	43.00
Bodegas Terras Gauda Albarino Abadia de San Campio <small>SPAIN 2015</small>		44.00
Davenport Estate, Limney Horsmonden Dry White, East Sussex <small>ENGLAND 2015</small>		44.00
Bacchus, Coddington Vineyard, Herefordshire <small>ENGLAND 2014</small>	10.50	45.00
Lyme Bay Winery, Chardonnay, Devon <small>ENGLAND 2015</small>		49.00
Chablis 1er Cru Montmains, Domaine Tremblay, Burgundy <small>FRANCE 2015</small>		52.00
Puligny Montrachet, Lés Enseignerres, Chavy-Chouet, Burgundy <small>FRANCE 2015</small>		67.00
Mersault, Domaine Ballot Millot & Fils, Burgundy <small>FRANCE 2014</small>		72.00
Châteauneuf-du-Pape Blanc, Domaine de la Charbonniere, Famille Maret, Rhône <small>FRANCE 2014</small>		75.00
Sandford & Benedick Chardonnay, Sandhi Wines, Santa Barbara <small>USA 2012</small>		88.00
Chassagne Montrachet 1er Cru Les Vergers, Michel Niellon, Burgundy <small>FRANCE 2012</small>		94.00
Meursault 1er Cru, Perrières, Joseph Drouhin <small>FRANCE 2012</small>		138.00

### ROSÉ

	175ML	BTL
Bergerie de la Bastide Rosé, IGP, Languedoc <small>FRANCE 2015</small>	5.25	21.00
Côtes de Provence Rosé, Cuvée Elegance, Thomas Carteron, Provence <small>FRANCE 2015</small>	7.50	31.00
Lyme Bay Winery, Pinot Noir Rosé, Devon <small>ENGLAND 2015</small>	8.00	35.00
Massaya Rose, Beqaa Valley <small>LEBANON 2015</small>		37.00
Sancerre Rose, Andre Dezat, Loire <small>FRANCE 2015</small>		41.00

125ML GLASS AVAILABLE UPON REQUEST PLEASE ASK YOUR SERVER  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. THIS GOES TO THE STAFF

### RED

	175ML	BTL
Orbiel Rouge, Hugh Ryman, Languedoc <small>FRANCE 2015</small>	5.25	21.00
Merlot "Les Clairières", Languedoc IGP <small>FRANCE 2015</small>	5.50	22.00
Saint-Cirice Rouge, Château de Saint-Cyrgues, IGP Gard, Rhône Valley <small>FRANCE 2015</small>		23.00
Le Sabounet Vin de France, Domaine Roger Sabon, Rhône <small>FRANCE NV</small>		24.00
Chateau La Bastide, Corbières Rouge, Guilhelm Durand, Corbieres <small>FRANCE 2014</small>		26.00
Pinot Noir, La Boussole, Vin de Pays d'Oc <small>FRANCE 2015</small>	6.50	27.00
Beaujolais Villages, Domaie André Colonge, Beaujolais <small>FRANCE 2015</small>	6.75	28.00
Gran Cerdo, Tempranillo <small>SPAIN 2015</small>	7.00	29.00
Barbera D'Asti Casareggio, Agostino Pavia & Figli, Piedmont <small>ITALY 2015</small>		30.00
Cède Héritage, Malbec, Cahors <small>FRANCE 2014</small>		32.00
Canneto Rosso di Montepulciano, Canneto, Tuscany <small>ITALY 2014</small>		33.00
Syrah, Legado, De Martino Estate <small>CHILE 2012</small>		34.00
Chateau Montlau, Bordeaux Superieur, Château Montlau, Bordeaux <small>FRANCE 2012</small>		35.00
Massaya Le Colombier, Beqaa Valley <small>LEBANON 2014</small>		36.00
Côtes du Rhône, Domaine de Pierredon, Rhône Valley <small>FRANCE 2015</small>	8.75	37.00
Château de Laussac, Cuvée La Fleur, Bordeaux <small>FRANCE 2014</small>	9.25	38.00
Saumur Champigny, Domaine des Roches Neuves <small>FRANCE 2015</small>		40.00
Château Tour des Gendres, Bergerac, La Gloire de mon Père <small>FRANCE 2012</small>		42.00
Radford Dale Black Rock Red Blend <small>SOUTH AFRICA 2015</small>		44.00
Bourgogne Rouge Le Chapitre, Domaine René Bouvier, Burgundy <small>FRANCE 2012</small>		48.00
Château des Annereaux, Lalande de Pommerol <small>FRANCE 2007</small>		50.00
Irancy Les Cailles, Domaine Colinot, Grand Vin de Bourgogne <small>FRANCE 2014</small>		51.00
Château La Croix Chantecaille Saint Emilion Grand Cru, Bordeaux <small>FRANCE 2011</small>		52.00
Turley Zinfandel Juveniles, Turley Wine Cellars, Napa Valley <small>USA 2015</small>	12.75	54.00
Gigondas Les Racines, Domaine Les Pallieres, Daniel Brunier <small>FRANCE 2012</small>		67.00
Château Siran Margaux, Chateau Siran, Bordeaux <small>FRANCE 2011</small>		69.00
Argiano Brunello di Montalcino, Tenuta di Argiano, Tuscany <small>ITALY 2011</small>		72.00
Château Gloria, Saint Julien <small>FRANCE 2006</small>		90.00
Pommard 1er Cru, Les Jarollières, Nicolas Potel, Burgundy <small>FRANCE 2000</small>		95.00
Volnay 1er Cru, Domaine Ballot Millot & Fils, Burgundy <small>FRANCE 2013</small>		110.00
Château Rauzan Ségla, Margaux <small>FRANCE 2014</small>		125.00
Château Gruaud Larose, Saint Julien <small>FRANCE 2004</small>		135.00
Châteauneuf du Pape, Pierre Usseglio, Rhone Valley <small>FRANCE 2004</small>		140.00

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### CHAMPAGNE & SPARKLING

	125ML	BTL
Lyme Bay Winery, Brut Reserve, Devon ENGLAND 2013		48.00
Furleigh, Classic Cuvee Brut, Dorset ENGLAND 2013	7.75	52.00
Veuve Fourny, Premier Cru Blanc de Blancs, Charles and Emmanuel Fourny FRANCE NV	9.75	54.00
Gallimard Cuvée Reserve, Didier Gallimard, Brut FRANCE NV		56.00
Gallimard Cuvée Reserve Rosé, Didier Gallimard FRANCE NV	10.50	57.00
Ridgeview, Bloomsbury Brut, Sussex ENGLAND 2014	10.50	57.00
Nyetimber, Classic Cuvée, West Chiltonton ENGLAND NV		59.00
Ridgeview, Rosé de Noirs Brut, Sussex ENGLAND 2013		75.00
Pol Roger, Brut FRANCE NV		76.00
Ruinart Rosé FRANCE NV		95.00
Pol Roger Sir Winston Churchill, Champagne FRANCE 2004		350.00

### DESSERT

	125ML	BTL
Banyuls Rimage Les Clos de Paulliles, Domaine Cazes FRANCE 2013	7.00	500ML 35.00
Domaine Ogereau Coteaux du Layon St Lambert FRANCE 2013		39.00
Château Filhot Sauternes 2eme Cru Classe FRANCE 2009	13.50	375ML 40.00
Muscat de Beaumes de Venise, Domaine du Durban, Languedoc-Roussillon FRANCE 2013	7.50	42.00
Tokaj Aszu 5 Puttonyos HUNGARY 2011	15.00	500ML 59.00
Château D'Yquem, Sauternes FRANCE 1998		375ML 160.00

### RESERVE WINES

WHITE	BTL
Puligny, Montrachet 1er Cru Folatieres, Etienne Sauzet, Burgundy FRANCE 2007	145.00
Corton Charlemagne, Grand Cru, Bonneau du Martray, Burgundy FRANCE 2011	185.00
Chevalier Montrachet, Les Demoiselles, Louis Latour, Burgundy FRANCE 2007	240.00
Batard Montrachet, Grand Cru, Morey-Coffinet, Burgundy FRANCE 2005	275.00
RED	BTL
Meshach Shiraz, Grant Burge, Barossa Valley AUSTRALIA 2001	150.00
Gevrey-Chambertin 1er Cru, Les Champeaux, Benjamin Leroux, Burgundy FRANCE 2012	200.00
Château Lynch Bages, Pauillac, Bordeaux FRANCE 2002	245.00
Château Cos d'Estournel, Saint Estephe, Bordeaux FRANCE 2001	250.00
Château Ducru Beaucaillou, Saint Julien, Bordeaux FRANCE 1986	295.00
Monte Bello, Ridge, Santa Clara USA 1999	300.00
Château Palmer, Margaux, Bordeaux FRANCE 2001	400.00
Château Cheval Blanc, Grand Cru Classé, Saint Emilion, Bordeaux FRANCE 2002	600.00



# SHEPHERD'S

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**Marsham Room**  
Private dining seating a maximum of 8

**NO ROOM CHARGE**  
**NO MINIMUM SPEND**

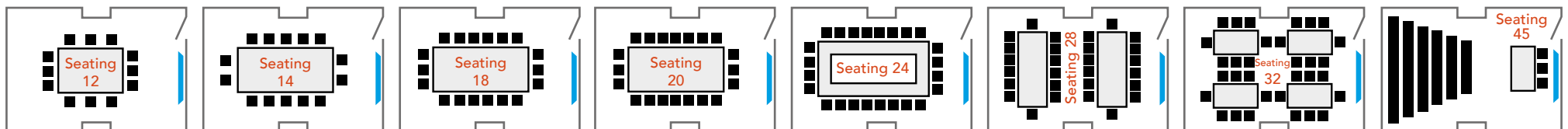


# SHEPHERD'S

OF WESTMINSTER

**St Stephen's Room**  
Private dining seating a maximum of 32

NO ROOM CHARGE  
MINIMUM SPEND £750  
(including service charge)



# SHEPHERD'S

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## Reservations For Private Dining Rooms

We can take provisional reservations, but we ask that they be confirmed two weeks before the event. If we have another enquiry for that particular date we will contact you to offer you first refusal and the opportunity to firm up on a reservation.

We ask for credit card details upon confirmation.

## Room Hire

We do not charge a room hire fee. There is however a minimum spend of £750.00 for the St Stephen's Room. The smallest booking we can accept for the Marsham Room is for 4 people.

## Full Buyout

It is possible to arrange a full buyout in order to take over the whole of Shepherd's. Costs are dependent on the time of year and the day of the week. Please ask for a quotation.

## Menus And Drinks

We take great pride in our menus and of course cater for special dietary requirements.

We ask that menus be pre-selected in advance, and all details, along with a seating plan and place cards (place cards can be provided by us) be supplied at least one working week prior to your event. The alternative is for all guests to have the same menu – aside from those with special dietary requirements.

In addition to the set menu, all drinks (including mineral water and coffee) will be charged for according to consumption.

We recommend that wines for the private dining

rooms be pre-ordered in advance so that we can ensure availability.

## Facilities

- A large screen for viewing or presentations
- Secure Wi-Fi, separate from the main restaurant's Wi-Fi
- Dedicated waiting staff

## Wines And Corkage

We have a comprehensive wine list. However should you wish to bring in your own wines, we will charge a corkage fee of £20.00 per bottle.

## Guest Numbers

The St Stephen's room can accommodate parties of between 9 and 32 guests. Up to 24 guests can be seated on one table. Once we have reached that figure we have to divide your guests on to two, three and then four tables as the numbers increase. Please see room layouts.

The St Stephen's Room is perfect for a standing reception and can accommodate up to 50.

Theatre style for training days, meetings and lectures can accommodate up to 40.

Final numbers must be confirmed and menus provided a minimum of one week prior to your event.

If your numbers drop significantly on the day of the event and you have pre ordered food you will be charged £20 per head.

The Marsham Room can accommodate a maximum of 8 and is ideal for intimate lunches or dinners or important meetings.

## Cancellation

All cancellations must be made 48 hours prior to your event, otherwise a cancellation fee of £20.00 per head will be charged to your card. Cancellations can only be accepted via email.

## Timings

For lunch bookings access to the private room is from 12.00pm until 4.00pm. For dinner bookings access to the private room is from 6.00pm or 8pm until midnight. Last orders at the bar are 11.30am. If specific timings are required for an event, please inform the management in advance.

## Flowers

Fresh flowers can be provided in the room to an additional charge may apply which will be added to the final bill.

## Loss And Damage

Shepherd's of Westminster restaurant accepts no responsibility for the loss or damage to any items left in its care. All items are left entirely at the owner's risk.

## Payment

We do not offer customer accounts or company invoicing. All outstanding balances must be settled, in full, at the end of the event. We accept all major credit cards. Unfortunately we are unable to process cheques.

## Service Charge

There is a discretionary service charge of 12.5% which is added to your bill for all Private Dining room events. This is shared amongst the staff.

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OF WESTMINSTER



**RESERVATIONS:** 020 7834 9552 [info@shepherdsrestaurant.co.uk](mailto:info@shepherdsrestaurant.co.uk)

**WWW.SHEPHERDSRESTAURANT.CO.UK**

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