SIMPSON'S
THE ASSEMBLY ROOM

PRE-DINNER CANAPÉS

£13.50 for 3 per person | £17.00 for 4 per person

STANDING RECEPTIONS

Priced per item
Please choose up to 8 per person for the entire party

Roasted Mixed Nuts £3.50
Sea Salt Crisps £3.50

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Beetroot Tartare on a Beetroot Crisp £3.50
Devilled Eggs Mayonnaise, Celery Salt £3.50
Endive, Pear & Stilton £4.00
Rillettes of Smoked Salmon £4.50
Venison Tartare £5.00

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Welsh Rarebit Toasts £3.75
Smoked Eel Potato Cake & Horseradish £5.00
Beef Short-Rib Bon-Bons £4.50
Honey Glazed 'Pigs-In-Blankets', Grain Mustard £3.75
Fried Scampi, Tartare Sauce £4.75

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Vanilla Custard Tart £3.50
Chocolate Marquise £4.00
Mini Caramelised Apple Tart £4.50

Please inform us if any in your party have allergies or special dietary needs

SIMPSON'S
THE ASSEMBLY ROOM

VEGETARIAN
£75

Endive, Pear & Walnut Salad (vg)
soft herb dressing
-
Roast Celeriac (vg)
butter bean & tomato ragu
served with potato and the vegetable of the day
-
Victoria Plum & Apple Crumble (v)
with vanilla custard

selection of canton teas and extract filter coffee

PESCATARIAN
£95

'Wimbledon Smokehouse' Smoked Salmon
horseradish cream, shallots, capers
-
Roast Fillet of Cod
buttered leeks, lobster bisque sauce
served with potato and the vegetable of the day
-
Lemon Meringue Tart (v)
crème fraiche

selection of canton teas and extract filter coffee

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SIMPSON'S
THE ASSEMBLY ROOM

SET OPTION A
£85

Smoked Arbroath Trout
soft boiled egg & mustard cress
-
Roast Free Range Chicken
sage stuffing, bread sauce, chicken gravy
served with potato and the vegetable of the day
-
Treacle Tart
sour cream, lime tuile

selection of canton teas and extract filter coffee

SET OPTION B
£100

Roast Delicia Squash (vg)
roscoff onion petals, lovage & seeds
-
Salmon-en-Croute 'Royale'
chive butter sauce, farmed caviar
served with potato and the vegetable of the day
-
Simon's Sticky Toffee Pudding
with sour cream

selection of canton teas and extract filter coffee

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SIMPSON'S
THE ASSEMBLY ROOM

SET OPTION C
£120

The Grand Divan's Cold Table Hors d' Oeuvres
wild boar & fennel salami, gala pie, 'wimbledon smokehouse' smoked salmon, celeriac remoulade, cornichons

-

Roast Saddle of West Country Lamb
bakers' potatoes, rosemary & mint jus

served with the vegetable of the day

-

Trinity Burnt Cream (v)
caramelised demerara

selection of canton teas and extract filter coffee

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SIMPSON'S
THE ASSEMBLY ROOM

SET OPTION D
£140

'Wimbledon Smokehouse' Smoked Salmon
horseradish cream, shallots, capers
-
Roast Loin of Veal
marsala cream sauce
served with potato and vegetable of the day
-
Lincolnshire Poacher Farmhouse Cheddar
fruit bread, onion chutney
-
Chocolate Marquise
bitter chocolate sauce

selection of canton teas and extract filter coffee

'EXTRAS AND AFTERS'

Sorbet £7.25 per person
two scoops of lemon and blood orange sorbet

Selection Of British Cheeses £16.50 per person
fruit bread, onion chutney

PETIT FOURS

Chocolate Truffles £5.50 per person
Dusted Fruit Jellies £4.50 per person

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SIMPSON'S
THE ASSEMBLY ROOM

SET OPTION E
£175

Dressed Portland Crab
avocado, grapefruit, citrus dressing
-
Beef Wellington
bakers' potatoes, madeira sauce
served with vegetable of the day
-
Quince Fool (v)
spiced quince compote

selection of canton teas and extract filter coffee

FORTIFIED WINES

	bottle (75cl)
Niepoort LBV Port 2021	72.00
San Emilio Pedro Ximénez Sherry *(37.5cl)*	42.00
Barbeito Sir Ceal Madeira 5 Anos *(50cl)*	81.00
Niepoort Vintage Port 2005	175.00
Warre's Vintage Port 1983	195.00
Terrantez Oliveira Madeira 1988	295.00

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SIMPSON'S
THE ASSEMBLY ROOM

BESPOKE 3 COURSE BILL OF FARE

choose one item from each course, every guest to have the same menu, dietary requirements excepted

£112.50

HORS D' OEUVRES

Endive, Pear
& Walnut Salad
soft herb dressing

Heritage
Beetroot Salad (vg)
salade mâche, walnuts, walnut dressing

Lincolnshire Poacher
& White Onion Tart (v)
pickled walnut ketchup

Roast Delicia Squash (vg)
charred roscoff onion, lovage & seeds

Smoked Arbroath Trout
quail's egg & mustard cress

'Wimbledon
Smokehouse'
Smoked Salmon
mustard cress cream, shallots, capers

Venison Tartare
quails egg and melba toast

ÉNTREES

Roast Celeriac
butter bean & tomato ragu

Roast Fillet of Cod
buttered leeks, lobster bisque sauce

Salmon-en-Croute 'Royale'
chive butter sauce, farmed caviar

Roast Loin of Veal
marsala cream sauce
(supplement £27.50 per person)

Roast Free Range Chicken
sage stuffing, bread sauce, chicken gravy

Shepherd's Pie
minted English peas

Roast Saddle of West Country Lamb
baker's potatoes, rosemary & mint jus

Beef Wellington
bakers' potatoes, madeira sauce
(supplement £62.50 per person)

where appropriate main courses are served with potato and vegetable of the day

PUDDINGS

Lemon Meringue Tart (v)
crème fraîche

Simon's Sticky
Toffee Pudding
with sour cream

Treacle Tart
sour cream, lime tuile

Trinity Burnt Cream (v)
caramelised demerara

Quince Fool (v)
spiced quince compote

Victoria Plum
& Apple Crumble
with vanilla custard

Chocolate Marquise
bitter chocolate sauce

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