

## THE PORTRAIT

by
RICHARD CORRIGAN



### Welcome

From historic palaces, skyscrapers, to museums and everywhere in between, we have over 175 years of experience in bringing fantastic events to life. The Portrait Restaurant, which sits on the fourth floor at the top of the newly refurbished National Portrait Gallery, has been re-designed by International and luxury design studio Brady Williams and overlooks Trafalgar Square and the Houses of Parliament.

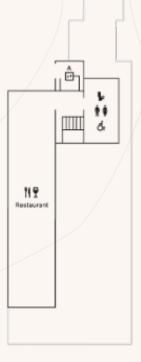
The perfect location for hosting memorable occasions, whether you're planning a standing canapé reception, an intimate dining experience with friends and family or an all-out exclusive celebration.

We are thrilled to present our vision for your event on the following pages and are very much looking forward to working with you.

Kind regards,

Rebecca Hawkes

Director of Events





#### THE PORTRAIT RESTAURANT













# Group dining

Capacity: Up to 20 people seated





# Semi private area

Capacity: Up to 30 people seated





## **Exclusive hire**

Capacity:

80 people seated 150 people standing reception Breakfast: From 08.00 - 10.00am

Lunch: From 12.00 – 16.00 Dinner: From 18.00 – 23.00





## Classic Menu

#### £79 per guest

Parmesan Custard, Romaine Lettuce, Anchovy Crostini
Salmon, Tomato Dashi, Avocado Cream
Roasted Cauliflower, Coston Basset Stilton, Hazelnut Soup (v)

Daphne's Lamb Rump & Kidney, Coco Beans, Anchovy Tapenade Shallow Fried Cod, Hot Tartare Sauce, Parsley, Lemon Tikka Celeriac, Tahini, Hummus, Pistachio Dukkha (v)

Marmalade Steamed Pudding, Custard

Apple Tarte Fine, Hazelnuts, Vanilla

Colston Basset, Apple, Grape, Port

For more details regarding private hires and events please get in touch with our events team on events@theportraitrestaurant.co.uk



#### Timeless Menu

#### £98 per guest

Beef Carpaccio, Wild Mushroom, Bone Marrow Crumb
Secret Smoked Salmon, Pomegranate, Fennel, Horseradish
Crispy Poached Egg, English Asparagus, Morels, Artichoke Hollandaise (v)

Fillet of Beef, Crisp Potato, Spinach, Peppercorn Sauce Steamed Sole, Wild Mushroom, Sea Shore Herbs Tomato, Spinach, Basil , English Feta Ravioli (v)

Chocolate Mousse, Strawberry, Pistachio, Honey Madeleine
Pot Creme, Rhubarb, Stem Ginger, Lovage
Blood Orange Sorbet, Candied Blood Orange, Pistachio

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#### Festive Menu 2024

Group dining £86 per guest

Available from 18th November until 31st December

Bentley's Bread Basket, Cultured Butter

 ${\bf Parfait\ of\ Chicken\ Livers,\ Black\ Truffle\ Salad}$ 

Pumpkin Soup, Fontina Cheese Toastie

Secret Smokehouse Salmon, Pomegranate, Fennel, Horseradish

Whole Baked Seabream, Anchoïade, Escarole salad

Roasted Turkey Breast, Walnut, Pickled Chicory and Trimmings

Tikka Celeriac, Tahini, Hummus, Pistachio Dukkha

Includes a selection of seasonal sides to share

Pineapple Tart Tatin, Clove Ice Cream

Steamed Pudding, Custard

Christmas Pudding Pot Crème

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