



• THE HARTNELL ROOM •

Lilibet's

- Mayfair -

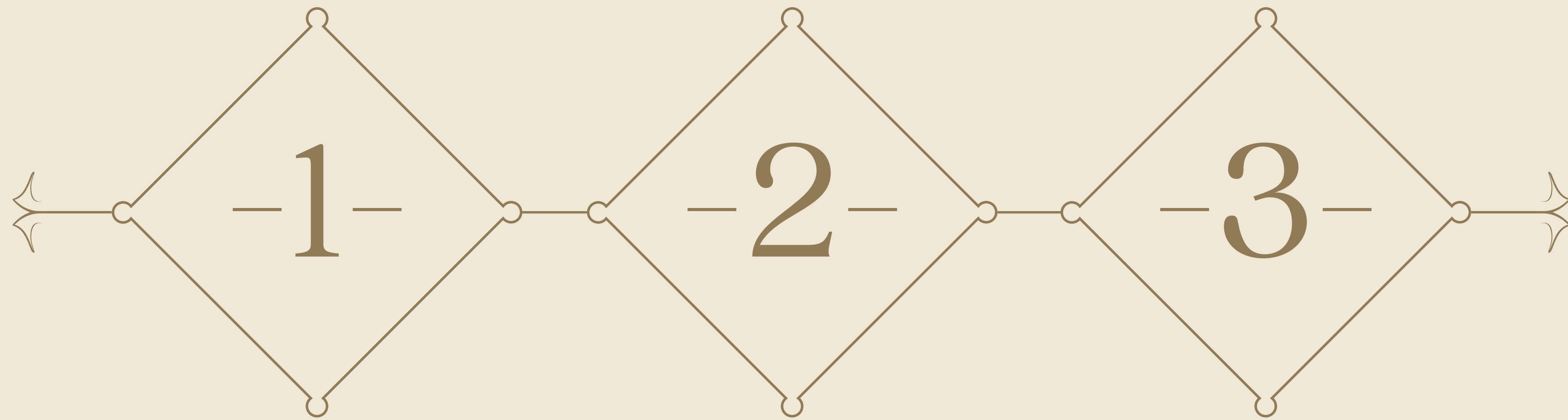
THE HARTNELL ROOM

Home to an unexpected majesty,
The Hartnell Room at Lilibet's Mayfair
promises to take you on a bon viveur's journey
of exquisite taste in fabulous style.



• THE HARTNELL ROOM •

Private Dining & Celebrations at Lilibet's



The Room

Exclusive private dining
set in the height of fashion.

The Menu

A suite of menus fashioned
for all styles and tastes.

The Details

Answering your questions
and tailoring to your needs.





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THE HARTNELL ROOM

‘I thought of the sky, the earth, the sun,
the moon, the stars and everything
heavenly that might be embroidered
upon a dress destined to be historic.’

Sir Norman Hartnell - The Queen's Coronation Dress



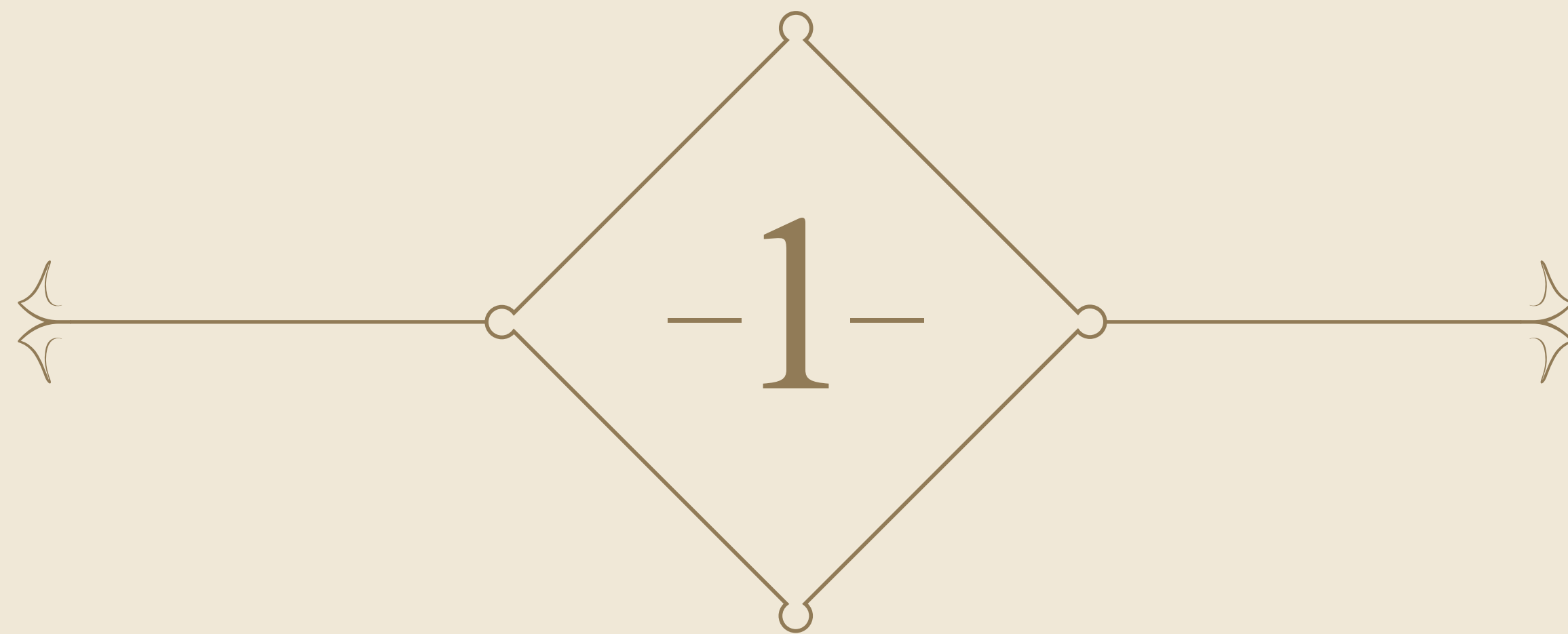


• THE MENUS •

Lilibet's

- Mayfair -

• THE SKY •



An uplifting journey of flavour, vibrant, airy, and full of promise.





• THE SKY •



- £80 per person -

ANCIENT GRAIN PITTA BREAD

Spiced tomato salsa, silk workers brain,
green chili taramasalata

PRESSED OCTOPUS

Lemon, chili oil

TUNA TORO

Gazpacho, basil



ROASTED PEPPERS

Italian olive oil, crisp garlic

FRITO MISTO

Gurnard, sole, squid, prawn

CHRYSANTHEUM SALAD

Caesar dressing



SEA BREAM FILLET

Grilled tomatoes, capers, basil

VEAL HOLSTEIN

Fried escalope, egg, anchovy

NORMANDY CARROT

Tarragon butter

FRENCH FRIES

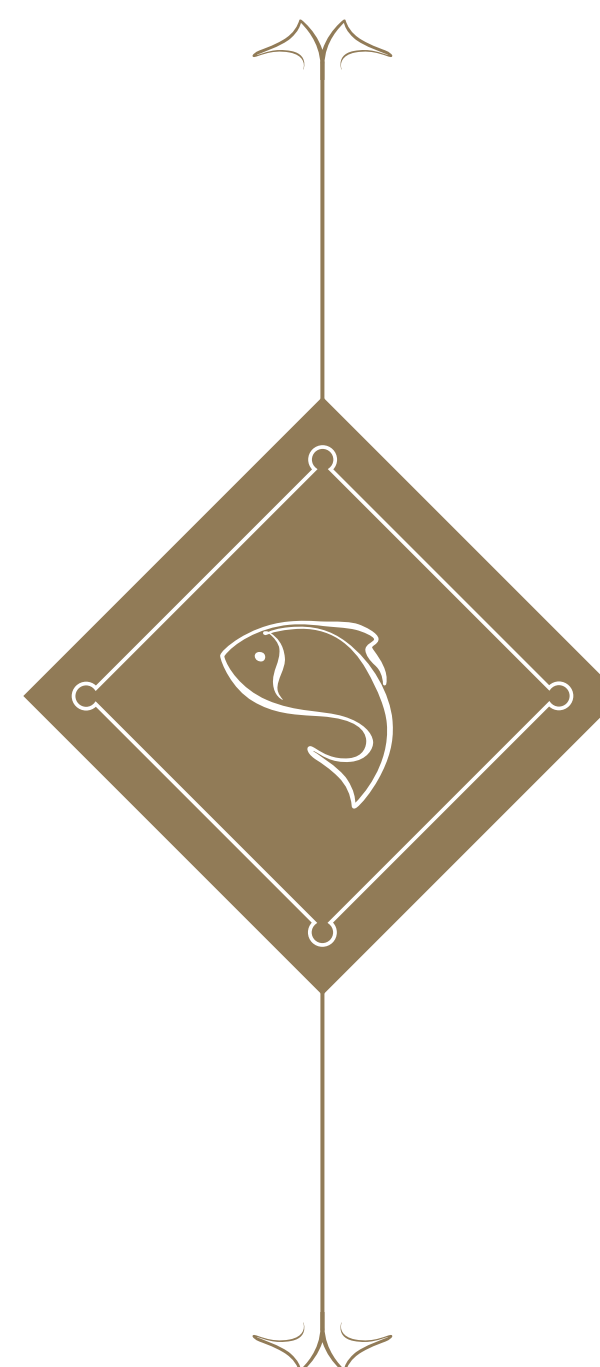
Chipotle salt & Caesar dressing



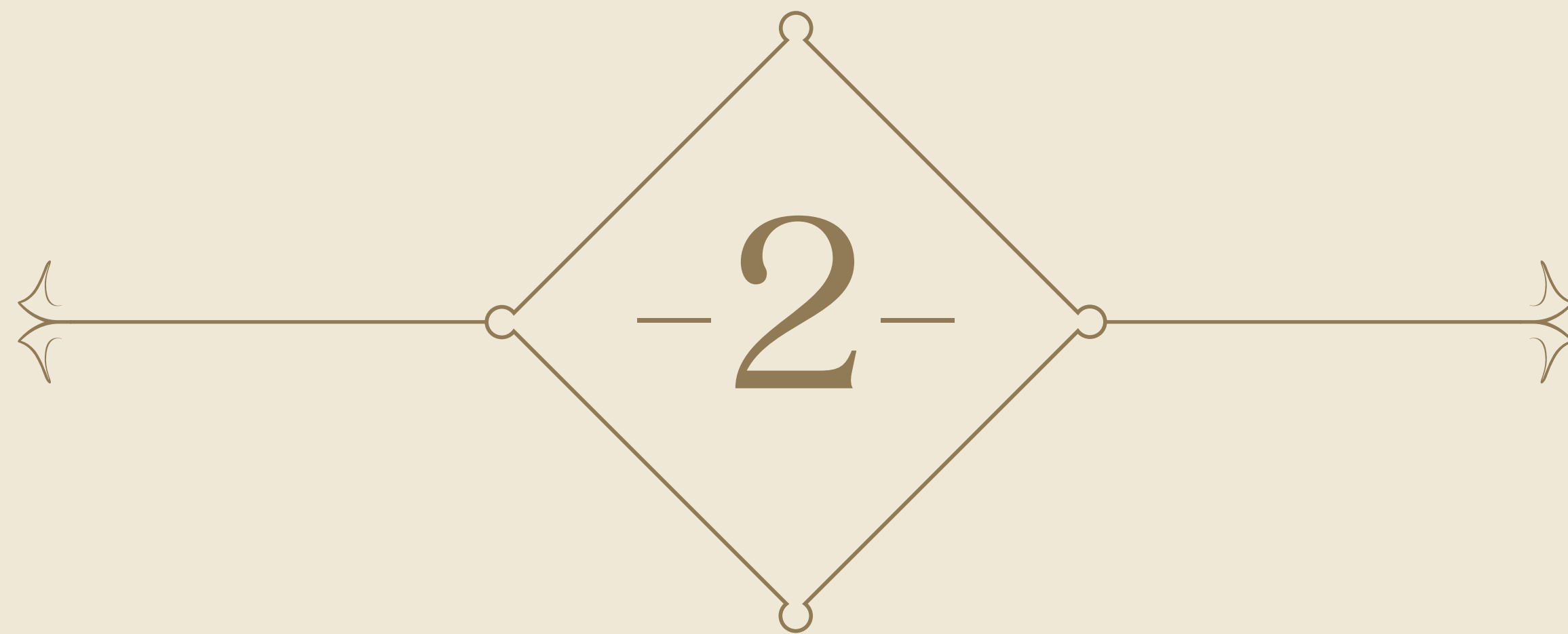
DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

TEA & COFFEE



• THE SUN •



Radiant and generous, shining with vibrant flavours
and warmth in every dish.





• THE SUN •



- £90 per person -

TART FLAMBE

Onion, Alsace bacon, anchovies

SEA BASS CRUDO

Lemon, verjus, olive oil

ROASTED PEPPERS (VE)

Italian olive oil, crisp garlic



LANGOUSTINES

Lizzy rose, lemon

FRITO MISTO

Gurnard, sole, squid, prawn

NIÇOISE

Anchovies, Romaine lettuce, olives, soft boiled egg



SEA BASS FILLET

Spiced tomato salsa

HALF FOSSE MEADOWS CHICKEN

Lemon & rosemary

BAKED RICE

Shellfish stock, Bomba rice

SPROUTING BROCCOLI

Colatura vinaigrette, chilli, mint



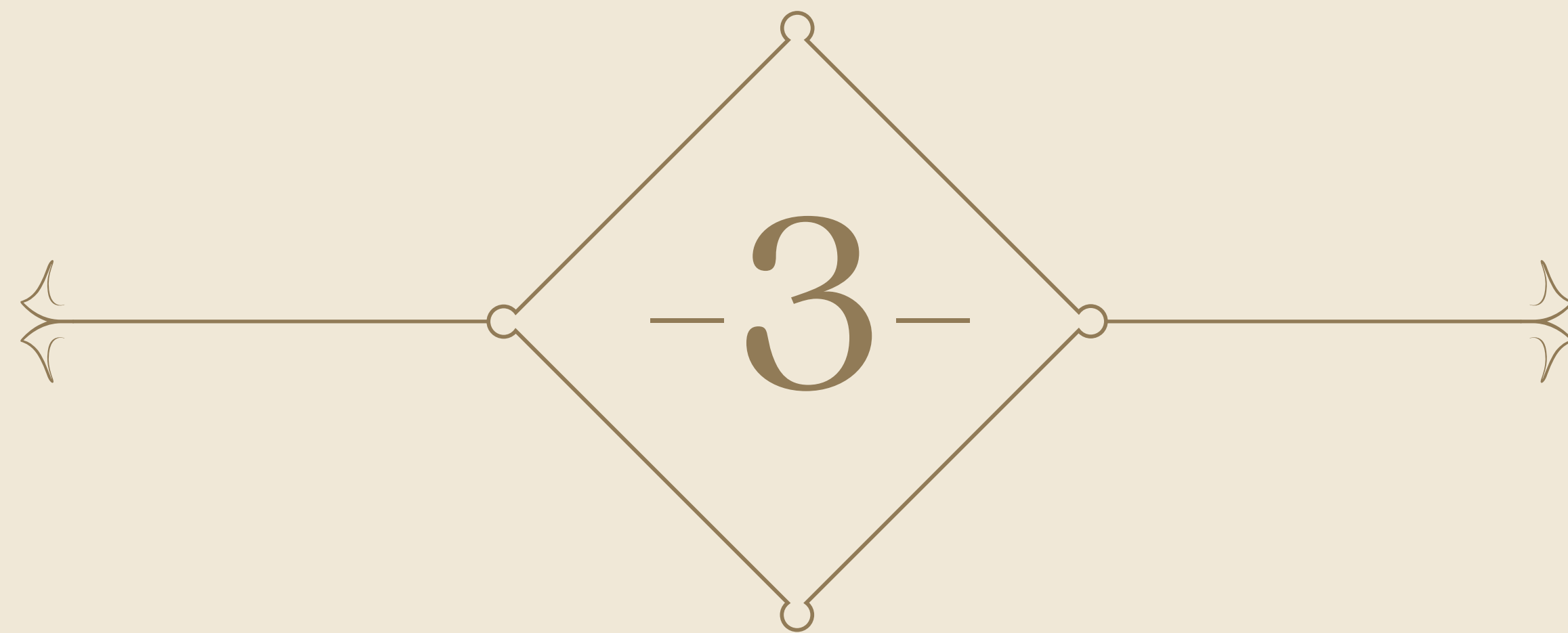
DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

TEA & COFFEE



• THE MOON •



Graceful and refined, offering quiet luxury with depth
and elegance in every course.





• THE MOON •



- £130 per person -

FOCACCIA DI RECCO

VITELLO TONNATO

Veal tenderloin, tuna sauce, capers

SEA BASS CRUDO

Lemon, verjus, olive oil



RED PRAWN CARPACCIO

Chilli, lime & lavosh

FRIED CRAB THERMIDOR

NIÇOISE

Anchovies, Romaine lettuce, olives, soft boiled egg



CORNISH TURBOT

Pil Pil sauce

HALF FOSSE MEADOWS CHICKEN

Lemon & rosemary

LILIBET'S MASH

Shellfish bisque, lobster

SPROUTING BROCCOLI

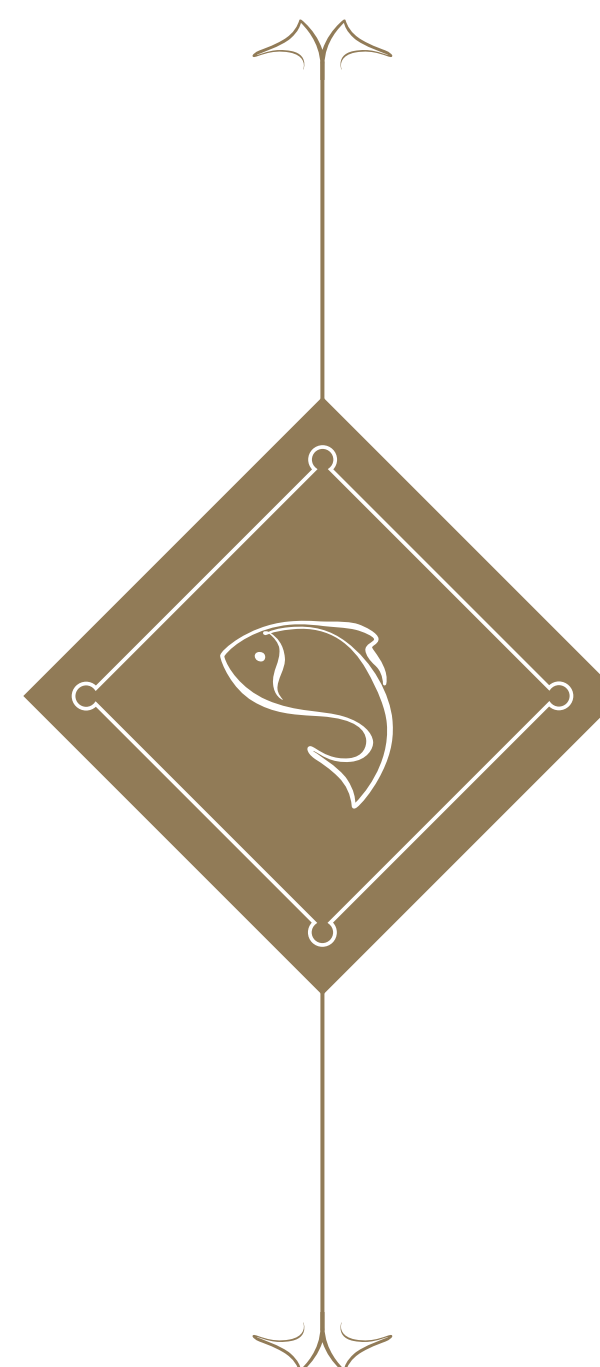
Colatura vinaigrette, chilli, mint



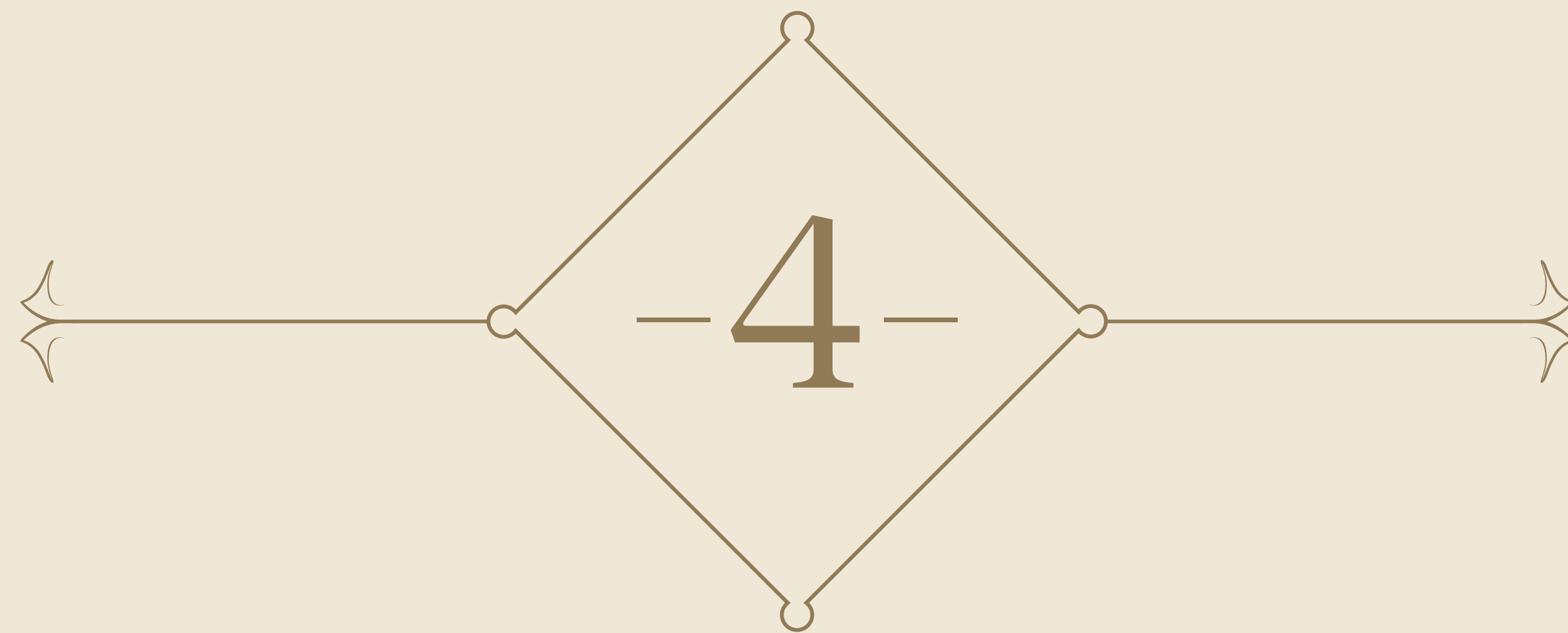
DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

TEA & COFFEE



• THE STARS •



Dazzling and celebratory, a constellation of flavours
for truly special occasions.





• THE STARS •



- £140 per person -

FOCACCIA DI RECCO

CRUDITIES

Raw seasonal vegetables, baba ghanoush,
green chilli taramasalata, anchovy dip

HAND DIVED SCALLOP

Basil, pine nuts



CRAB SALAD

Citrus mayonnaise, watercress, socca

SICILIAN CAPONATA

RICOTTA AGNOLOTTI

Lemon ricotta, sage



WILD TIGER PRAWN

Chilli butter, lime

BONE-IN RIBEYE

Green peppercorn sauce

GRILLED GREEN BEANS

Seaweed butter

LILIBET'S MASH

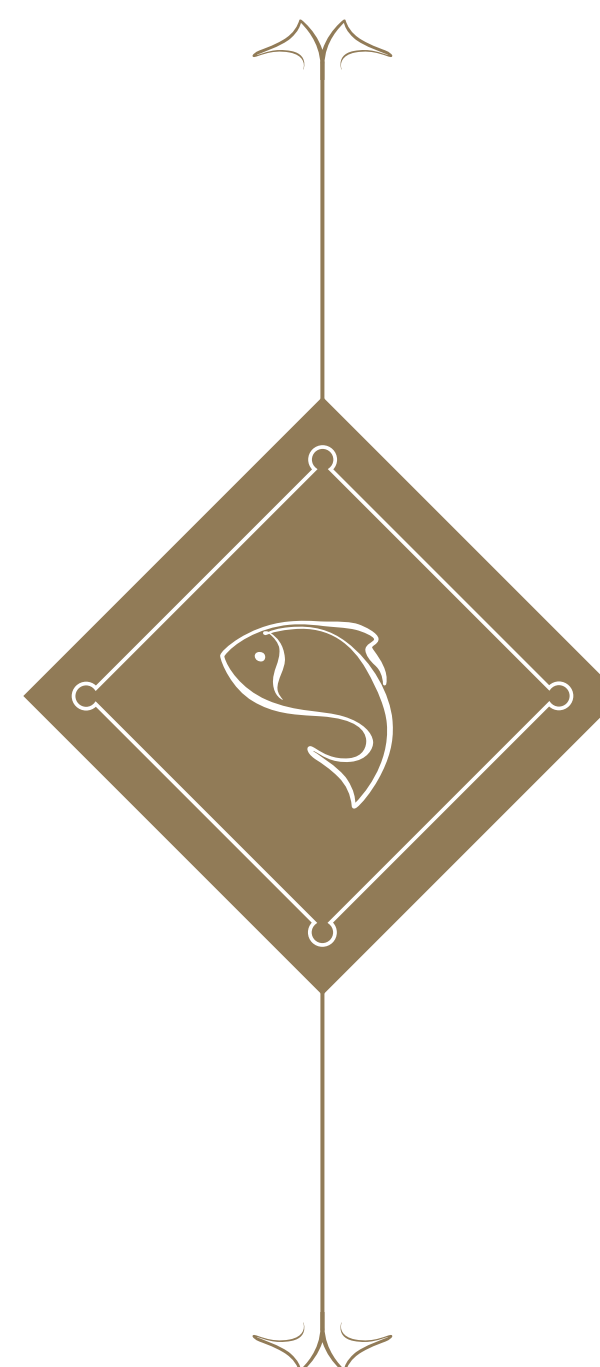
Shellfish bisque, lobster



DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

TEA & COFFEE



• EVERYTHING HEAVENLY •



Rooted and nourishing, honouring the beauty of the land
with seasonal abundance





EVERYTHING • HEAVENLY •



- £200 per person -

SEA BASS CRUDO

Lemon, verjus, olive oil
Oscietra caviar

TUNA TORO

Gazpacho, basil

RED PRAWN CARPACCIO

Chilli, lime & lavosh



NATIVE LOBSTER BRIOCHE ROLLS

Chilli mayonnaise, pickled cucumber, chive
Oscietra caviar

HAND DIVED SCALLOP

Seaweed butter



RICOTTA AGNOLOTTI

Lemon ricotta, sage

GRILLED CARABINERO PRAWNS

CRAB SALAD

Citrus mayonnaise, watercress, socca



AGED BEEF FILLET

Green peppercorn sauce

CORNISH TURBOT

Pil Pil sauce

LILIBET'S MASH

Shellfish bisque, lobster

SPROUTING BROCCOLI

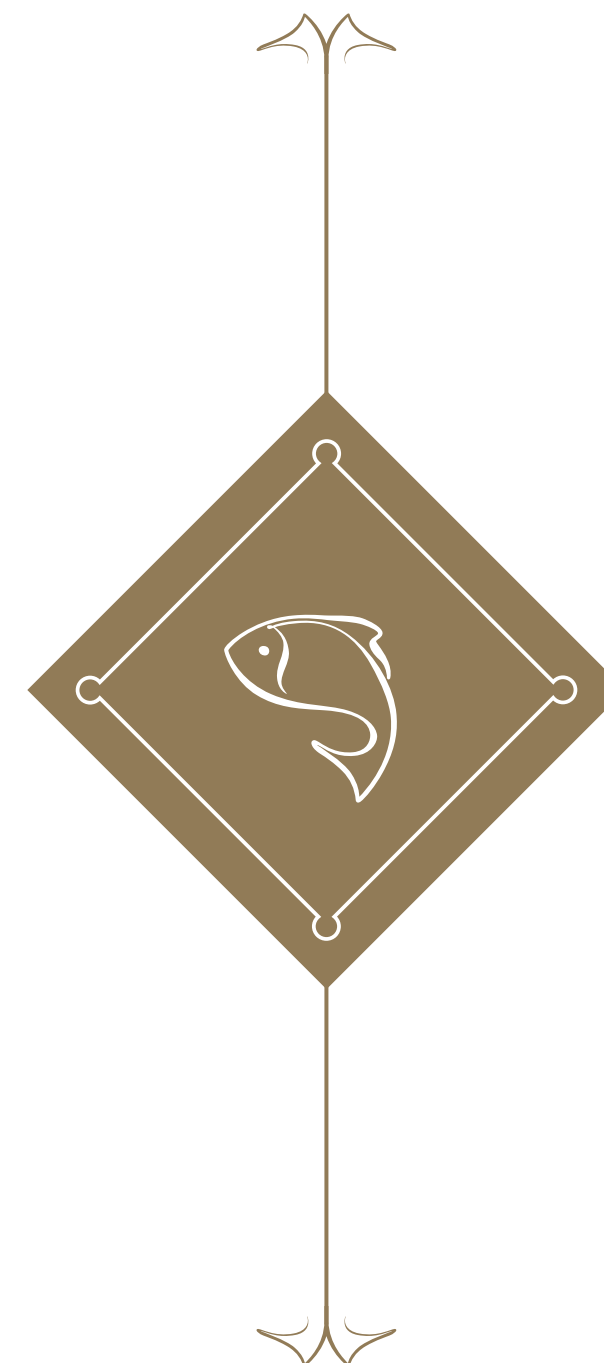
Colatura vinaigrette, chilli, mint



DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

TEA & COFFEE



← • CELEBRATION CAKES • →

FOR ALL MENUS

Choose from a selection of fabulous cakes to suit all tastes





• CELEBRATION CAKES •

*Our Celebration princess cakes are made to order
for the size of the party.*

Minimum 72 hours' notice is required
£40 (serves 4-6) | £7pp for any additional size

PISTACHIO AND LEMON

LEMON DRIZZLE

PRINCESS

BLACK FOREST GATEAU

• PETITE FOURS •

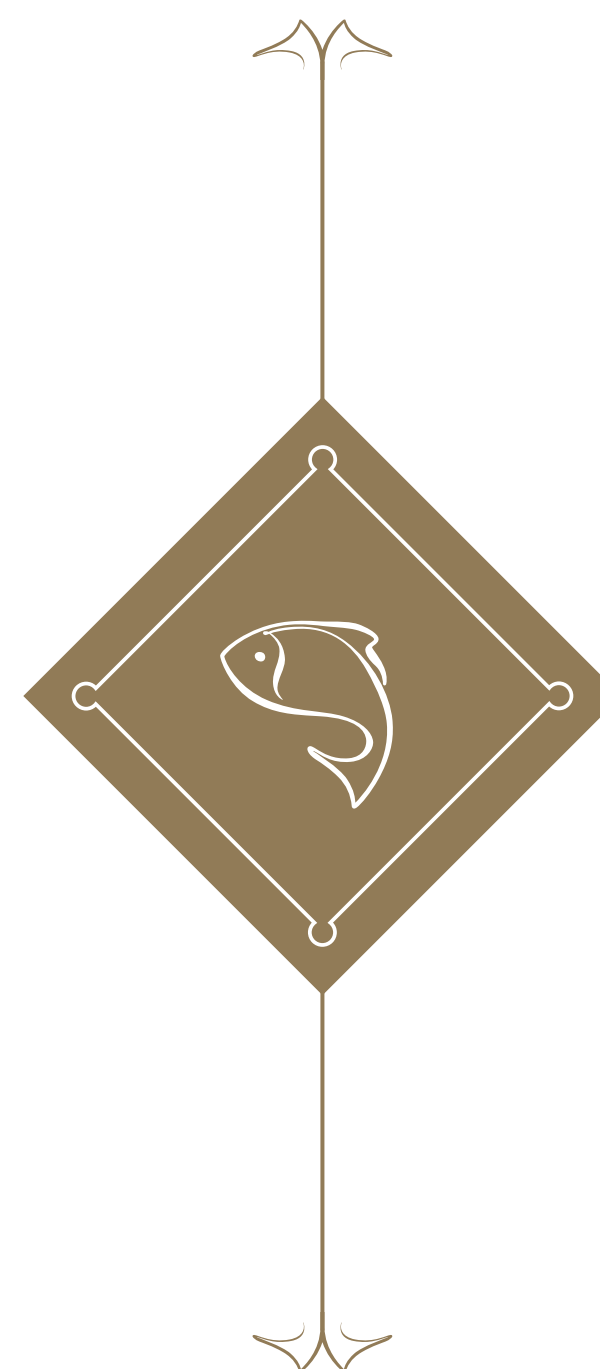
£4.20 per piece

WARM MADELEINES

FINANCIERS

LAMINGTONS

CHOCOLATE TRUFFLES



← • HEAVENLY EXTRAS • →

FOR ALL MENUS

Canapés, menu enhancements & seafood platters



CANAPÉS

Dressed oyster £4.2
Red wine shallots, green peppercorn

Tuna toro £4
Spiced tomato

Cornish crab tart £3.7
Grapefruit, coriander

Parmesan Panise 75p

Barbajuan £2.3
Spinach, Gruyere, lemon

Anchovy Eclair £6.2
Parfait, sweet and sour sauce

MENU ENHANCEMENTS

Spéciales de Claire six £28 / dozen £56

Louët-feisser six £27 / dozen £54

Carlingford six £26 / dozen £52



50 G OSCIETRA - £245
Fried oysters, tuna tartate, prawns, pickles,
socca, seaweed potato crisps

NATIVE LOBSTER BRIOCHE ROLLS - £60
Chilli mayonnaise, pickled cucumber, chive
Add oscietra caviar £45

LILIBET'S SEAFOOD PLATTERS

PETITE £80
Oysters, prawns, crab, octopus, sea bass, pickles

DELUXE £100
Oysters, prawns, crab, octopus, seabass, bluefin tuna loin

THE FISHES ROYALE £175
Oysters, lobster, langoustines, prawn, crab, octopus, sea bass,
bluefin tuna loin & belly

- Add -

Half native lobster £30 | Native lobster £60 | Prawn £4 each | Crab £4.7



• THE DETAILS •

Lilibet's

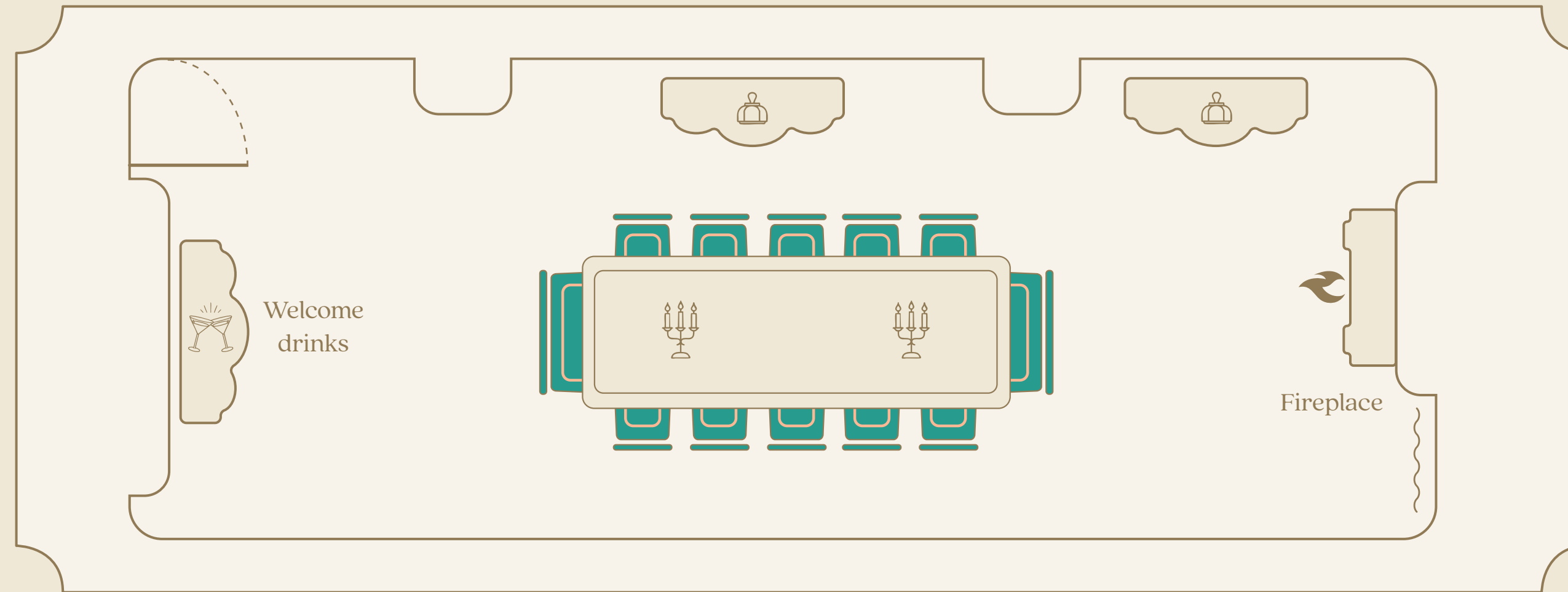
- Mayfair -

THE HARTNELL ROOM

- Table plan for -



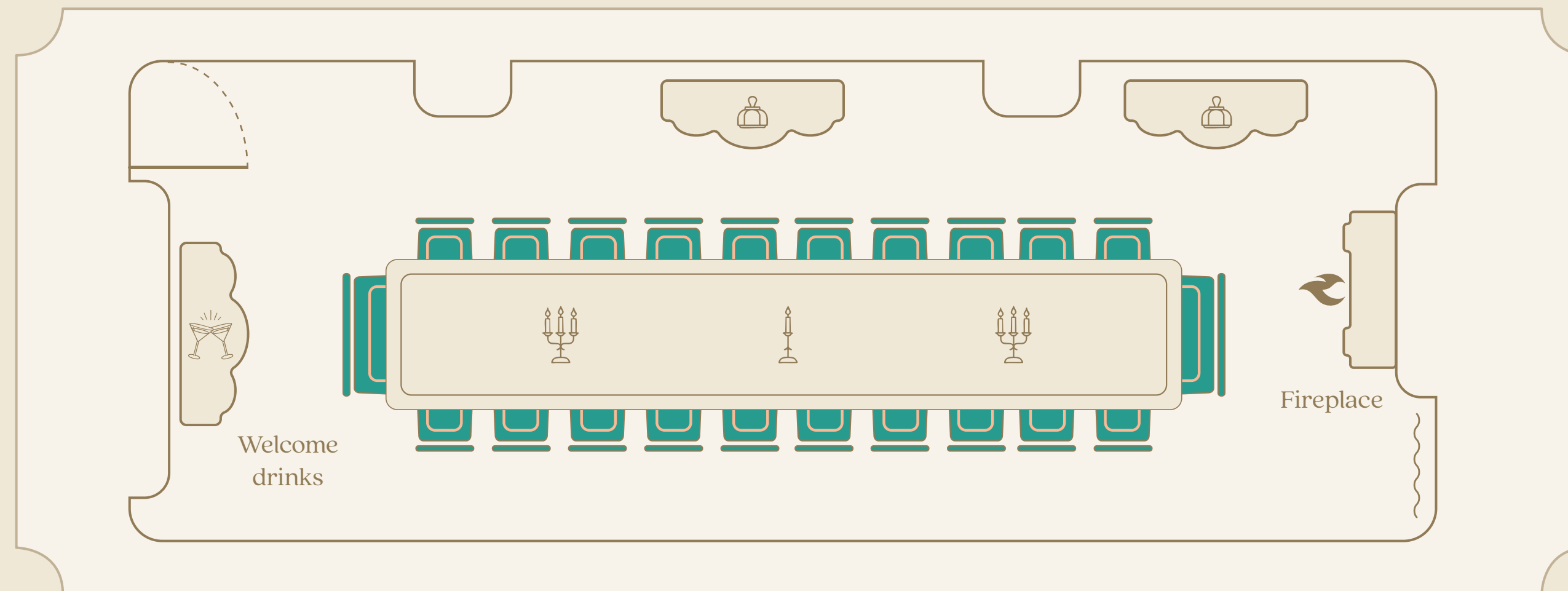
- 12 seated guests-



- Table plan for -



- 22 seated guests-



TERMS & CONDITIONS

Minimum Spend:

Lunch: £1,500 + 15% service | Dinner: £3,000 + 15% service

Vegan/Vegetarian menu available on request.

Booking Requirements:

To confirm your event with us, we kindly require two things:

A signed booking agreement, and

Full payment of the deposit.

Once both are received, your date will be formally secured in our calendar.

At Lilibet's, all of our private dining menus are seasonal sharing menus, thoughtfully designed for convivial dining. As each menu is served family-style, we kindly ask that one menu is selected for the entire group.

We are very happy to accommodate any dietary requirements and simply require that these are provided no later than 7 days prior to the event, along with the following:

- Final guest numbers
- Full list of dietary requirements/allergies
- All wine and drinks selections for the evening

This allows our team and kitchen to prepare everything to the highest standard and ensure a seamless experience on the day.

Cancellation Terms:

Deposit: 50% of the minimum spend

Final payment: Due 14 days prior to the event

Menu & dietary requirements: Due 7 days prior

Deposit refundable up to 14 days prior; cancellations within 7 days are non-refundable.

Access, Service & Departure Times:

Lunch: Access 12:00pm, Service 12:00–14:30, Departure 16:00

Dinner: Access 17:30, Service 17:30–22:45, Departure 00:30

Capacity: Up to 22 guests

Complimentary place cards available on request

Decor & Room Arrangement:

All decorations must be pre-approved by our team with no glitter or confetti being permitted.

If you are planning any table-scaping please let us know in advance as this can impact our service for our sharing menus.



THE HARTNELL ROOM

No.17 Bruton Street
London, W1J 6QB

020 3828 8388
events@lilibetsrestaurant.com



