



• THE HARTNELL ROOM •

*Lilibet's*

- Mayfair -

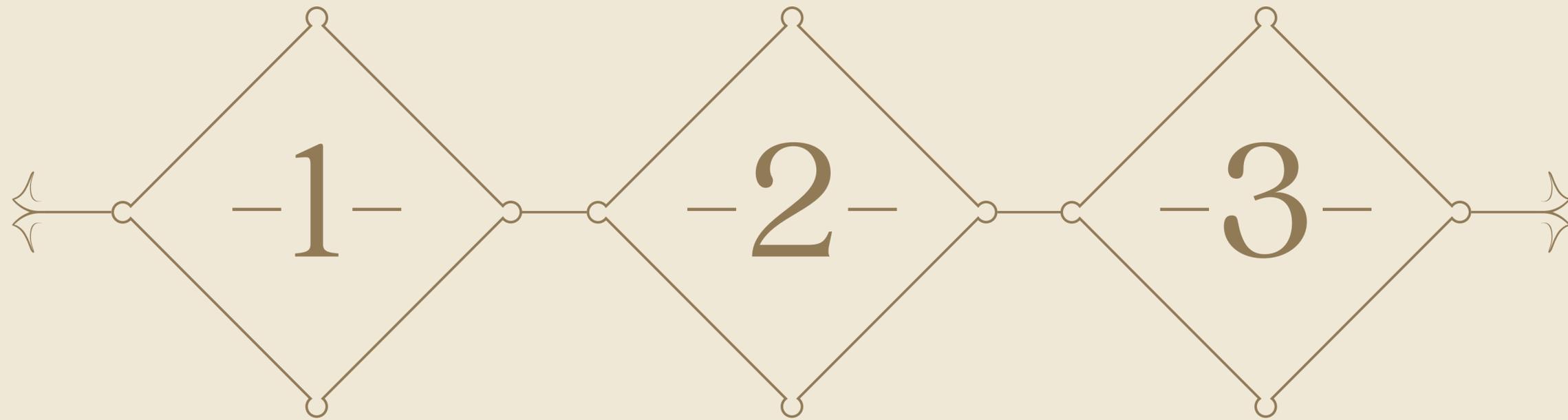
THE HARTNELL ROOM

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



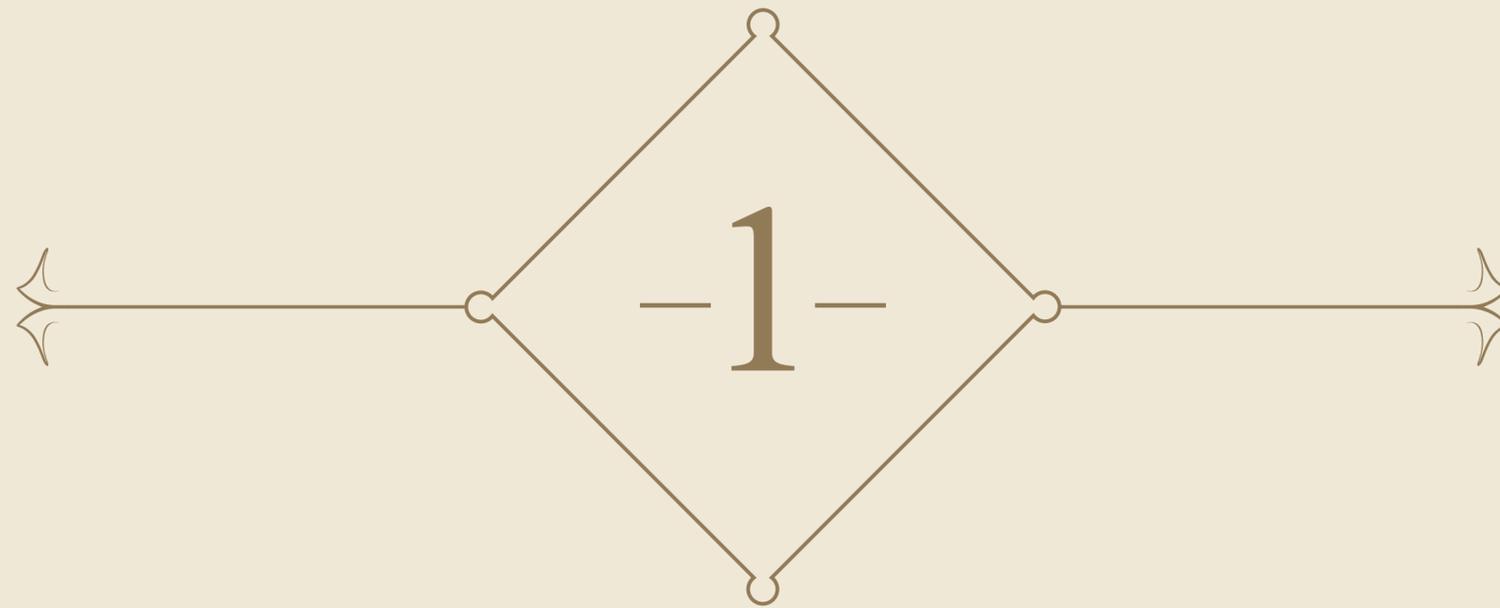


• THE MENU •

*Lilibet's*

- Mayfair -

• THE SKY •



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





# • THE SKY •



- £95 per person -

### ANCIENT GRAIN PITTA BREAD

Spiced tomato salsa, silk workers brain, green chilli taramasalata

### PRESSED OCTOPUS

Lemon, chilli oil

### TUNA TORO

Gazpacho, basil



### ROASTED PEPPERS

Italian olive oil, crisp garlic

### FRITTO MISTO

Gurnard, sole, squid, prawn

### CHRYSANTHEM SALAD

Caesar dressing



### SEA BREAM FILLET

Grilled tomatoes, capers, basil

### VEAL HOLSTEIN

Fried escalope, egg, anchovy

### NORMANDY CARROT

Tarragon butter

### FRENCH FRIES

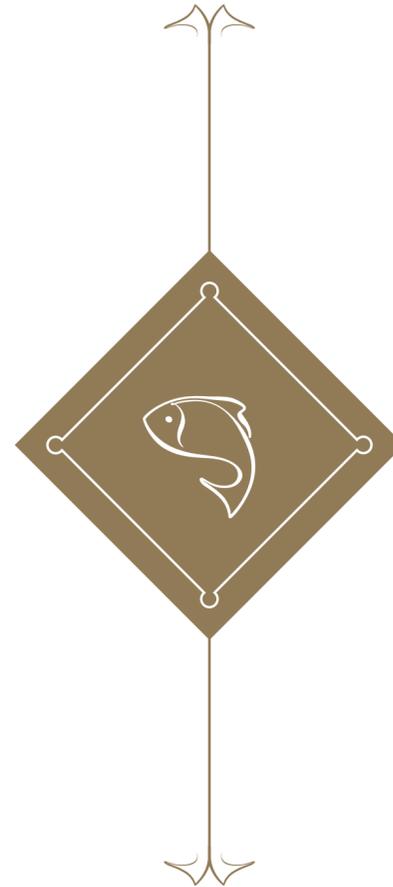
Chipotle salt & Caesar dressing



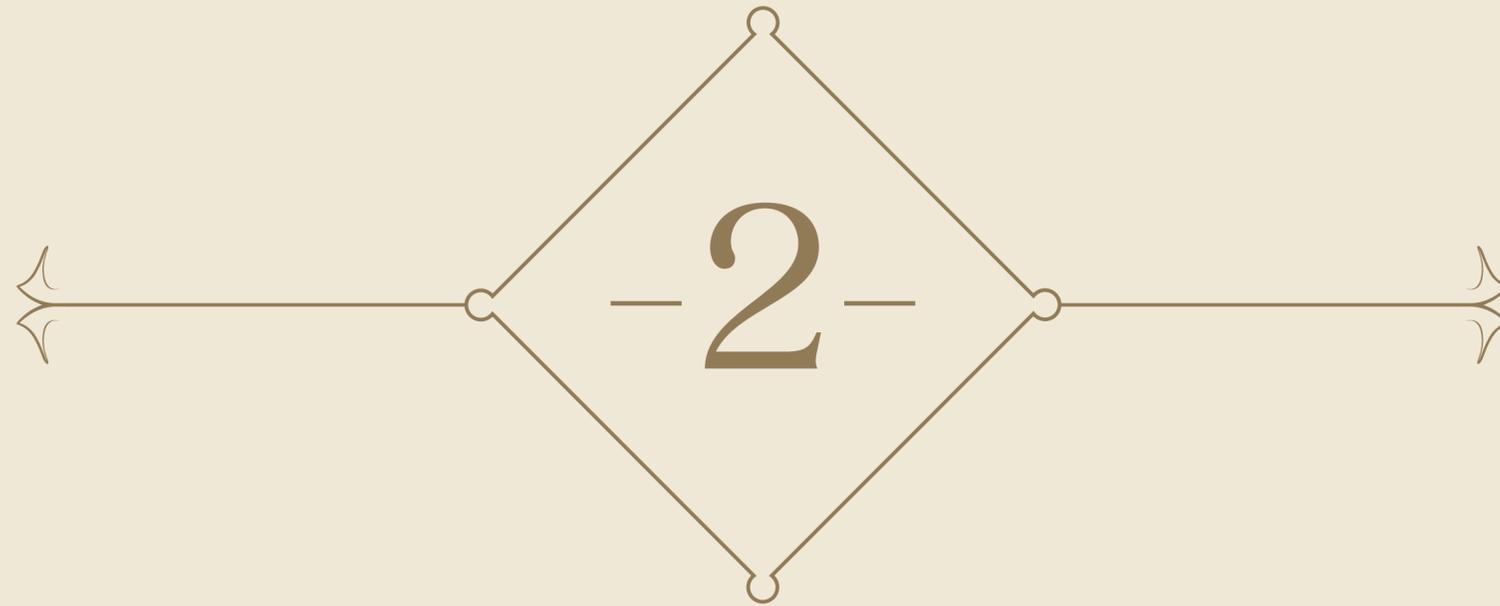
### DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

### TEA & COFFEE



• THE SUN •



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



• THE SUN •

- £120 per person

**TART FLAMBE**

Onion, Alsace bacon, anchovies

**SEA BASS CRUDO**

Lemon, verjus, olive oil

**ROASTED PEPPERS**

Italian olive oil, crisp garlic

**LANGOUSTINES**

Lizzy rose, lemon

**FRITTO MISTO**

Gurnard, sole, squid, prawn

**NIÇOISE**

Anchovies, Romaine lettuce, olives, soft boiled egg

**SEA BASS FILLET**

Spiced tomato salsa

**LAMB CHOPS**

Mint sauce

**BAKED SHELLFISH RICE**

Spanish prawns

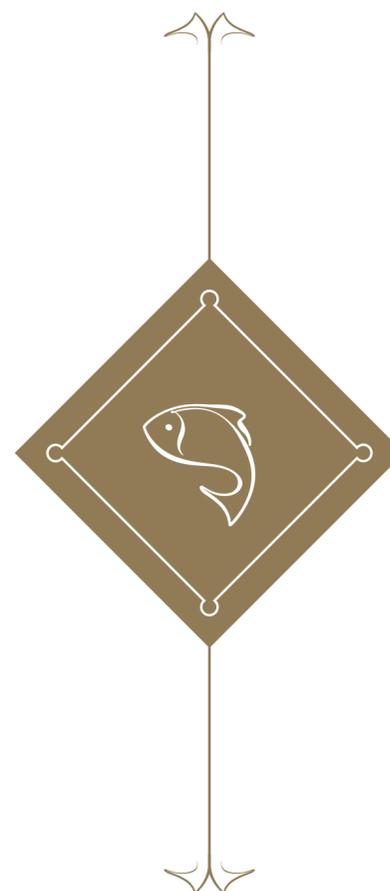
**SPROUTING BROCCOLI**

Colatura vinaigrette, chilli, mint

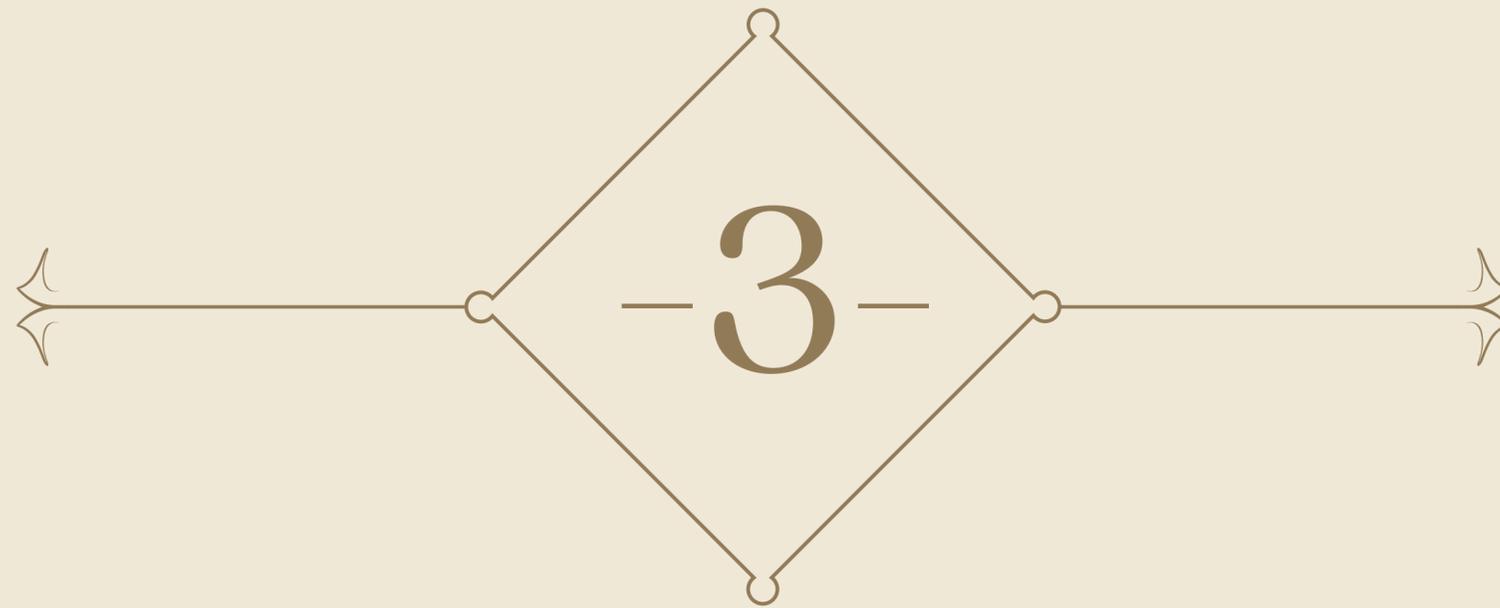
**DESSERT PLATTER**

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 •



- £145 per person -

## **FOCACCIA DI RECCO**

### **TUNA TARTARE**

Pickled cucumber, shallots

### **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

### **LAMB CHOPS**

Mint sauce

### **LILIBET'S MASH**

Shellfish bisque, lobster

### **SPROUTING BROCCOLI**

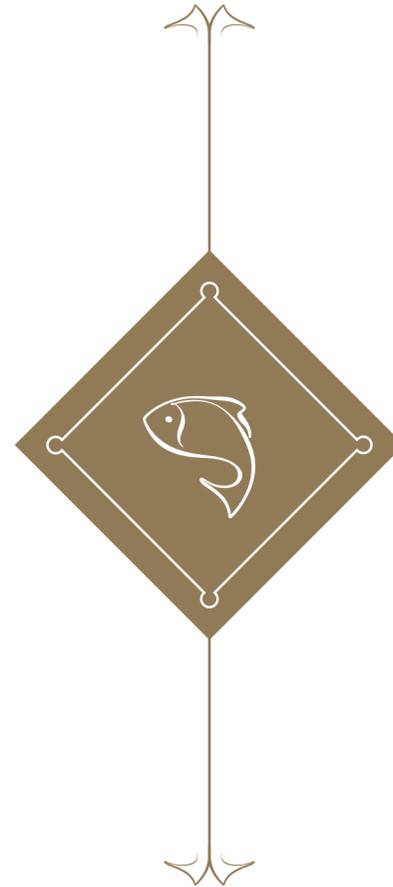
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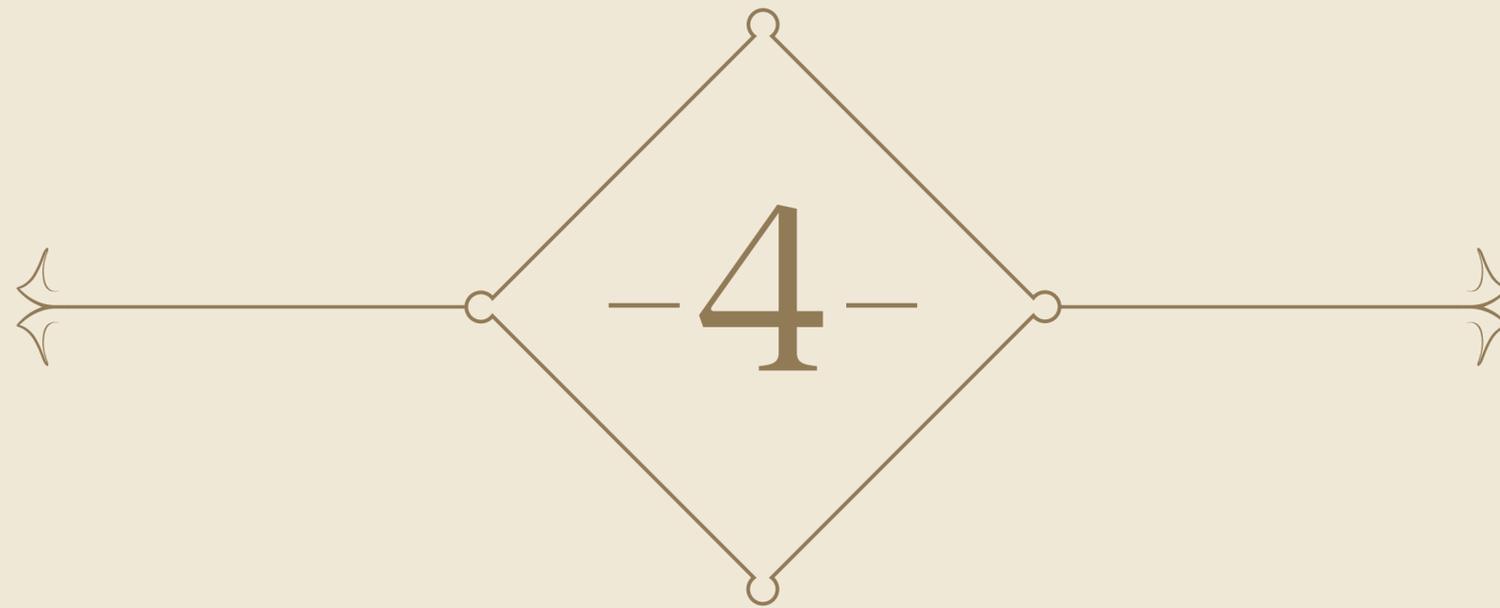
### **DESSERT PLATTER**

Ice cream, sorbets and seasonal fruits

### **TEA & COFFEE**



• THE STARS •



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





# • THE STARS •



- £165 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

Beef jus

### GREEN BEANS

XO sauce

### LILIBET'S MASH

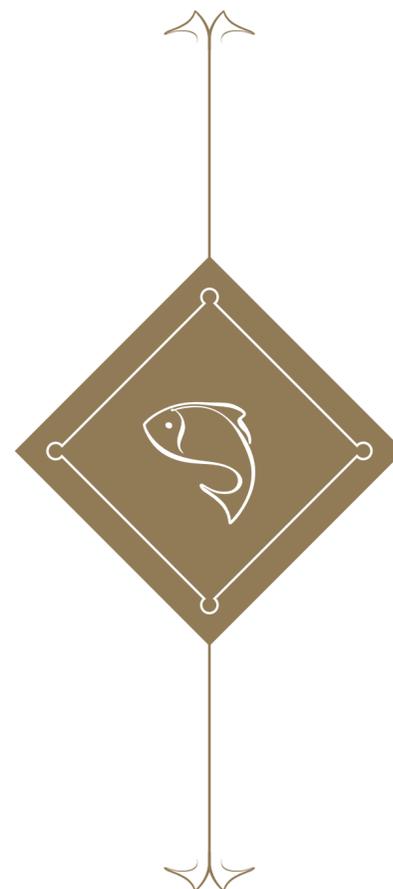
Shellfish bisque, lobster



### 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**

Beef jus

**CORNISH TURBOT**

Pil Pil sauce

**LILIBET'S MASH**

Shellfish bisque, lobster

**SPROUTING BROCCOLI**

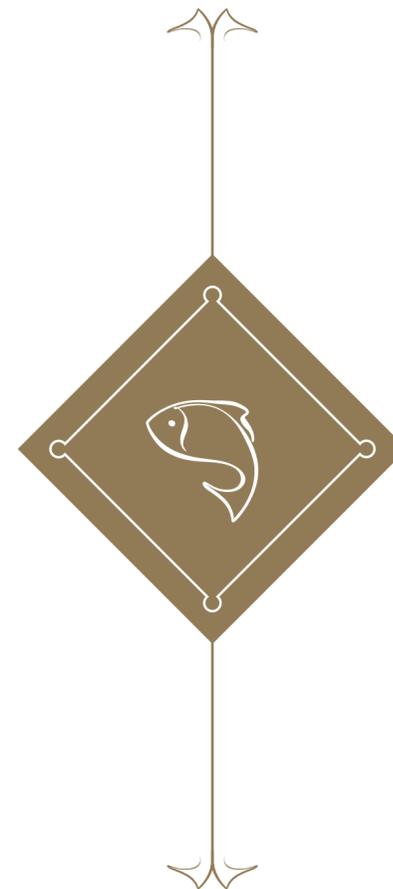
Colatura vinaigrette, chilli, mint



**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**

**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

**Speciales de Claire** six £28 / dozen £56

**Louet-feisser** six £27 / dozen £54

**Carlingford** six £26 / dozen £52



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

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

## LILIBET'S SEAFOOD PLATTERS

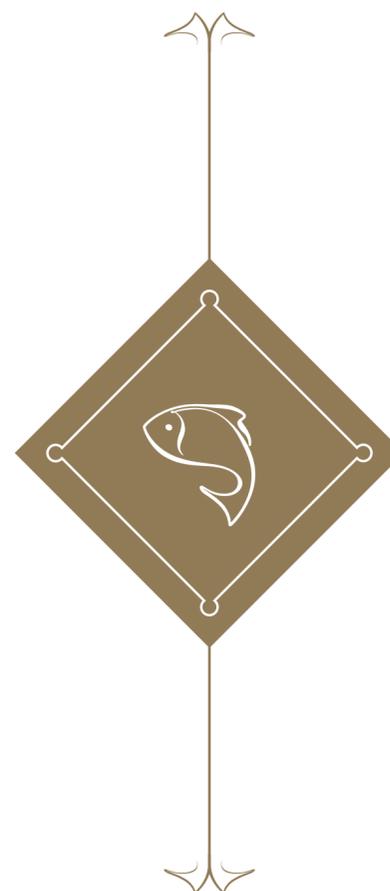
**PETITE** £80  
Oysters, prawns, crab, octopus, sea bass, pickles

**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

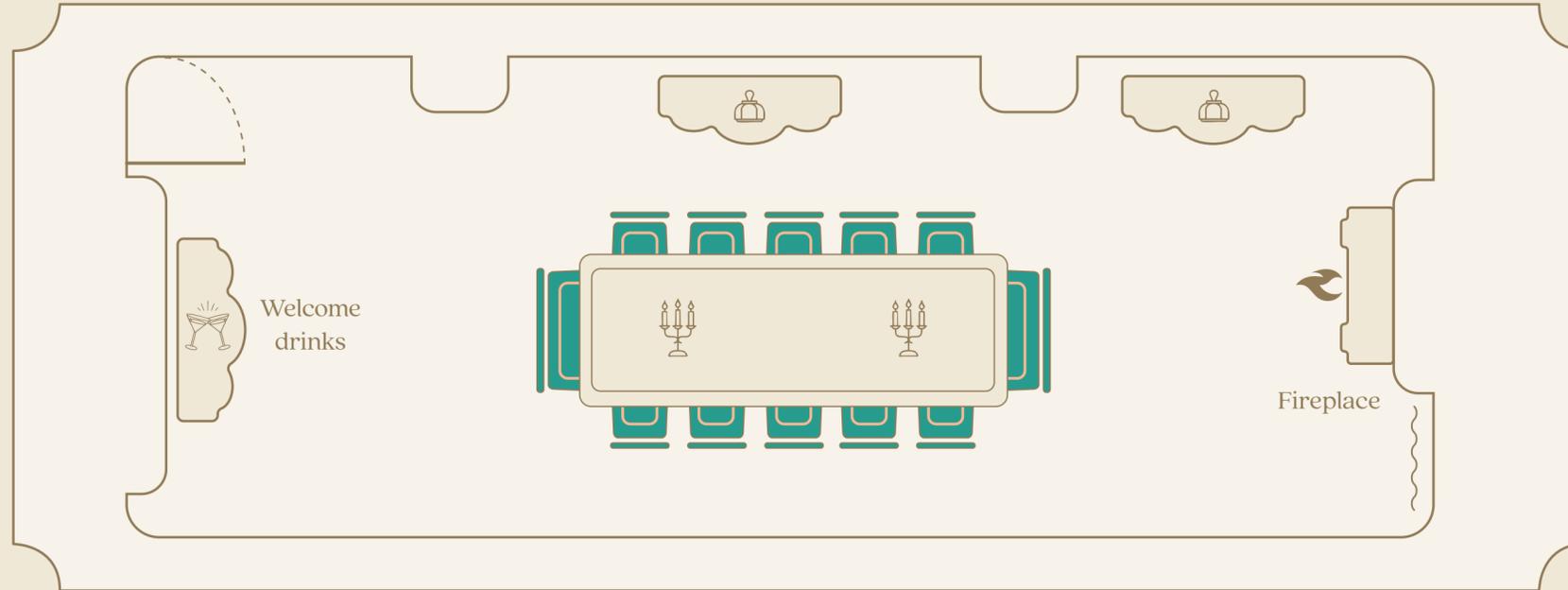


• THE DETAILS •

*Lilibet's*

- Mayfair -

THE HARTNELL ROOM



- Table plan for -

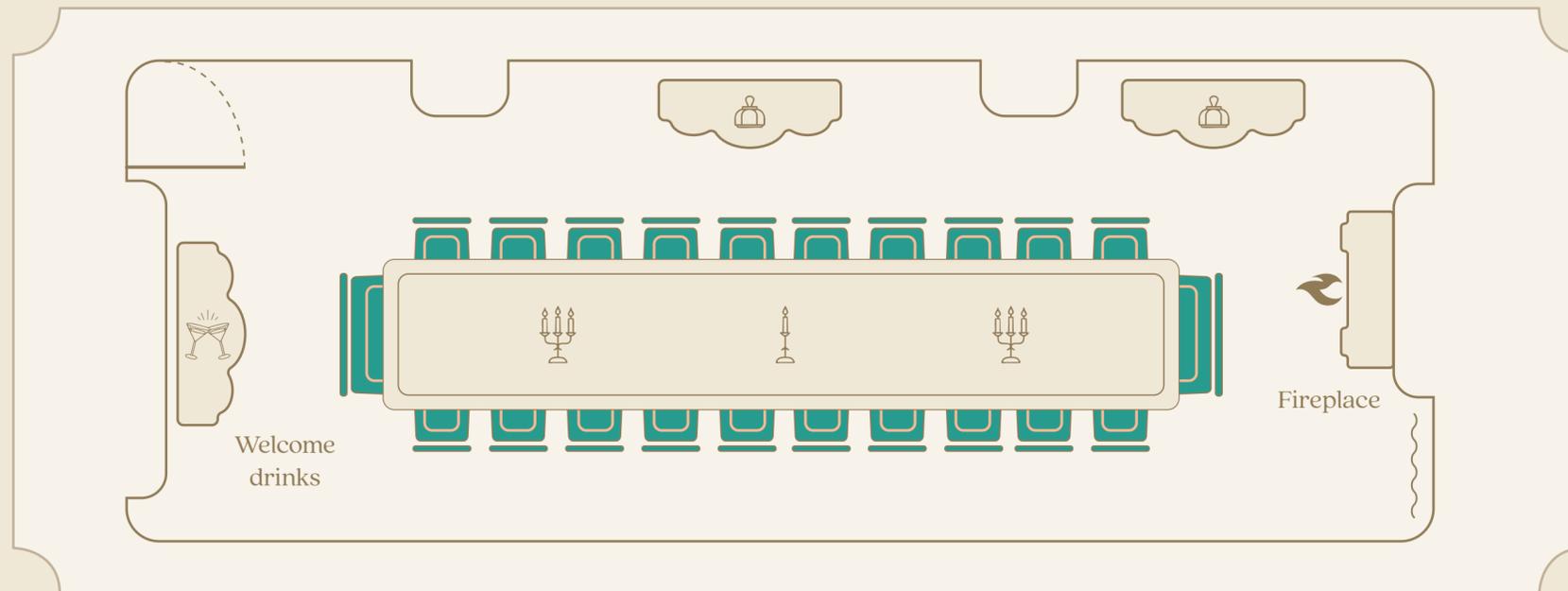
-12-

- 12 seated guests-

- Table plan for -

-22-

- 22 seated guests-



## TERMS & CONDITIONS

### **Minimum Spend:**

Available on request, please call us on 0203 828 8388.

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.

### **Menus:**

Menus evolve with the seasons, so are subject to change.



THE HARTNELL ROOM

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London, W1J 6QB

020 3828 8388

[events@llibetsrestaurant.com](mailto:events@llibetsrestaurant.com)



