



• THE HARTNELL ROOM •

Lilibet's

- Mayfair -

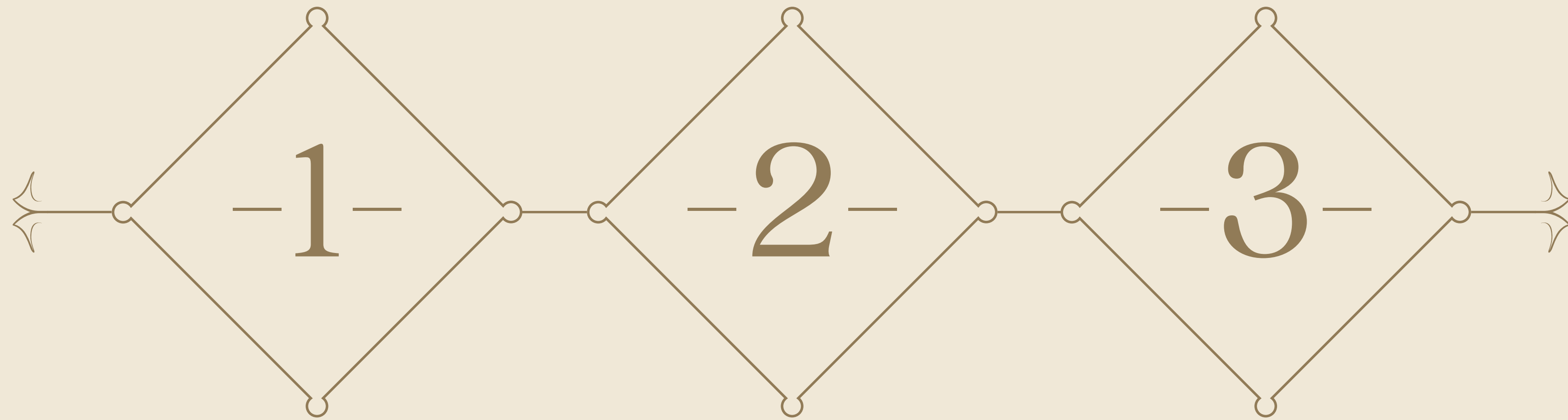
THE HARTNELL ROOM

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.





• THE HARTNELL ROOM •

Lilibet's

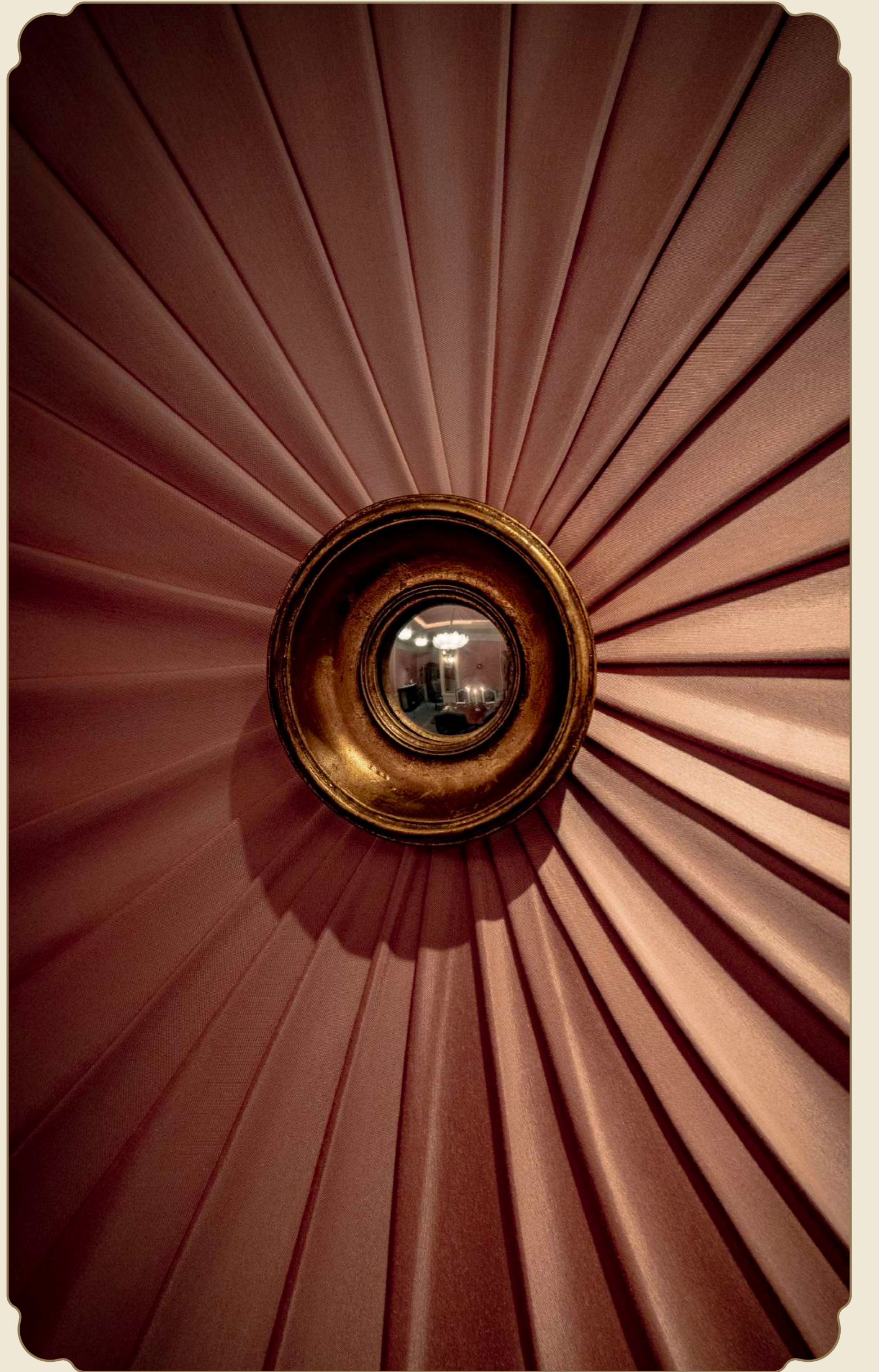
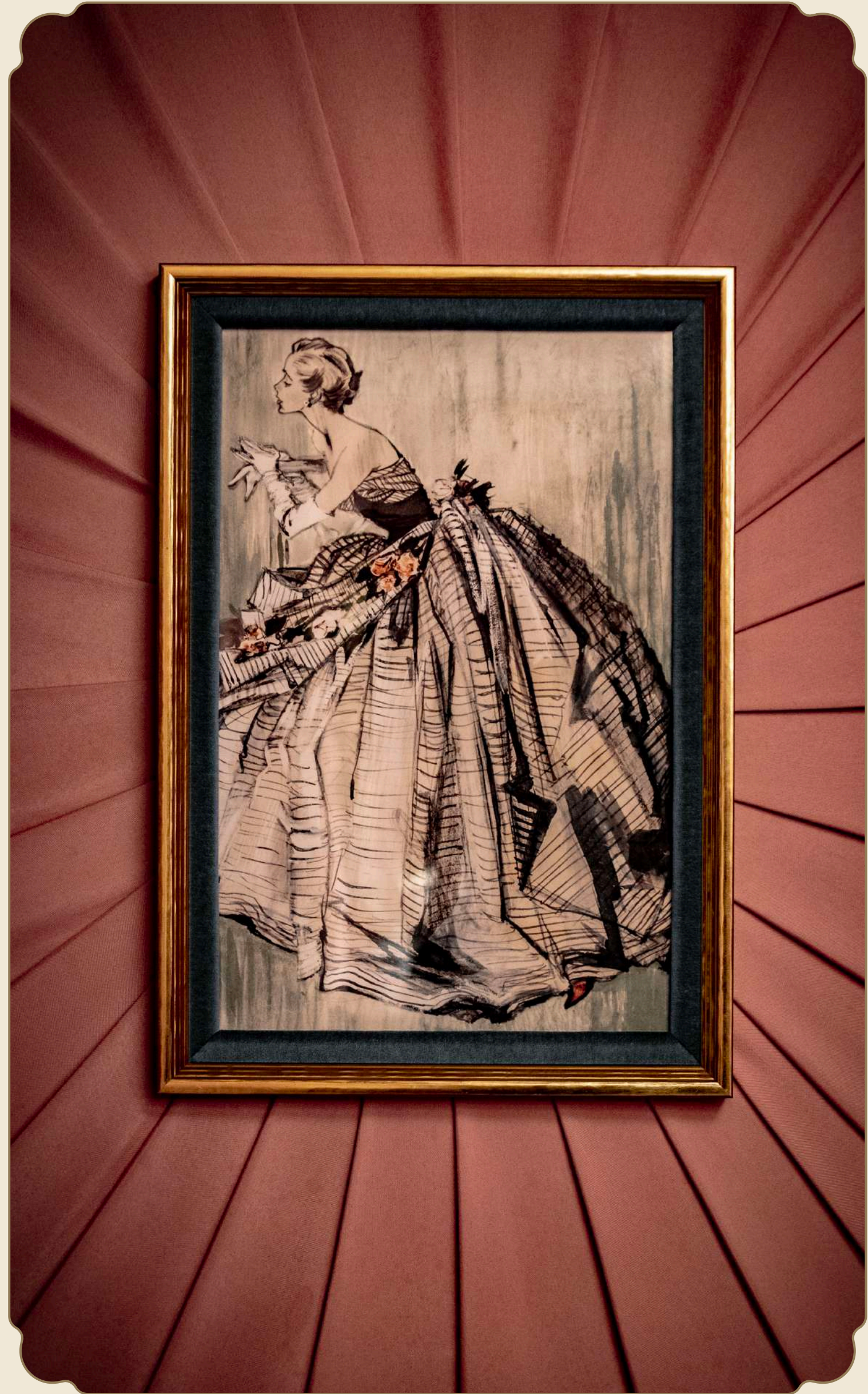
- Mayfair -

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



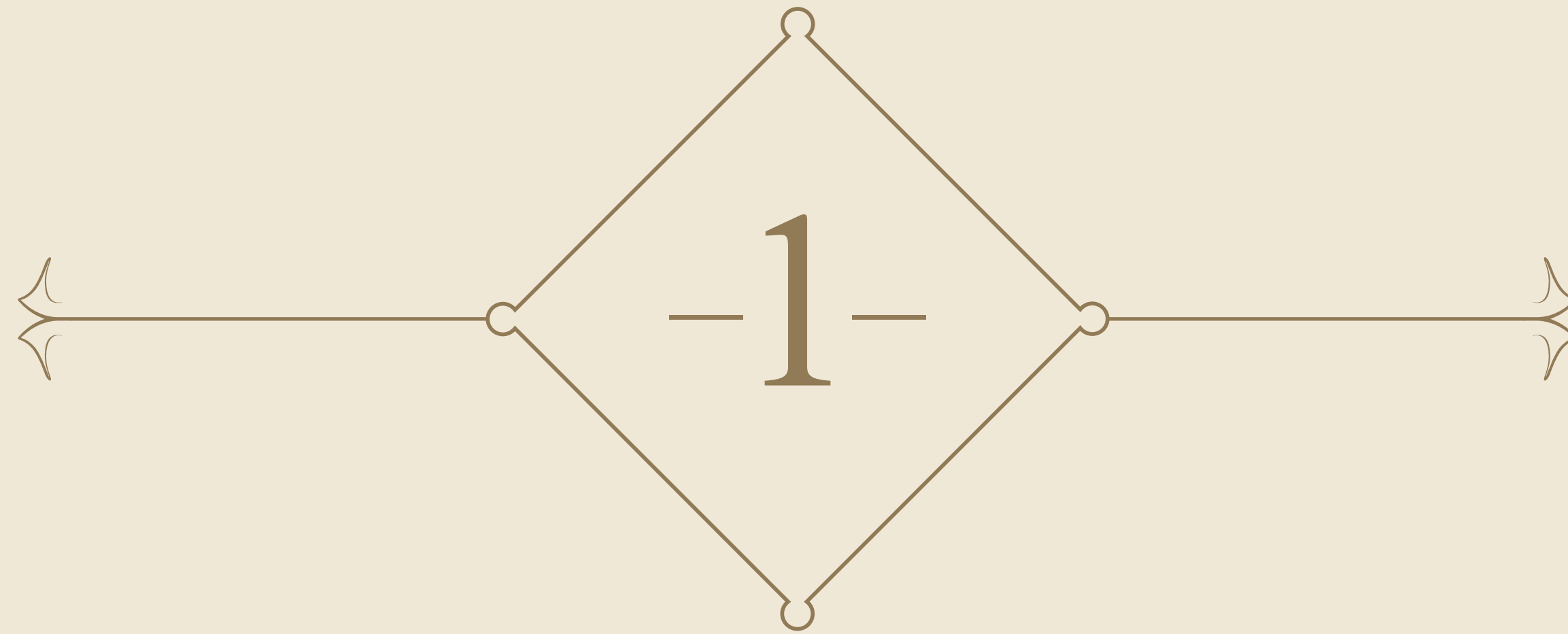


• THE MENU •

Lilibet's

- Mayfair -

• THE SKY •

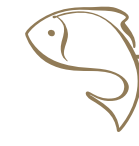


An uplifting journey of flavour, vibrant, airy, and full of promise.





• THE SKY •



- £95 per person -

SEA BASS CRUDO

Lemon, verjus, olive oil

PRESSED OCTOPUS

Lemon, chilli oil

TUNA TORO

Gazpacho, basil



ROASTED PEPPERS

Italian olive oil, crisp garlic

CHRYSANTHEUM SALAD

Caesar dressing



SEA BREAM FILLET

Grilled tomatoes, capers, basil

LAMB CHOPS

Mint sauce

ENGLISH PEAS

Roasted turbot butter, margoram

FRENCH FRIES

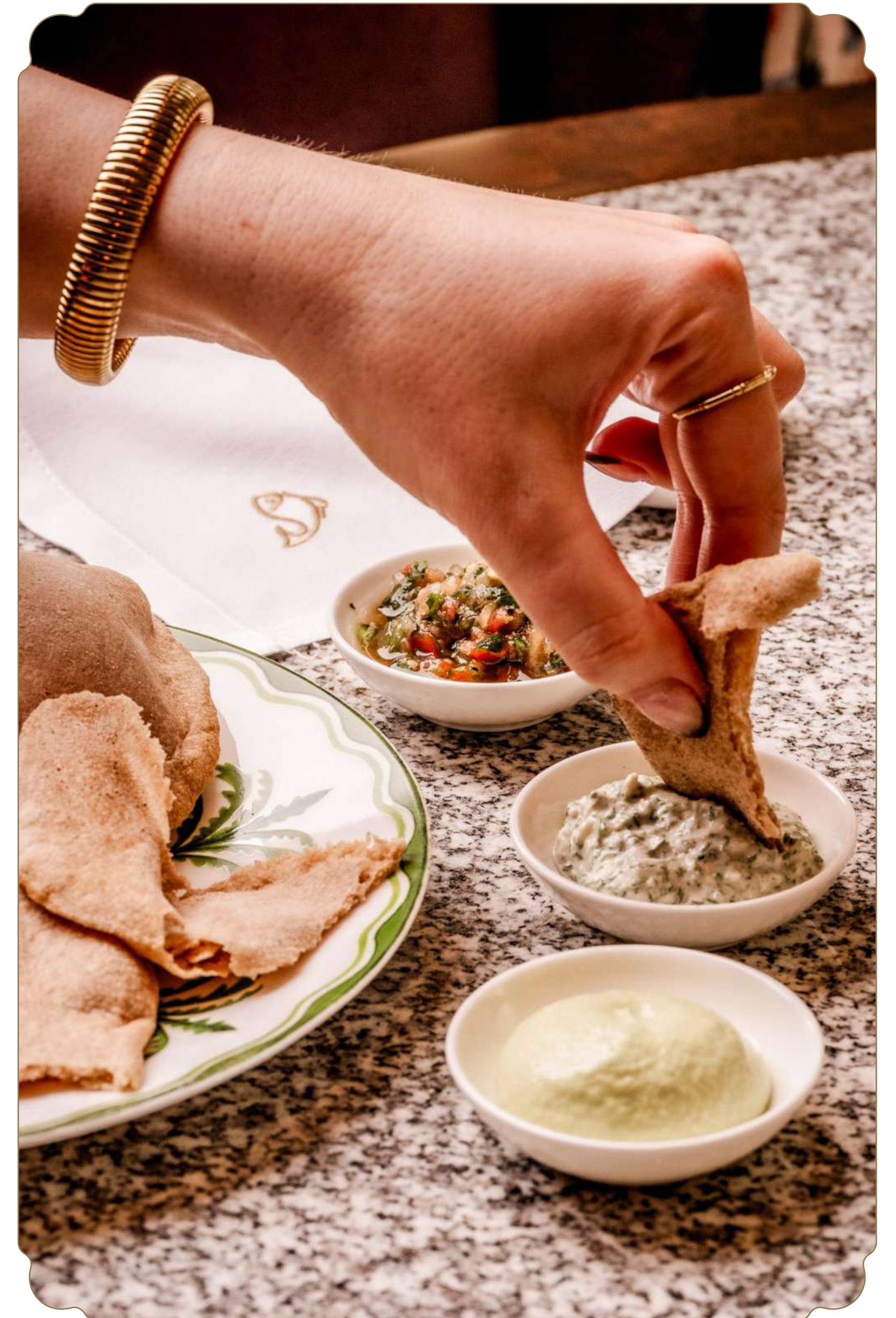
Chipotle salt & Caesar dressing



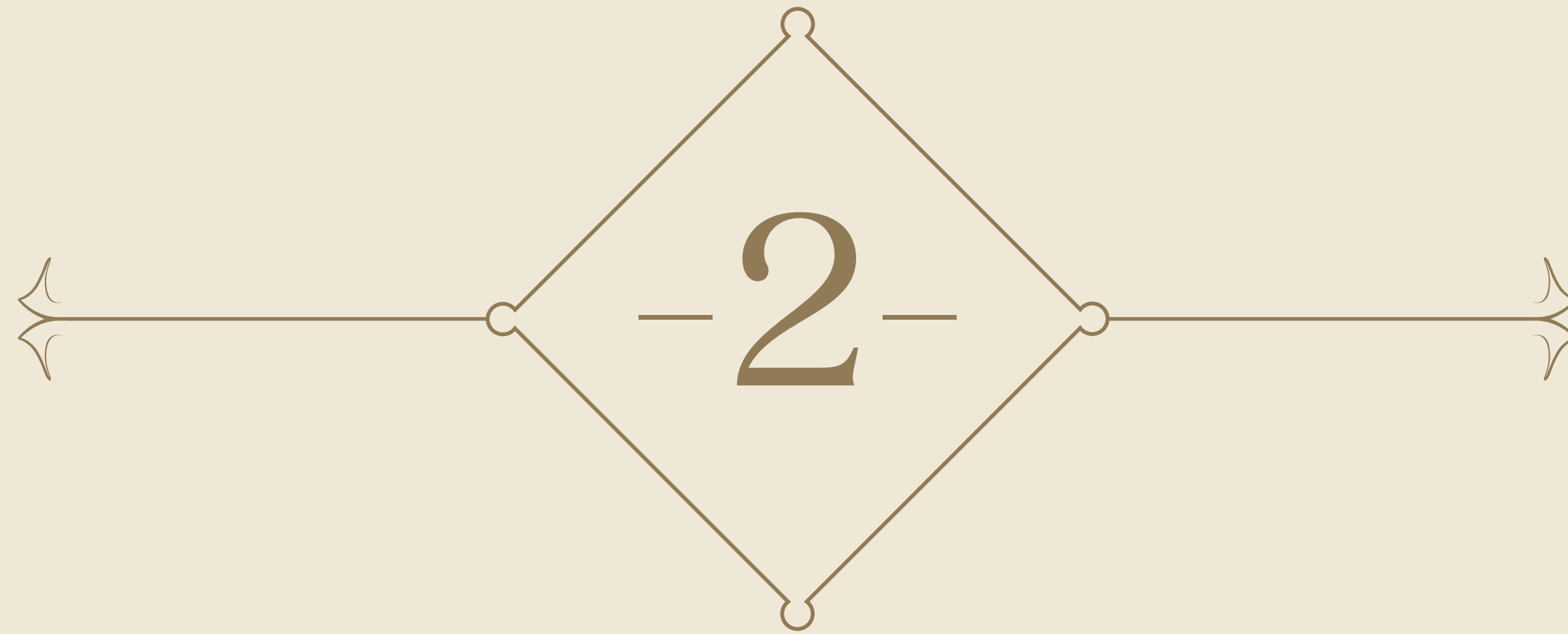
DESSERT PLATTER

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

TUNA TARTARE

Pickled cucumber, shallots

SEA BASS CRUDO

Lemon, verjus, olive oil

ROASTED PEPPERS

Italian olive oil, crisp garlic

LANGOUSTINES

Lizzy rose, lemon

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

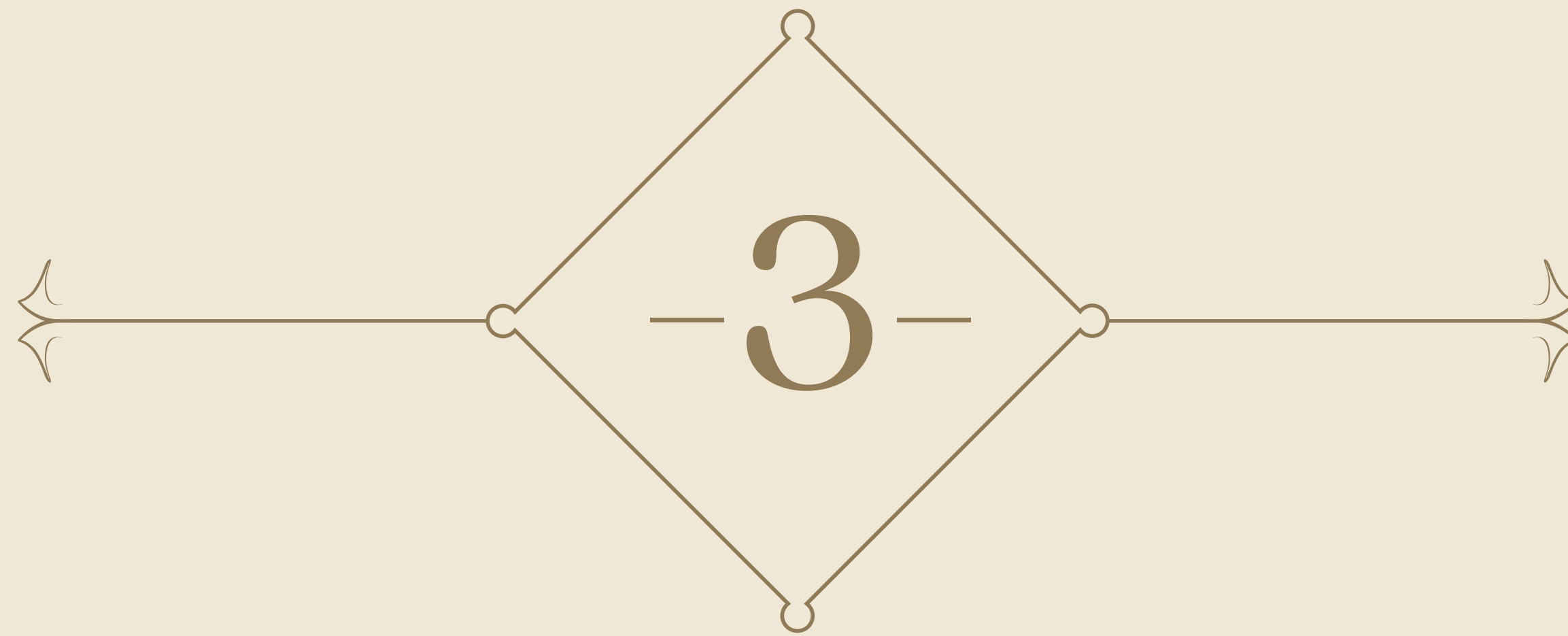
DESSERT PLATTER

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 -

ANCHOVY ECLAIR

Parfait, sweet & sour sauce

TUNA TARTARE

Pickled cucumber, shallots

SEA BASS CRUDO

Lemon, verjus, olive oil



RED PRAWN CARPACCIO

Chilli, lime, lavosh

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

Colatura vinaigrette, chilli, mint



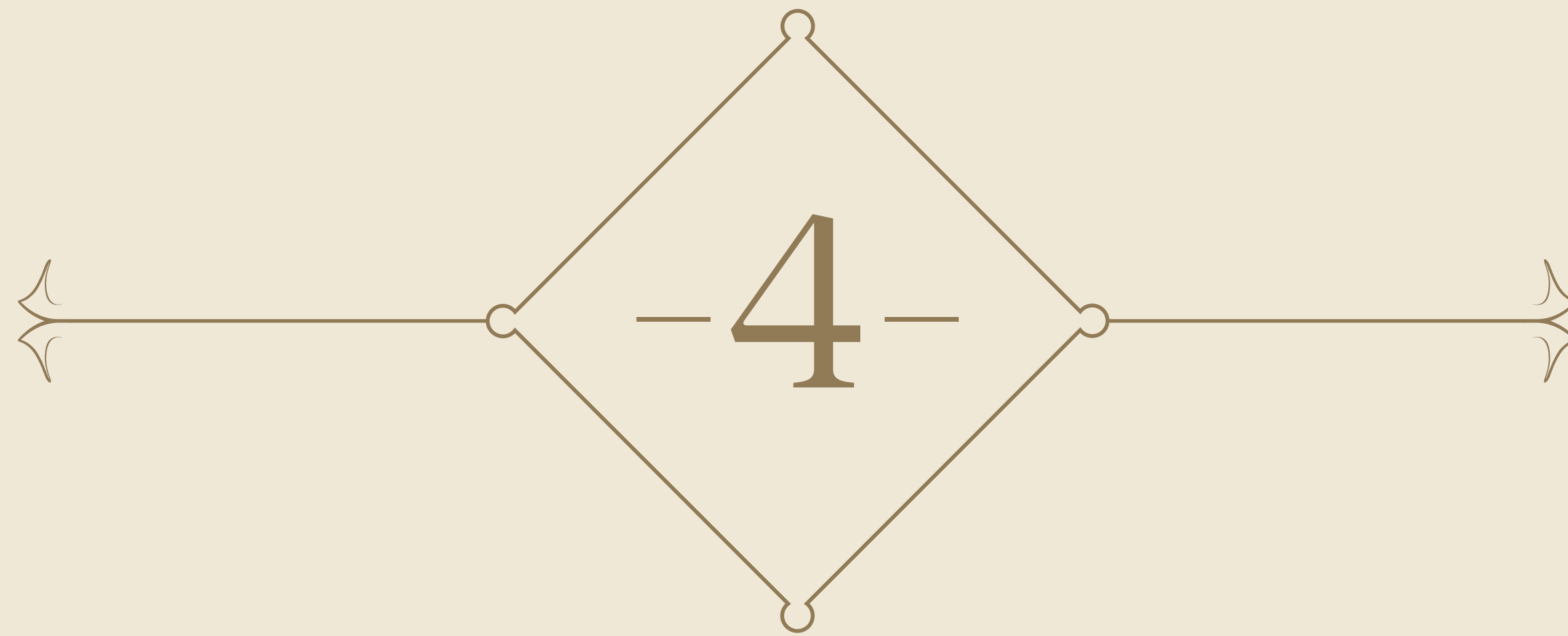
DESSERT PLATTER

Ice cream, sorbets and seasonal fruits

TEA & COFFEE



• THE STARS •



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





• THE STARS •



- £165 per person -

TUNA LOIN GILDA

Pickles, anchovy

CRUDITIES

Raw seasonal vegetables,
green chilli taramasalata, anchovy dip

HAND DIVED SCALLOP

Basil, pine nuts



CRAB SALAD

Citrus mayonnaise, watercress, socca

RICOTTA AGNOLOTTI

Lemon ricotta, sage



WILD TIGER PRAWN

Chilli butter, lime

BONE-IN RIBEYE

Chimichurri

GREEN BEANS

XO sauce

LILIBET'S MASH

Shellfish bisque, lobster



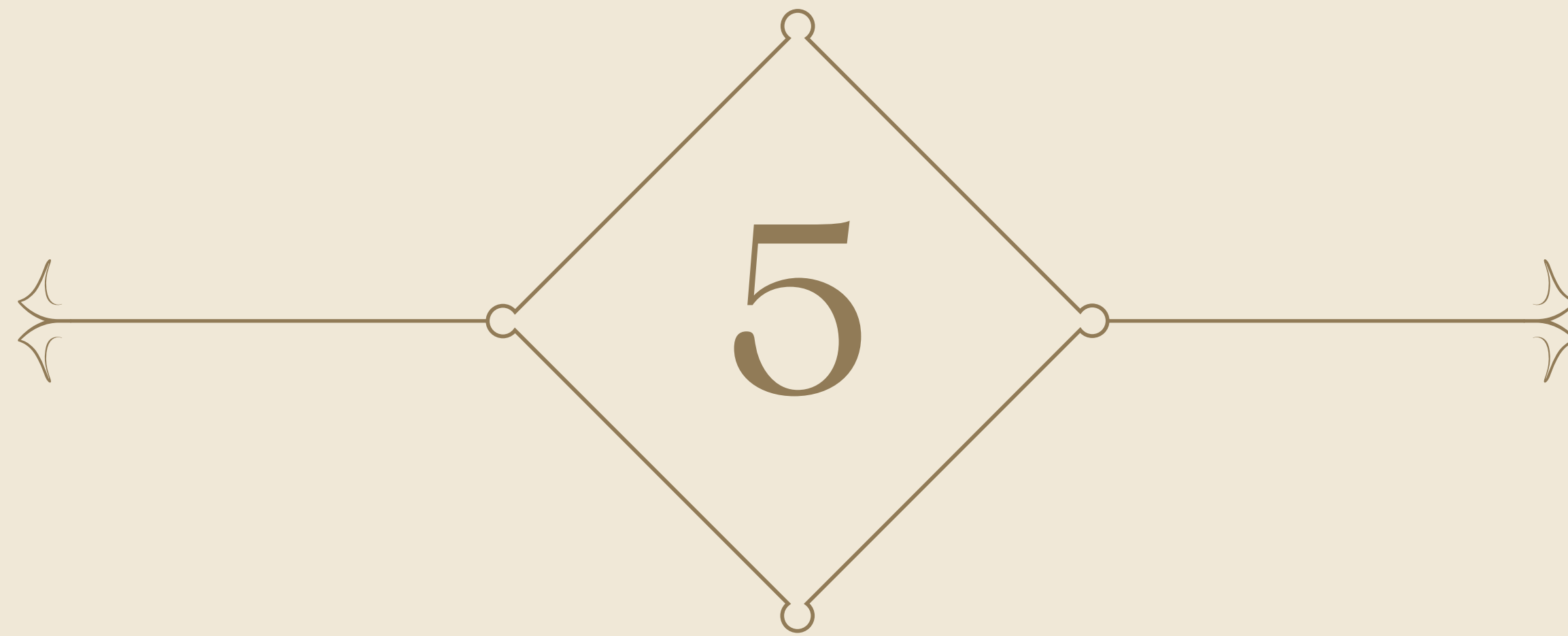
DESSERT PLATTER

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



LOBSTER BRIOCHE ROLL

Oscietra caviar

HAND DIVED SCALLOP

Seaweed butter



RICOTTA AGNOLOTTI

Lemon ricotta, sage

GRILLED CARABINERO PRAWNS

CRAB SALAD

Citrus mayonnaise, watercress, socca



AGED BEEF FILLET

Chimichurri

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 •

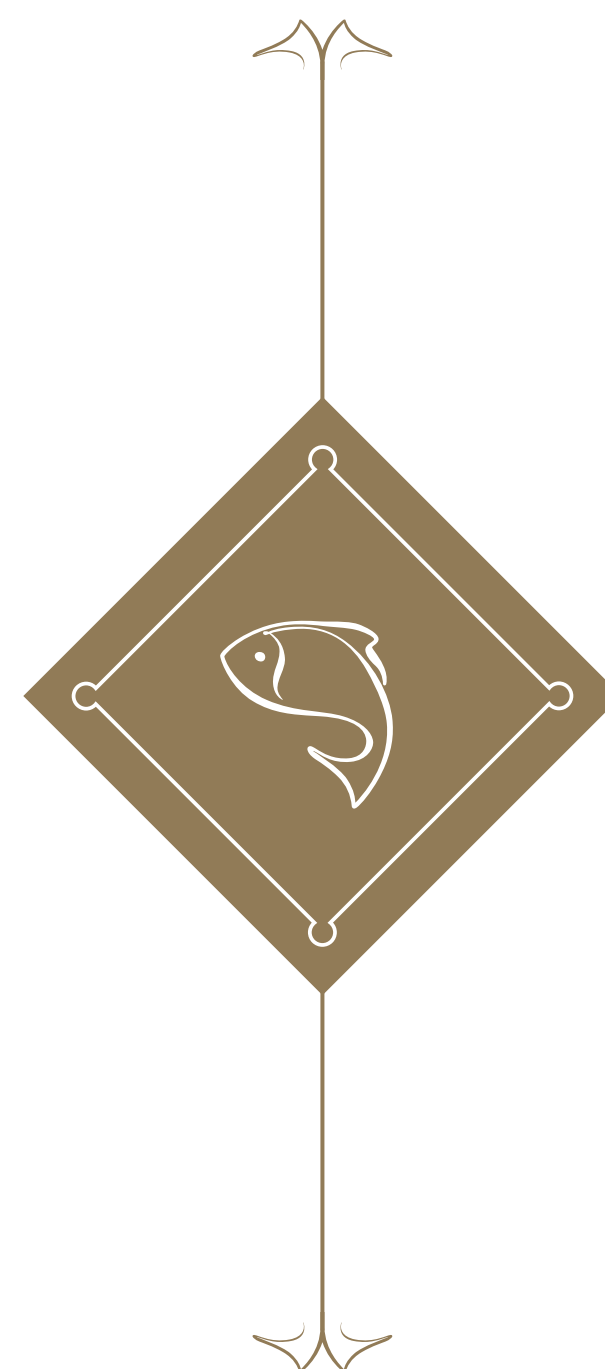
£4.20 per piece

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 £4.7
Grapefruit, coriander

Parmesan Panisse 75p

Lobster broiche roll £14
Oscietra caviar

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



OSCIETRA 30g £160 / **50g** £245

Fried oysters, tuna tartare, prawns, pickles,
seaweed potato crisps

LILIBET'S SEAFOOD PLATTERS

PETITE £100

Oysters, prawns, crab, octopus, sea bream

DELUXE £150

Oysters, prawns, crab, octopus, sea bass, sea bream, scallop, bluefin tuna loin & gilda

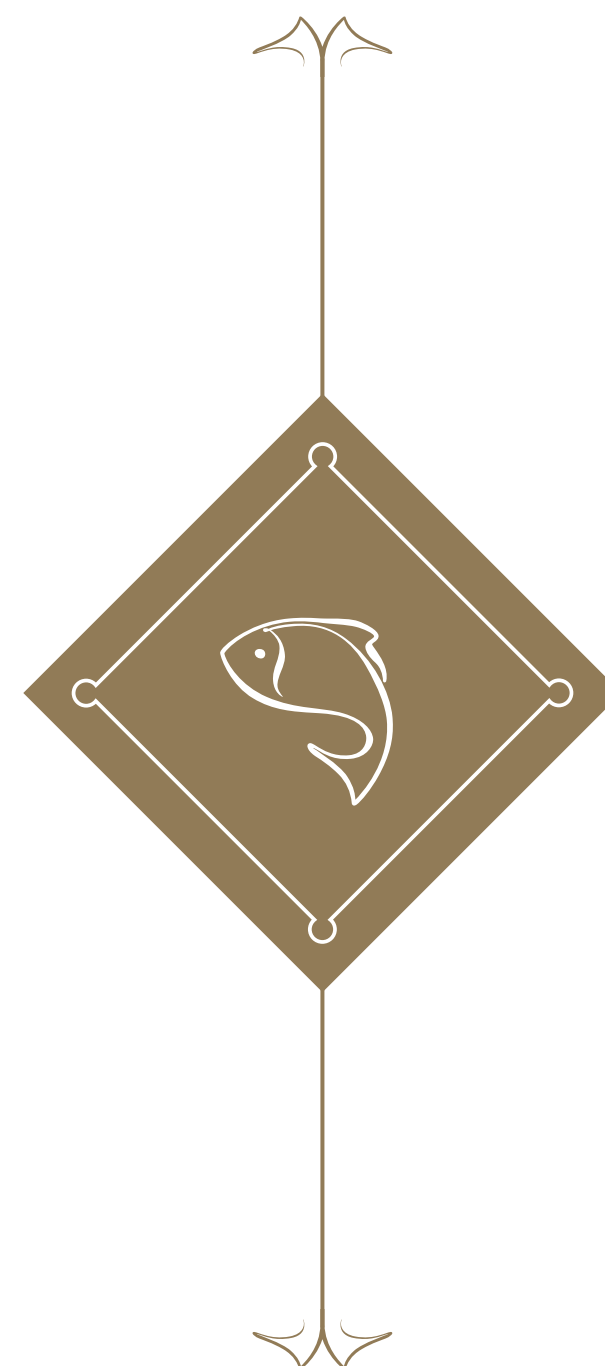
THE FISHES ROYALE £220

Oysters, lobster, langoustines, prawns, crab, octopus, sea bass, sea bream, scallop,
wild red prawn, bluefin tuna loin, toro & gilda

- Add -

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

Oscietra 30g £80 | 50g £160

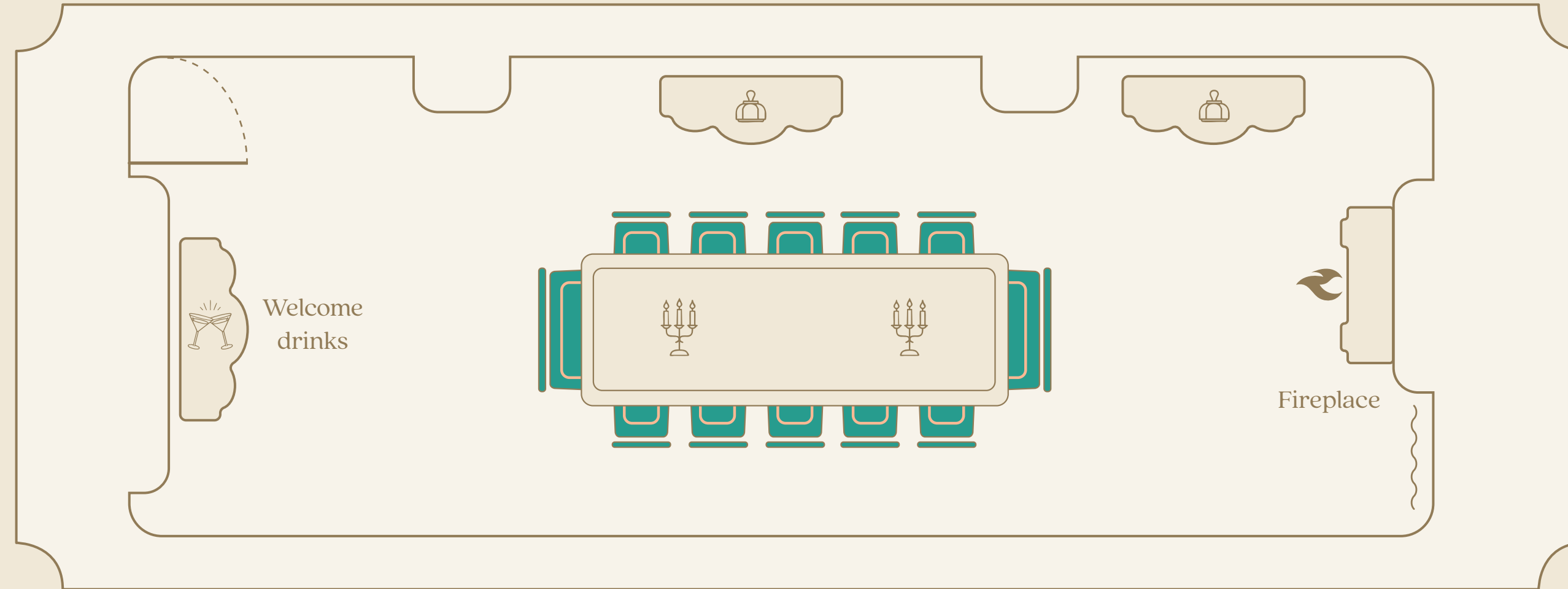


• THE DETAILS •

Lilibet's

- Mayfair -

THE HARTNELL ROOM



- Table plan for -

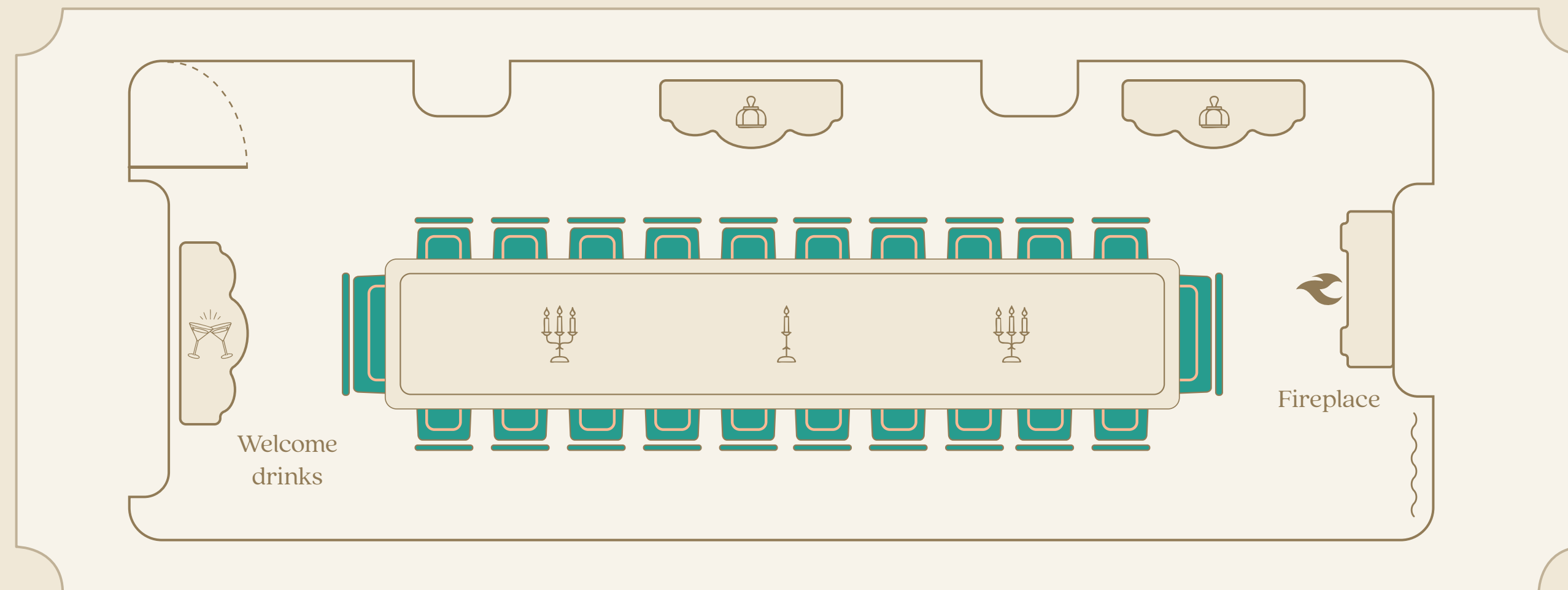
-12-

- 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.



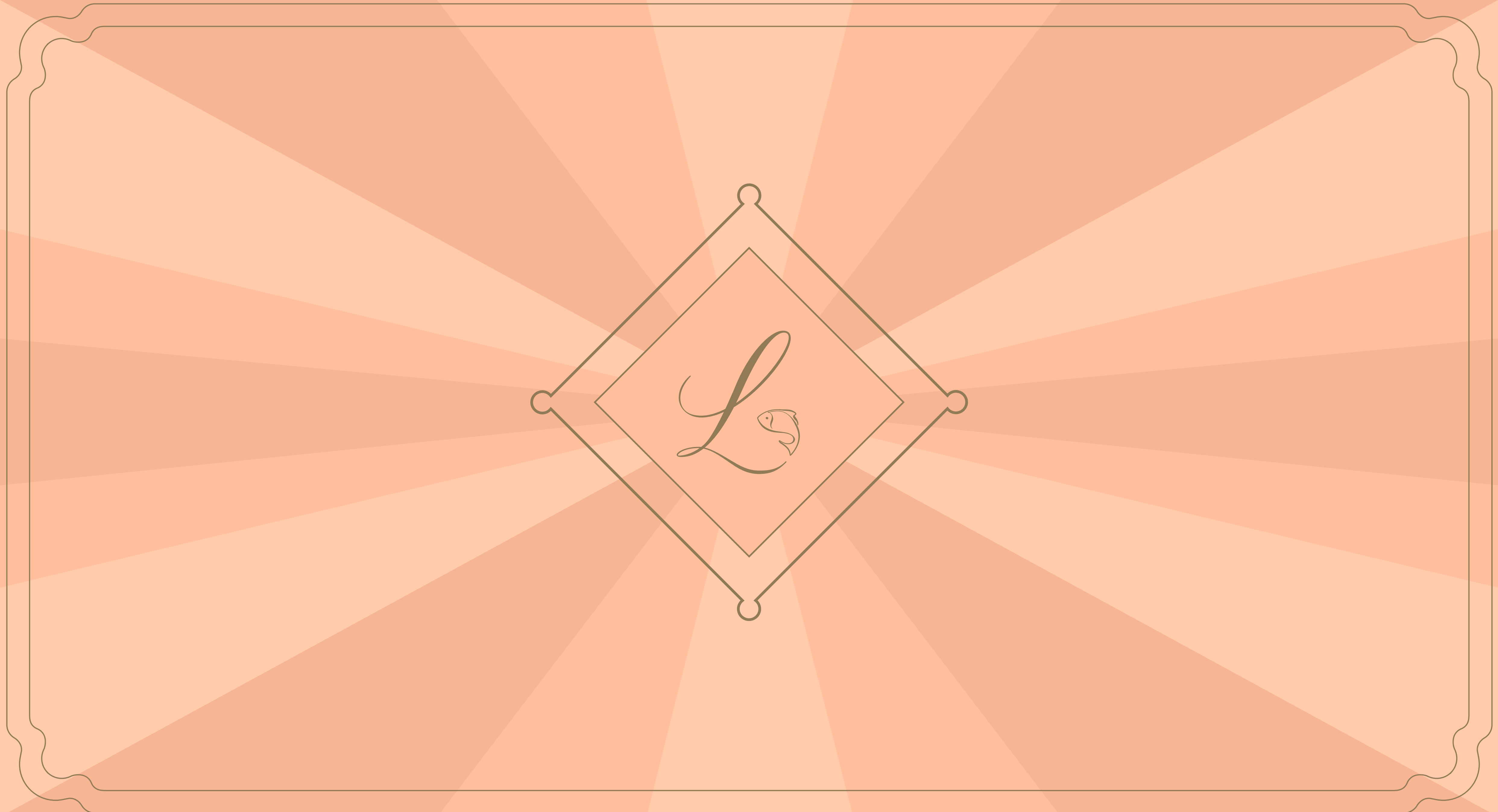
THE HARTNELL ROOM

No.17 Bruton Street
London, W1J 6QB

020 3828 8388

events@llibetsrestaurant.com





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