



Private Dining at Spring





Spring

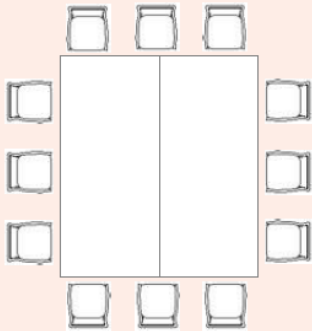
Spring brings warmth and elegance within a beautiful dining space set in the New Wing of the iconic Somerset House, in the arts and cultural heart of London. At Spring we are incredibly fortunate to have established a unique relationship with Jane Scotter & Harry Astley, Custodians of Fern Verrow biodynamic farm – whose beautiful produce grace our tables throughout the year. At Spring we celebrate for its conviviality and the simple joyfulness of sharing seasonal produce. Skye's cooking is heartfelt, unfussy, wholesome and produce driven. The food itself is cooked by a team of people who are passionate about what they do and who feel truly privileged to work with such beautiful ingredients. We hope to create an experience which not only sings on the plate but lingers in the memory.

The Salon

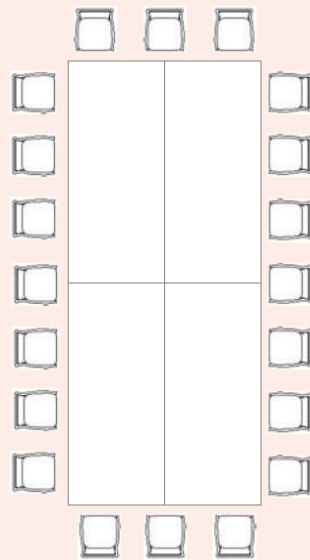
Our garden dining room sits in an enclosed interior atrium, allowing for dining throughout the year. Cloaked by Black Olive trees with flora and fauna designs by acclaimed landscape designer Jinny Blom, the garden is a truly special dining room. Guests can experience the same warm and considered service, simple, seasonal and produce driven food as the main dining room, in a more private and intimate setting. The garden can accommodate up to 36 guests depending on configurations for breakfast, lunch or dinner. Our florist, Jam Jar flowers can work with you to create bespoke flowers for your event or we have our own beautiful flowers from Fern Verrow farm in Hereford. Use of the room would be subject to the main dining room reservations time and allocations. The hire cost of the Salon is £1,000 for dinner or a Saturday lunch, exclusive of food and beverage. Weekday lunches do not have a hire charge and there is a minimum spend of £1,000 instead. We also offer a streamlined version of the à la carte menu to parties of 12 or less in the Salon.



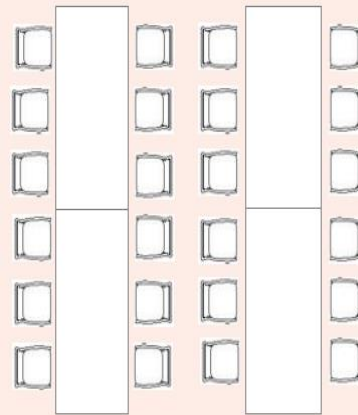
Table configurations in the Salon



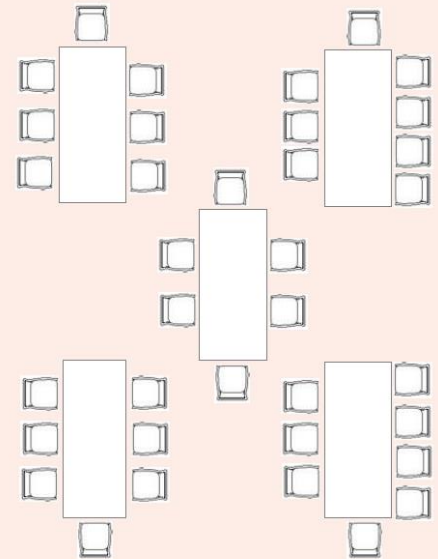
*Seats
12*



*Seats
20*



*Seats
22-32*



*Seats
36*

*These guests will sit on our Salon banquette

Event Times

The Salon

Breakfast

Arrival: 9:00am

Last breakfast sitting: 10:00am

Ends: 10.30am

Lunch

Arrival: 12:00pm

Last lunch sitting: 1:30pm

Ends: 4pm

Dinner

Arrival: 5:30pm

Last dinner sitting: 9pm

Ends: 1:00am (last beverage order 12:30am)

Main Dining Room

Lunch

Arrival: 12:00pm

Last lunch sitting: 1:30pm

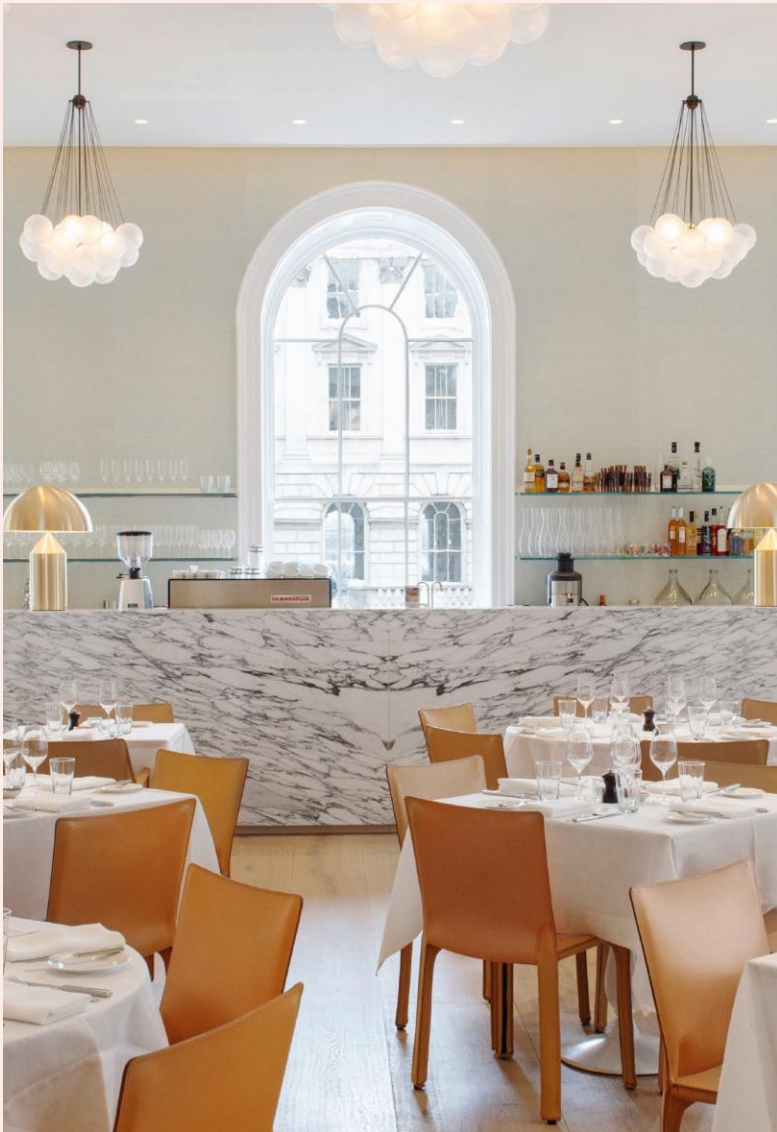
Ends: 4:00pm

Dinner

5.30pm

Last dinner sitting: 9pm

Ends: 1:00am (last beverages 12:30am)



Spring

Our restaurant is available for hire too. We can accommodate 116 for a sit down dinner or 150 for a standing drinks reception.

The menu will be personally designed by Skye after discussing your requirements with you. Skye's seasonal and produce driven food is perfect for sharing plates and evokes the convivial experience which resonates at Spring. Our sommeliers are only too happy to discuss your wine preferences with you and our bar team will create bespoke cocktails.

A meeting will be scheduled with the Events Coordinator to discuss your full requirements.

Decoration

Whilst we do not provide any seasonal decorations we are delighted to recommend trusted suppliers for your event. These suppliers have been hand-picked as we feel they are the best in their field and provide excellent quality of service. The room will be dressed with 100% linen, beautiful flowers from Jamjar and we can happily write placement cards for your guests. Should you wish to tailor your room decoration further we would be more than happy to put you in touch with one of our preferred suppliers.



Canapés

£10 per person for three

£15 per person for five

Please choose three canapés

We recommend 1 x vegetarian 1 x fish 1 x meat

Beef tartare with Jerusalem artichokes

Pissaladière

Charcuterie on bruschetta

Crab cakes with lemon mayonnaise

Sheep's milk ricotta with slow cooked chard on bruschetta

Candied beetroot with goat's curd and green tomatoes

Cod's roe on rye cracker with wood sorrel



Due to seasonal variations some ingredients may change –
we will ensure to let you know in a reasonable amount of time.

Lunch menu

£50 per head

Available only on lunch services.

Starter

Spinach soup with crème fraîche and nutmeg

Main

Poussin with sweet potato, black olive and datterini dressing

Dessert

Meringue with seasonal ice cream

*Due to seasonal variations some ingredients may change –
we will ensure to let you know in a reasonable amount of time.
A discretionary 15% service charge will be added to your bill

*All beverages are exclusive of the price and charged on consumption

Set menu 1

£65 per head

Starters

Wild nettle risotto

Burrata with confit meyer lemon, viola artichokes and mint
and anchovy dressing

Mains

Guinea fowl with barley, carrots and parsley cream

Monkfish with white beans, tarragon and fennel

Dessert

Bitter chocolate cake with caramel ice cream

*Due to seasonal variations some ingredients may change–
we will ensure to let you know in a reasonable amount of time
A discretionary 15% service charge will be added to your bill

*All beverages are exclusive of the price and charged on consumption

Set menu 2

£85 per head

Starters

Wye Valley asparagus with fonduta

Crab salad with broad beans, peas, radishes
and lemon mayonnaise

Mains

Fillet of beef with morels, wild garlic and potato

Wild turbot with chermoula, sea beets and butter sauce

Dessert

Farro and ricotta tart with Gariguette strawberries
and espresso caramel

*Due to seasonal variations some ingredients may change –
we will ensure to let you know in a reasonable amount of time
A discretionary 15% service charge will be added to your bill

*All beverages are exclusive of the price and charged on consumption

Tasting Menu

£120 per person

A wine tasting can be included at £75 per person

Oysters with creme fraiche and salmon roe

Fern Verrow carrots with beetroot and goat's curd

A plate of Culatello di Zibello

Salad of quince and young walnuts with celeriac, Fern Verrow leaves and tarragon dressing

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Fillet of beef with girolles, gratin of potatoes
and wild watercress

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Marechal with quince membrillo and carta di musica

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Bitter chocolate and liquorice tart with caramel and Jersey cream

Petite fours

with Fern Verrow herbal tisanes

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A discretionary 15% service charge will be added to your bill

*All beverages are exclusive of the price and charged on consumption

Breakfast

Sample Menu

*Our breakfast menu uses seasonal produce
and ingredients vary throughout the year*

Dishes are plentiful and served down the centre of the table

Rye and Porridge Bread
with kefir cultured butter and jams

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Plates of fruit

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Almond and polenta muffins

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Warm rye and banana bread

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Bircher muesli with house made almond milk and grains

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Individual savoury gallettes

Postcard Tea

PACT Coffee

Green Juice

Fresh fruit Juice

Still and sparking water

*Breakfast is £4,000 inclusive of food and beverage (excludes alcohol) for up to 36
people.

Service charge is additional at 15%

*Due to seasonal variations some ingredients may change –
we will ensure to let you know in a reasonable amount of time

Skye Gyngell

Originally from Australia, Skye Gyngell is now one of Britain's most respected and acclaimed chefs. After initially training in Sydney and then Paris, Skye moved to London to work at The French House and with a number of high-profile private clients before taking on the role of head chef at Petersham Nurseries. It was here at Petersham that Skye became renowned for her distinctively seasonal, elegant cooking, creating dishes inspired by what she saw growing and blossoming around her.



Service

We believe that food is but one element of a truly memorable meal. The 'whole' experience must be considered and a wonderful room as well as warm, informed and efficient service is very important to us.

Our experienced team will provide a considered, detailed and engaging service to ensure that our guests are welcomed as soon as they arrive.



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BBC

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SPRING



We would be happy to answer any questions for you.

We look forward to hearing from you.

Please get in touch with our Events Team

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