



Private Dining at Spring 2020





## *Spring*

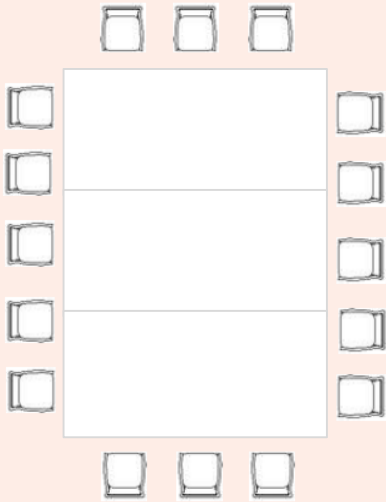
Spring brings warmth and elegance within a beautiful dining space set in the New Wing of the iconic Somerset House, in the arts and cultural heart of London. At Spring we are incredibly fortunate to have established a unique relationship with Jane Scotter of Fern Verrow biodynamic farm – whose beautiful 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*

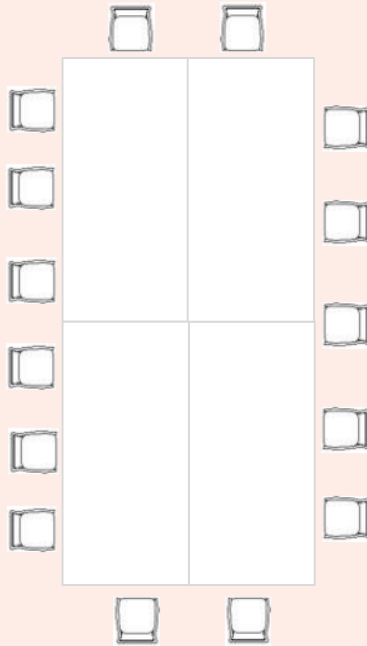
Our garden dining room sits in an enclosed interior atrium, allowing for dining throughout the year. Cloaked by Black Olive trees with flora and fauna designs by acclaimed landscape designer Jinny Blom, the garden is a truly special dining room. Guests can experience the same warm and considered service, simple, seasonal and produce driven food as the main dining room, in a more private and intimate setting. The garden can accommodate up to 15 guests for weddings 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.



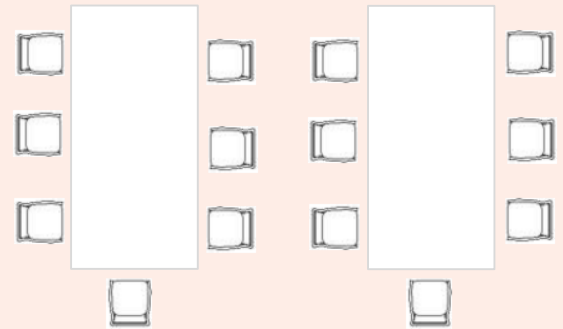
*Table configurations  
in the Salon*



*Seats  
15*



*Seats  
15*



*Seats  
14*

## *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: 6:30pm

Ends: 10pm

### *Main Dining Room*

#### *Lunch*

Arrival: 12:00pm

Last lunch sitting: 1:30pm

Ends: 4:00pm

#### *Dinner*

5.30pm

Last dinner sitting: 6:30pm

Ends: 10pm





## *Spring*

Our restaurant is available for exclusive hire too. 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.

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*

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

Choice of 3

*£12 per person*

Choice of 5

*£18 per person*



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

# *Private Dining Sample Menu*

*£85 per person*

## STARTERS

Wild nettle risotto

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

Pea soup

## MAINS

Guinea fowl with barley, carrots and parsley cream

Monkfish with white beans, tarragon and fennel

Gnudi with broad beans and ricotta salata

## DESSERT

Choice of one

Bitter chocolate cake with caramel ice cream

Plum Bakewell tart with crème fraiche

\*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

# *Private Dining Sample Menu*

*£110 per person*

## STARTERS

Wye Valley asparagus with fonduta

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

Carpaccio of trout with rhubarb, ginger and crème fraiche

## MAINS

Fillet of beef with morels, wild garlic and potato

Wild turbot with chermoula, sea beets and butter sauce

Vignole with panisse

## DESSERT

Choice of one

Farro and ricotta tart with Gariguetta strawberries and espresso caramel

Bitter chocolate cake with fig leaf stracciatella

\*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 Sample*

*£165 per person*

Oysters with creme fraiche and salmon roe

## SHARING

Fern Verrow carrots with beetroot and goat's curd

A plate of Culatello di Zibello

## STARTER

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

## MAIN COURSE

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

## CHEESE COURSE

Marechal with quince membrillo and carta di musica

## DESSERT

Bitter chocolate and liquorice tart with caramel and Jersey cream

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Petite fours with Fern Verrow herbal tissaness

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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 £2,000 inclusive of food and beverage (excludes alcohol) for up to 15 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.



## PREVIOUS HOSTS INCLUDE'

Bank of America

JP Morgan

PWC

Clifford Chance

Coutts

Saatchi Saatchi

Gagosian

Mulberry

Sandro Paris

Bally

Vilshenko

Jimmy Choo

Gucci

Arcadia Group

Selfridges

Facebook

Club Monaco

Bobbi Brown

Chloe

Guerlain

Chanel

BBC

Ebay

Eve Lom

# SPRING



We would be happy to answer any questions for you.  
We look forward to hearing from you.

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