



BLUE BOAR

Private Dining Room



Accommodating your guests

Private dining at Blue Boar is particularly special with two exceptional spaces, connected to the main restaurant by a floor-to-ceiling wine wall. The Private Dining Room is ideal for intimate dinners, family gatherings or breakfast meetings and can accommodate 8-22 guests.

For a more intimate feel, the room can be divided in two smaller rooms.

Bespoke Menus

Executive Chef Michael Riordan and his team combine fresh, regional ingredients to deliver a mouth-watering menu that celebrates the very best of what each British season brings.

The menus enclosed are subject to change and created specifically for the Private Dining Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the menus to suit personal tastes and dietary requirements.

How to get in touch

To reserve the Private Dining Room, we kindly ask for a minimum spend of £800 seating up to 10 guests and £1600 for the entire space seating up to 22 guests.

Please note service charge has not been included.

For more information and bookings please contact our dedicated events team on events@conradstjames.com or call +44 (0)203 301 8080



Menu A

3 Courses £45 per guest

STARTERS

Celeriac & Artichoke Soup
Roasted Chestnuts & Truffle Cream

Guinea Fowl & Corn-Fed Chicken Terrine
Pistachio & Apricot Fruit Chutney

Caesar Salad
Lettuce, Anchovies, Croutons & Parmesan Cheese

MAINS

Cornish Cod
Cornish Crab & Saffron Risotto, Fennel Samphire & Shellfish Sauce

21 Day aged British Rib-eye Steak 280g
*with Triple Cooked Chips, Portobello Mushrooms, Vine Cherry Tomatoes, Watercress
& your choice of Peppercorn, Hollandaise or Béarnaise Sauce*

English Cauliflower (V)
Josper Charred, Red Grapes, Toasted Pine Nuts & Brioche Herb Crumble

DESSERTS

Chai Spiced Apple Napoleon
Pickled Orchard Apples & Maple Caramel Ice Cream

Biskelia Chocolate Parfait
Coffee Beignet & Tonka Bean Infused Bubbles

Vanilla Custard Tart
Tipsy Prunes & Ginger Lemon Sorbet



Menu B

3 Courses £60 per guest

STARTERS

Scallops

Charred Cauliflower, White Grapes, Golden Sultanas & Smoked Bacon Crumbs

Welsh Cawl

Slow Cooked Lamb Breast, Smoked Bacon, Potato Leeks, Carrots and Swede

Forman's London Cure Smoked Salmon

Potted Brown Shrimps & Accompaniments

MAINS

Angus Beef Fillet 200g

*with Triple Cooked Chips, Portobello Mushrooms, Vine Cherry Tomatoes, Watercress
& your choice of Peppercorn, Hollandaise or Béarnaise Sauce
(£5 supplement)*

Chargrilled King Trumpet Mushroom

Green Lentils, Butternut Squash, Medjool Dates, Toasted Pine Nuts & Blue Cheese Gougère

Pan Roasted Halibut

*Jerusalem Artichoke, Toasted Hazelnut, Truffle, Herb Crust,
Baby Leeks, Wild Mushrooms & Red Wine Jus*

DESSERTS

Biskelia Chocolate Parfait

Coffee Beignet & Tonka Bean Infused Bubbles

Cassis Chestnut Log

Mulled Wine & Fig Ice Cream

Golden Syrup Steamed Sponge

Blackberry Thyme Compote & Gin Spiked Damson Sorbet