

Fine dining at
DAVY'S
Est. 1870

A delicious fine dining menu available in private rooms at selected Davy's Winebars





Exclusive Boardroom menu

We are delighted to present our delicious menu carefully prepared by our experienced team of chefs ideal for a special occasion or entertaining clients.

At Davy's we pride ourselves on using only the freshest ingredients so you will always be served with the best quality foods and the highest level of service.

To accompany our mouthwatering menu we have a top selection of wines available that are tasted by James Davy and his team to ensure consistently high standards are met.

For details on any other
venues please visit
www.davy.co.uk



Starter platter selection

Presented in the centre of the table to share
or as individual portions if requested.

Charcuterie

Serrano ham, chorizo sausage, salami and prosciutto
with marinated Mediterranean vegetables.

Cured fish

A selection Scottish smoked salmon, smoked halibut and gravadlax
served with dill mustard, baby mixed leaf dressed with a lemon infused olive oil.

Seafood

Rock oysters, brown shrimps, Mediterranean prawns and crab claws.

Cheese and fruit

A selection of mozzarella, rosary goat's chesses
with ripened vine tomato and fresh figs.

Terrine and paté

A selection of fois gras, course pheasant and chicken liver paté
served with relishes and melba toast.



Main course selection

Served as whole joints and carved either by the host or one of our experienced chefs if preferred.

Slow roasted belly of pork

Suggested accompaniment: creamy sage mash, roasted root vegetables, seasonal greens and spiced red cabbage.

Roasted seasonal fowl

Partridge, duck, grouse, pheasant or wood pigeon stuffed with fruit and herbs

Suggested accompaniment: dauphinoise potatoes, buttered seasonal greens and carrots.

Whole organic Irish salmon

baked in a parcel with fresh herb and white wine

Suggested accompaniment: petit pois, roasted fennel and buttered new potatoes.

Red deer loin fillet

Suggested accompaniment: dauphinoise potatoes green beans and savoy cabbage.

Roasted beef joints

A choice of one of our specially selected and aged cuts of beef: sirloin, rib or fillet

Suggested accompaniment: roasted rosemary potatoes and parsnips with carrots, seasonal greens and beer batter Yorkshire pudding.

Herb encrusted fully trimmed rack of lamb

Suggested accompaniment: crushed cumin parsnip and carrot, cubetti potatoes and seasonal green vegetables.

Desserts

Served as individual portions

Bramley apple pie

with custard or double cream

Treacle tart

with Devonshire clotted cream

Rich chocolate and orange mousse

with Devonshire clotted cream

Panocotta

with raspberry coulis

English cheese board

served with bread or biscuits, celery and apple and green tomato chutney

Coffee



This delicious menu has been specially created for dining events where private rooms are available. Please speak to a member of the team for more information who will be delighted to assist.



Our boardroom menu is available in the following Winebars that can accommodate the number of guests as listed.

Davy's Wine Vaults Greenwich SE10: up to 6 guests

The Bung-hole WC1V: up to 12 guests

Davy's at Plantation Place EC3: up to 12 guests

Davy's of Creed Lane EC4: up to 8 guests

Skinkers SE1: up to 16 guests

The Wine Tun EC4: up to 25 guests

Davy's at Canary Wharf E14: up to 40 guests

City Pipe EC2: up to 12 guests

Davy's of St James' SW1: up to 12 guests

Davy's at Woolgate EC2: up to 10 guests

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