



# CRITERION

restaurant

The Criterion, situated in the heart of Piccadilly Circus, is an elegant and breathtakingly beautiful restaurant. Originally opened in 1874, the Grade II listed lavish space is steeped in history and romance and has undergone a gentle and sympathetic restoration of its spectacular interiors, adding warmth and softness to the space. Original features remain intact; particularly noteworthy are the gilded ceilings, marble floors, mirrored walls and imposing arches.

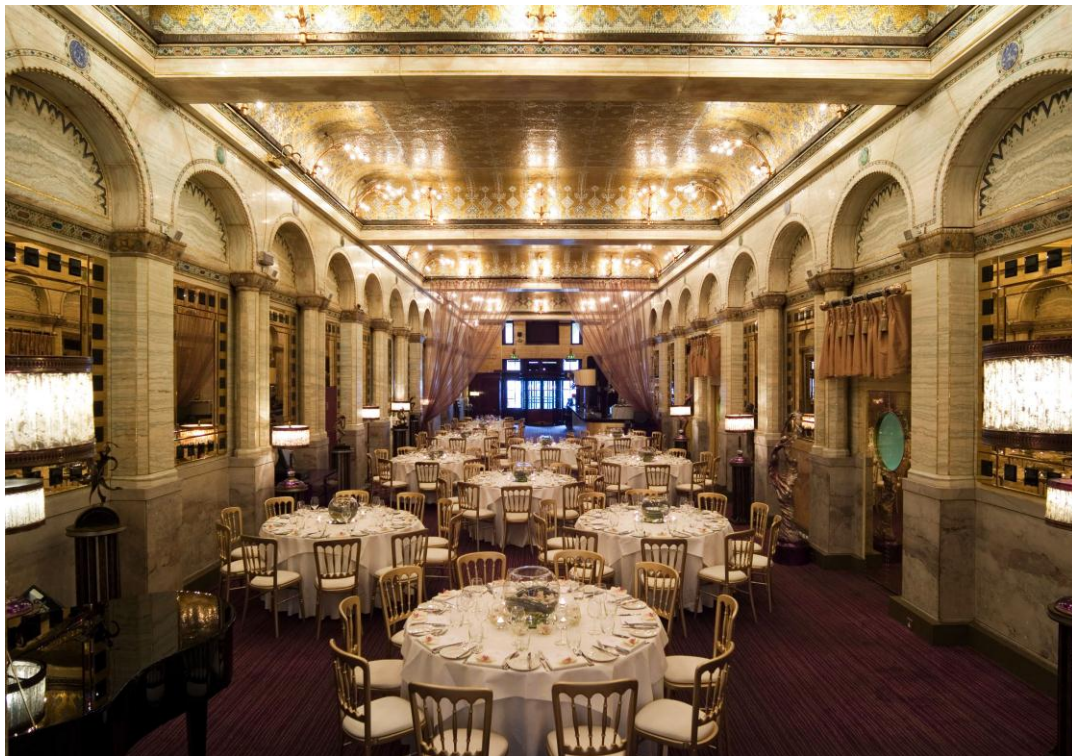
Head Chef, Matthew Foxon, offers Events menus that showcase his 'Contemporary Modern European' style of cuisine. Matthew focuses on sourcing the finest and freshest ingredients; fish is caught and delivered each day from around the British Isle, meat is all rare breed and sourced from individual farms, additionally, Matthew strives to produce as much in house as possible, the team churn butter, bake bread, smoke fish and make their own pasta, ice cream, ricotta and sorbet to deliver food of the highest quality. We have a commitment to quality produce and are a member of the Sustainable Restaurant Association.

Whether you are planning an intimate dinner for twelve or to invite 300 guests to a decadent champagne and canapé party; The Criterion, offers exceptional food in truly captivating surroundings.

We pride ourselves on our high standards of professionalism,  
efficiency and personalised service.

We are flexible and will endeavour to cater to your every requirement.

We look forward to welcoming you to The Criterion Restaurant.



## Criterion Group Bookings

**Parties of 11 - 20** can choose the Limited A La Carte menu, £45 per person for three courses, coffee and petit fours, (sample menu on request, please note that our menus changes daily.) This menu has five options per course that the group can choose from on the day with no need for a pre-order. Groups of this size can also choose an Events menu.

**Parties of 21+** must choose an Events menu; 1 dish from each course so the whole party has the same menu. (This does not include vegetarians or special dietary requirements.)

**We ask that all groups pre select their wine and beverage choices in advance.**

Our booking and cancellation policy is detailed in the booking form should you wish to confirm.

N.B. All dishes are subject to seasonal availability and change.

### Capacities

Terrace (Semi Private)	Max: 72 Sit Down	Min: 50 Sit Down
Exclusive	Max: 150 Sit Down Max: 300 Canapé/Drinks	Min: 70 Sit Down

### Exclusive Hire

If you are looking to hire the restaurant on an exclusive basis this is quoted as a minimum spend. Our minimum spends depend on the day of the week and the time of the year, please ask for a quote. Exclusive use of the Terrace is subject to a £5,000 minimum spend on Friday and Saturday nights.

### Licence

The Criterion has a drinks and live music licence until 1.00am.

If you require an extension, an additional fee of £500.00 will be applicable; we need to apply on your behalf no less than three weeks before the event.

### Vegetarian Options

All our party menus contain vegetarian starter dishes. The following main course dishes are available on all menus:

Roasted vegetable bake, confit white onion puree, pine nut sauce

Wild mushroom ravioli, parmesan and parsley sauce

Wild mushroom risotto with truffle oil

Homemade ricotta and spinach cannelloni, roasted tomato sauce

### Contact

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## **Events Lunch and Pre Theatre Menu**

**£33.00 per person, two courses, coffee and petit fours**  
**£38.00 per person, three courses, coffee and petit fours**

### **Starters**

Seasonal soup  
Warm goats cheese and marinated vegetable tart, rocket cress  
Home smoked salmon, horseradish mousse, mixed cress  
Ham hock terrine, home pickled vegetables, piccalilli sauce  
Caesar salad, pancetta, anchovy, egg, crouton, parmesane

### **Main Courses**

Wester Ross salmon, parsley crust, potato rosti, sautéed seasonal vegetables  
Confit duck leg, celeriac puree, red cabbage, braised lentils  
Slow roasted shoulder of lamb, potato puree, green beans  
Pan fried sea bream, crushed new potatoes, braised gems, roasted red pepper coulis  
Butternut risotto, stilton cheese, celery cress

### **Desserts**

Pear and chocolate Bakewell, calvados ice cream  
Malva pudding, warm berry compote, Amarula ice cream  
Vanilla panna cotta, rhubarb jelly, honey comb  
Ginger and white chocolate mousse, poached clementines, gingerbread biscuits  
Dark chocolate tart, orange syllabub, walnut tuile

### **Tea or Coffee and Home Made Petit Fours**

Prices include VAT at 20%.  
A 12.5% service charge will be added to your bill

**Please note, to use this menu for pre theatre, the group must be seated by 17.30 and we ask that all groups leave the restaurant by 19.15 at the very latest.  
We cannot accept bookings on this menu that will leave later than 19.15.**



## Events Dinner Menu

**£49.50 per person, three courses, coffee and petit fours**

**£60.00 per person, four courses, coffee and petit fours  
(Fourth course can be either fish or cheese)**

### Starters

Seasonal soup, root vegetable chips  
Kashmir Saffron risotto, pea cress  
Home smoked salmon, horseradish mousse, mixed cress  
Puff pastry tart, grilled marinated vegetables, cherry tomato, buffalo mozzarella  
Foie gras and chicken liver parfait, Melba toast, pear compote, port reduction, mixed cress  
Pan fried king scallops, samphire, chive beurre blanc

### Fish Course

Crumbed Cornish crab beignet, roasted red pepper and cumin compote, roasted garlic aioli  
Roasted plaice fillet, fried potato rosti, sautéed spinach, Hollandaise

### Main Courses

Roasted rack of lamb, fondant potato, braised savoy cabbage  
Pan fried Royal sea bass, crushed new potatoes, sautéed fennel, brown shrimp sauce  
Slow roasted rack of pork, potato puree, green beans, crackling  
Pan fried duck breast, celeriac puree, puy lentils, braised red cabbage  
180grams beef fillet, rosti potato, field mushroom, sautéed spinach, red wine jus  
Baked Wester Ross salmon, parsley and caper crust, sautéed vegetables, caviar cream sauce

### Desserts

Steamed chocolate and nut pudding, warm berry compote, vanilla ice cream, walnut tuile  
Blood orange and Cointreau mousse, candied orange zest, poached orange segments, ginger syrup  
Vanilla parfait, rhubarb compote, short bread, honeycomb  
Pistachio mousse, dark chocolate, vanilla ice cream, pistachio sugar tuile  
Sticky toffee pudding, butter scotch, 'bourbon' vanilla ice cream  
Dark and white chocolate torte, praline mousse, orange and pineapple marmalade

### Cheese

Selection of British cheeses with oatcakes and quince jam

### Tea or Coffee and Home Made Petit Fours

Prices include VAT at 20%.  
A 12.5% service charge will be added to your bill

## **Canapé and Bowl Food Selection**

**Canapés, all at £3.00 each**

**Or**

**4 at £10.00, 6 at £15.00, 8 at £20.00**

### **Cold canapés served on bread**

Grilled vegetable layered with lasagne, cream cheese (V)

Rare roasted beef, horseradish cream

Parma ham and pear

Foie gras parfait, pan brioche, dried fruit compote

Smoked salmon, chive crème fraiche, caviar

### **Cold canapés served on a spoon**

Cured duck breast, rhubarb coulis, duck scratching

Prawn and crab beignet, garlic aioli

Citrus goat's cheese, semi dried tomato, parsley cress (V)

### **Canapés served in espresso cups**

Beetroot soup and goats curd foam (V)

Roasted red pepper and brie soup (V)

Mushroom and chestnut soup (V)

### **Canapés served on a skewer**

Cherry tomato and buffalo mozzarella (V)

Marinated chicken breast, peanut dipping sauce

Mini chorizo with aioli

### **Hot canapés**

Vegetarian spring rolls with plum dipping sauce (V)

Confit lamb with onion and mint relish with flat bread

Mini burgers with a tomato relish and horseradish cream

### **Dessert canapes**

Chocolate and raspberry marshmallow

Chocolate dipped strawberries with black pepper

Sticky toffee pudding

### **Bowl Food, all at £5.50 each**

**Or**

**3 at £15 4 at £20 6 at £30**

Smoked salmon with mixed leaves and shallot dressing

Smoked chicken and Cos lettuce salad, orange and mustard dressing

Beer battered fish and chips, tartar sauce

Butternut squash risotto, chestnuts, truffle

Cumberland sausage and mash

Beef bourguignon, celeriac mash

Slow roasted pulled pork shoulder, diced potato, tomato and onion salsa

Penne, field mushrooms, tarragon

Traditional Shepherd's pie

Prices include VAT at 20%

A 12.5% service charge will be added to your bill

## Afternoon Tea at Criterion

Indulge in one of life's luxuries with the Criterion's new afternoon tea. Not only do we have a wide selection of teas to drink, but you find different teas featuring throughout the cakes and sandwiches.

Take in the sumptuous surroundings whilst enjoying a relaxing afternoon tea away from the stress of the outside world

Available every day from 2.30pm and 4.00pm

**Traditional Afternoon Tea £19.95**

**Traditional Champagne Afternoon Tea £27.95**

### **Selection of Afternoon Finger Sandwiches:**

Earl grey marinated home-smoked salmon with chive crème fraiche on brown bread

British free range egg mayonnaise on white bread

Cucumber and black pepper with cream cheese on white

### **Homemade Scones served with:**

Ivy house clotted cream

Homemade strawberry jam

Homemade seasonal jam

### **Selection of Homemade sweets:**

'Rooibos, orange and cinnamon tea' and beetroot cupcake with lemon frosting

Vanilla panna cotta with a 'Gunpowder green tea and mint' jelly

Opera cake with gold dust

Earl grey crème patisserie and seasonal fruits tart

Brandy snap filled with praline mousse

Served with Tea

Choose from our wide selection

Prices include VAT at 20%

A 12.5% service charge will be added to your bill



## Criterion Events Wine List

### Champagne

1	N/V	House Champagne	£45.00
2	N/V	House Champagne Rosé	£49.00
3	N/V	Laurent Perrier Brut	£59.00
4	N/V	Veuve Clicquot, Yellow label	£67.00
6	N/V	Bollinger Special Cuvée	£75.00
11	N/V	Alain Thienot (Jeroboam)	£255.00

### White Wine

#### France

20	2010	Sauvignon Blanc, Bergerie de la Bastide, VDP	£21.00
45	2009	Muscadet sur Lie, Château du Poyet, Vieilles Vignes, Loire Valley	£26.00
53	2009	'Reserve de Gassac' Mas de Daumas Gassac "Organic" Gassac	£30.00
65	2009	Domaine Champalou, Chenin Blanc, Vouvray Sec Loire Valley	£34.00
23	2009	Pouilly Fumé, Gilles Chollet, Loire Valley	£38.00
32	2008	Chablis, La Pierrelee, Burgandy	£44.00

#### Australia

52	2009	Billi Billi, Pinot Grigio, Mount Langi Ghiran, Victoria	£33.00
42	2008	Stonier Vineyards, Chardonnay, Mornington, Peninsula	£36.00

#### Germany

60	2009	Donnhoff, Reisling QBA Trocken, Nahe	£38.00
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### Red Wine

#### France

104	2009	Beaujolais Vieilles Vignes, Domaine du Vissoux, Beaujolais	£29.00
92	2007	Sancerre Rouge, La Grange Dimicres, J.M Royer	£45.00
120	2005	Château de Ricaud, 1er cotes, Bordeaux	£43.00
124	2005	Château de Ricaud, 1er cotes, Bordeaux (Magnum)	£82.00

#### Argentina

152	2010	Viu Manent Malbec, Colchagua, Chile	£24.00
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#### Spain

143	2007	Resatta, Ribera Del Duero, Temporalillo, Galicia	£38.00
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#### New Zealand

100	2009	Framingham, Pinot Noir, Marlborough	£42.00
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#### Italy

107	2009	Montecello, Merlot blend, vini Italia, Veneto	£21.00
126	2008	Thesaurum Corvina /Cabernet Sauvignon, Veneto	£29.00
131	2005	Vino Nobile de Montepulciano, "Vittorio Innocenti" Tuscany	£48.00

**Criterion Restaurant's Full Wine List is available on request**

**Please note that the wine vintages and prices are subject to change.**

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## Criterion Events Set Up For Exclusive Hire

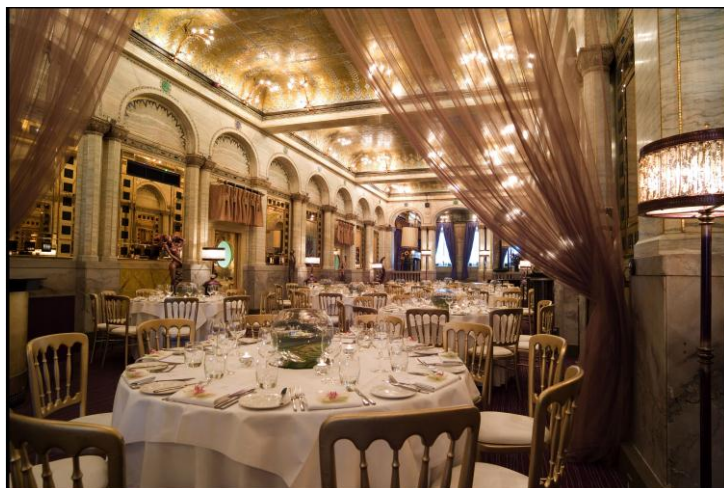
Our charming Terrace area is ideal for a pre dinner drinks reception and / or dancing after dinner.



Our stunning original archway is an ideal platform for speeches or presentations with a clear sight line from the entire restaurant.



If using Criterion for a dinner of 100 people or more, we hire banqueting furniture as below.



# Criterion Exclusive Hire Table Plan, Maximum Set Up 150 people

