

Sharing Menu

Minimum 15 people, £50pp

Starters

Choose a selection of 3:

Grilled squid, chorizo & Haricot bean cassoulet, gremolata

Artichoke & goat's cheese tart
slow-roasted tomatoes

Ham & cheese croquettes

Chargrilled tiger prawns
chilli, ginger, garlic

Italian charcuterie
pickles, grilled focaccia

Heritage tomatoes avocado
buffalo mozzarella

Severn & Wye smoked salmon
soda bread

Superfood salad
purple sprouting broccoli, baby gem, quinoa,
bulgur wheat, avocado, courgettes, crispy rice,
crème fraîche dressing

Vegetables

Choose a selection of 2:

Minted peas and broad beans

Buttered new potatoes

Roast / mash / hand-cut chips

Roast carrots & parsnips

Creamed polenta

Spinach (steamed / buttered / creamed)

Mixed salad

Mains

Choose a selection of 3:

Roast chicken
bread sauce, pigs in blankets

Braised lamb neck
polenta chips

Rib of beef
watercress, shallots, béarnaise, horseradish

Grilled Loch Duart salmon
pickled cucumber, sauce verte

Chermoula baked seabass fillet
minted yoghurt, Harissa

Spinach & ricotta cannelloni

Wild mushroom risotto

Desserts

Choose a selection of 3:

Rippled rhubarb cheesecake

Lemon meringue

Mango & passion fruit

Bakewell tart
clotted cream

Bitter chocolate mousse
salted caramel

British cheese and pickles

Extras

Pre-dinner canapés (x3) £9

Chocolate truffles £3



All special dietary requirements must be detailed 72 hours before the reservation. Prices inclusive of VAT at 20%. A discretionary service charge of 15% will be added to the food and drinks bill.

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