

# Christmas Sharing Menu

£55pp

## Starters

Atlantic prawn, crab & avocado cocktail

Scottish smoked salmon  
smoked mackerel pâté, celeriac remoulade,  
creamed horseradish, pickles, soda bread

Wild mushroom & Jerusalem artichoke tart

## Mains

Roast Norfolk Bronze turkey  
traditional garnishes

Beef Wellington  
braised savoy, red wine jus

Pumpkin & goats cheese ravioloni  
shaved pumpkin, crispy sage

Traditionally garnished

## Desserts

Traditional Christmas pudding  
brandy custard

Lemon tart  
crème fraîche

Baked white chocolate cheese cake  
cranberry compote

Tea and coffee



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.

+44(0)20 7432 6339 [privateevents@thegrouchoclub.com](mailto:privateevents@thegrouchoclub.com)

# Christmas Menu

## Dickens £50pp

Prawn cocktail  
grapefruit, avocado purée, baby gem, cucumber,  
pink peppercorns

Roast Norfolk Bronze turkey  
spiced fruit stuffing, bread sauce, pigs in  
blankets, fondant potato, sprouts, chestnuts,  
roasting juices

Traditional Christmas pudding  
brandy custard

Tea, coffee and chocolate truffles

## Fezziwig £60pp

Pheasant, ham & foie gras terrine  
raisin & whisky purée, toasted fig bread

Pan fried cod  
Brussel tops, black pudding, caviar  
& champagne veloute

Cheesecake  
mulled berry ripple Eton mess

Tea, coffee and chocolate truffles

## Marley £70pp

Severn & Wye Oak smoked Scottish salmon  
Cornish crab, soused cucumber

Beef Wellington  
roast parsnip purée, braised savoy, foie gras  
Bordelaise

Amalfi lemon tart  
crème fraîche

Tea, coffee and chocolate truffles

Cheeseboard



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## Pre-Dinner Canapés £9

Choose a selection of 3:

Arancini  
tomato, mozzarella

Seared tuna  
sesame, wasabi & ginger

Crabcakes  
saffron aioli

Datterini tomatoes bruschetta

Crispy duck  
chilli, ginger, coriander, soya &  
orange glaze

Salt beef on buckwheat cracker  
wholegrain mustard, piccalilli

Smoked salmon tartare  
gin compressed charred cucumber

Wild mushroom vol-au-vents

## Extras

Cheeseboard £8

Mini mince pies £3

Christmas crackers £2