

# Sharing Menu

Minimum 15 people, £55pp

## 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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