

Sharing Menu A

Minimum 15 people, £60pp

Starters

Tamarind chicken wings
spring onions, coriander

Chargrilled tiger prawns
chilli, ginger, garlic dressing

Heritage tomato carpaccio
burrata, black olive & parmesan dressing

Mains

Braised lamb shanks
orange & wild garlic gremolata

Loch duart salmon teriyaki
spring onions, coriander

Spinach & ricotta ravioli
tomato, taggiasca olives, pine nuts,
Pecorino Romano

Sides

Minted peas, baby gem, pancetta, shallots

Truffle mashed potato

Spiced roasted carrots

Dessert

Caramel chocolate pot
shortbread

Amalfi lemon meringue pie

Toffu crème caramel
English strawberries



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

Sharing Menu B

Minimum 15 people, £70pp

Starters

Baked scallops
wild garlic butter, chilli, hazelnuts & brioche crumbs

Green Asparagus
aged parmesan, truffle hollandaise, quail eggs

San Daniele ham
fennel salami, bocconcini cheese, grilled focaccia

Mains

Dry aged roasted Rib of beef
béarnaise, beef jus

Plaice fillets
wild herb & garlic butter, burned lemon

Wild mushroom risotto
Summer truffle, aged parmesan

Sides

Spring greens, shallots, garlic butter

Creamed pomme purée

Honey glazed beetroot

Dessert

Lemon posset
mixed berries compote

Chocolate tart
honey comb

Vanilla cheesecake mousse
poached Yorkshire rhubarb



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

Sharing Menu C

Minimum 15 people, £80pp

Starters

Rock oysters
shallot vinegar, Bloody Mary hot sauce

Foie Gras millefeuille
pear & saffron chutney, toasted brioche

Heritage beetroot tart
fresh goat curd, pine nuts, sherry caramel dressing

Mains

Beef Wellington
red wine sauce

Braised halibut
samphire, caviar & champagne velouté

Truffle tortelloni
mixed wild mushrooms, parmesan sauce

Sides

Sprouting broccoli, chilli & garlic

Jersey royal potatoes, mint, spring onions

Maple glazed, seasonal root vegetables

Dessert

Passion fruit curd tart

Valrhona chocolate Delice
raspberry

Selection of British cheese
chutney, grapes, oatcakes



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