

Canapé Menu

£18pp (minimum 15 people)

Selection of 6 from hot and cold canapés

Cold

Beetroot rösti

beetroot & potato rösti, whipped goat's cheese mousse, pickled walnuts, chervil

Courgette roll

grilled courgette, buffalo mozzarella, pea shoot, basil & pine nut pesto roll

Bruschetta

Marinated Datterini tomatoes, basil, toasted rosemary focaccia

Crispy duck roll

crispy duck leg, cucumber, spring onion & plum sauce roll

Corn-fed chicken

poached corn-fed chicken Ballotine, wild mushrooms, scamorza cheese, pomme mousseline

Prosciutto roll

24-month aged San Daniele Prosciutto, red wine poached pear, gorgonzola cheese & rocket roll

Cornish crab

pickled white Cornish crab meat, cucumber, apple, blood orange, crispy filo pastry

Tuna tartare

chilli garlic sauce, crème fraîche, wonton crisp

Vietnamese vegetable spring roll

carrots, daikon, shallots, courgettes, soy, chilli, sesame seeds

Hot

Arancini

pea & mozzarella arancini, ash mayo, parmesan snow

Choux bun

wild mushroom choux bun, formaggi sauce, ricotta salata

Asparagus tart

Asparagus, pea & leek tart, parmesan hollandaise sauce

Pumpkin tart

Organic pumpkin, spiced honey, pumpkin seeds, ricotta mousse

Tiger prawns

Roasted tiger prawns, pancetta, marinated cherry tomatoes

Octopus

Spanish octopus, crispy polenta, tomato & hazelnut romesco sauce

Salmon scotch eggs

Smoked salmon, quail egg, herb & lemon mayo

Crab cakes

White & brown crab cake, Charlotte potato, ginger, chilli, parsley, saffron & lime aioli

Crispy beef

Crispy beef short rib, chilli, ginger, coriander, sesame seeds, honey & hoisin glaze



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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Sweet Canapés

Amalfi lemon tart	3
Mini jam doughnuts	3
Red velvet cake	3
Chocolate truffles	3
Vanilla & rhubarb arancini	3

Large Canapés

Sausage roll, HP sauce	3.50
Mini cheeseburgers	3.50
Mini halloumi burgers	3.50
Mini calzone pizza	3.50
Mini fish & chips, tartare sauce	5.50
Honey & mustard chipolatas	5.50

Luxury Canapés

Japanese snow crab & avocado Californian sushi roll	4.50
Foie Gras Torchon, apple purée, brioche	4.50
Lobster tempura, piccalilli purée	6.50
Pata Negra ham croquettes	6.50
Scottish Langoustine tails, cocktail sauce	8.50
Australian wagyu beef (Graded 9+), black garlic purée	10
Oscietra caviar, crème fraiche, blini	10
Black truffle arancini	10



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