

Sharing Menu A

Minimum 15 people (maximum 60 people) £65pp

Please choose one menu from A, B or C for your group to share

Starters

Tamarind chicken wings, spring onions, coriander

Chargrilled tiger prawns, chilli, ginger, garlic dressing

Heritage tomato carpaccio, burrata, black olive & parmesan dressing

Mains

Dry aged roasted rib of beef, béarnaise sauce and beef sauce

Loch duart salmon teriyaki, spring onions, coriander

Burrata tortelloni, tomato, taggiasca olives, pine nut, Pecorino Romano

Sides

Grilled sprouting broccoli

Truffle mashed potato

Spiced roasted carrots

Dessert

Caramelia chocolate pot, shortbread

Amalfi lemon pie, mint, raspberry coulis

Burnt honey Panna Cotta, spiced red wine poached pear



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 (maximum 60 people) £75pp

Please choose one menu from A, B or C for your group to share

Starters

Scottish baked scallops, wild garlic butter, chilli, hazelnut & brioche crumbs

Green English asparagus, quail eggs, aged parmesan, Hollandaise sauce

Charcuterie, 24 month San Daniele ham, bocconcini cheese, anchovies, grissini sticks

Mains

Roasted rack of lamb, cavolo nero, lamb & mint sauce

Pan-fried Cornish cod, tomatoes, olives, red pepper & avocado salsa

Wild mushroom risotto, black truffle, aged parmesan

Sides

Green beans, shallot confit, garlic butter

Creamed pomme purée

Honey-glazed beetroot

Dessert

Crispy meringue, balsamic strawberries, mint, vanilla Chantilly cream

Valrhona chocolate tart, honeycomb, raspberries

Coconut baked rice pudding, poached Yorkshire rhubarb



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Sharing Menu C

Minimum 15 people (maximum 60 people) £85pp

Please choose one menu from A, B or C for your group to share

Starters

Shellfish platter, Dorset crab, lobster, prawns, cocktail sauce, sea herbs

Foie Gras parfait, poached Yorkshire rhubarb, toasted brioche

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

Mains

Fillet of 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

Baked cheesecake, passion fruit, macadamia nuts, mango sorbet

Valrhona chocolate delice, honeycomb, raspberry sorbet

Selection of British cheese chutney, grapes, oatcakes



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