**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.

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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
Scotch 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

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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