

Sharing Menu

Minimum 15 people (maximum 60 people) £85pp

Starters

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

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. Please let us know of any food or drink allergies. 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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