

Set Menu

please choose one menu for your group as a whole

Dean 50pp

Heirloom tomatoes, Burrata di Puglia, basil pesto, grilled focaccia **MK, SD, G**

Roasted corn-fed chicken breast, potato mousseline, Romero peppers stuffed with spinach, pine nuts, brioche crumbs, chimichurri sauce **E, MK, SD, G, M, C, F**

Amalfi lemon tart, Italian meringue, mint, raspberry coulis **N, E, MK, G**

Wardour 60pp

Hot smoked salmon, avocado, baby gem, grilled courgettes, quail eggs, pickled mustard seeds **F, E, MD, SD**

Roasted lamb rump, olive oil mash, ratatouille, crispy kale, salsa verde, lamb jus **MK, CY, SD, G, SS, C, F**

Vanilla crème brûlée, raspberries, raspberry sorbet, shortbread biscuit **E, MK, G, P, N**

Berwick 55pp

Rabbit & foie gras terrine, apricot, pistachio, truffled brioche **N, E, MK, SD, G**

Pan fried Cornish cod fillet, peas & squid ink risotto, samphire, tomato & shallot dressing **M, F, MK, CY, SD, G, C**

Roasted white chocolate mousse, marinated strawberries, brandy snap crisp **E, MK, SD, G, N**

Compton 75pp

Yellowfin tuna tartare, avocado purée, black pepper & soy dressing, corriander multiseed cracker **SS, F, S, MK, SD, G, N**

Pan fried Scottish scallops, romesco sauce, marinated fresh peach, mixed herbs **N, M, MK, SD, F**

Fillet of Beef Wellington, truffle mash, wilted spinach, bone marrow & red wine sauce **E, MK, CY, MD, SD, G**

Valrhona chocolate & hazelnut delice, honeycomb, raspberry sorbet **N, E, S, MK, G, P**

Extras

Pain de Campagne sourdough 4pp
Netherend Farm butter, sea salt **MK, G, N, SS**

Puglia Nocellara green olives **SD** 5

British cheese selection 6pp
MK, G, P, N, SS, S, MD, SD

Chocolate truffles **MK, N, G** 3

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G) **May Contain**

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 & drinks bill.

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