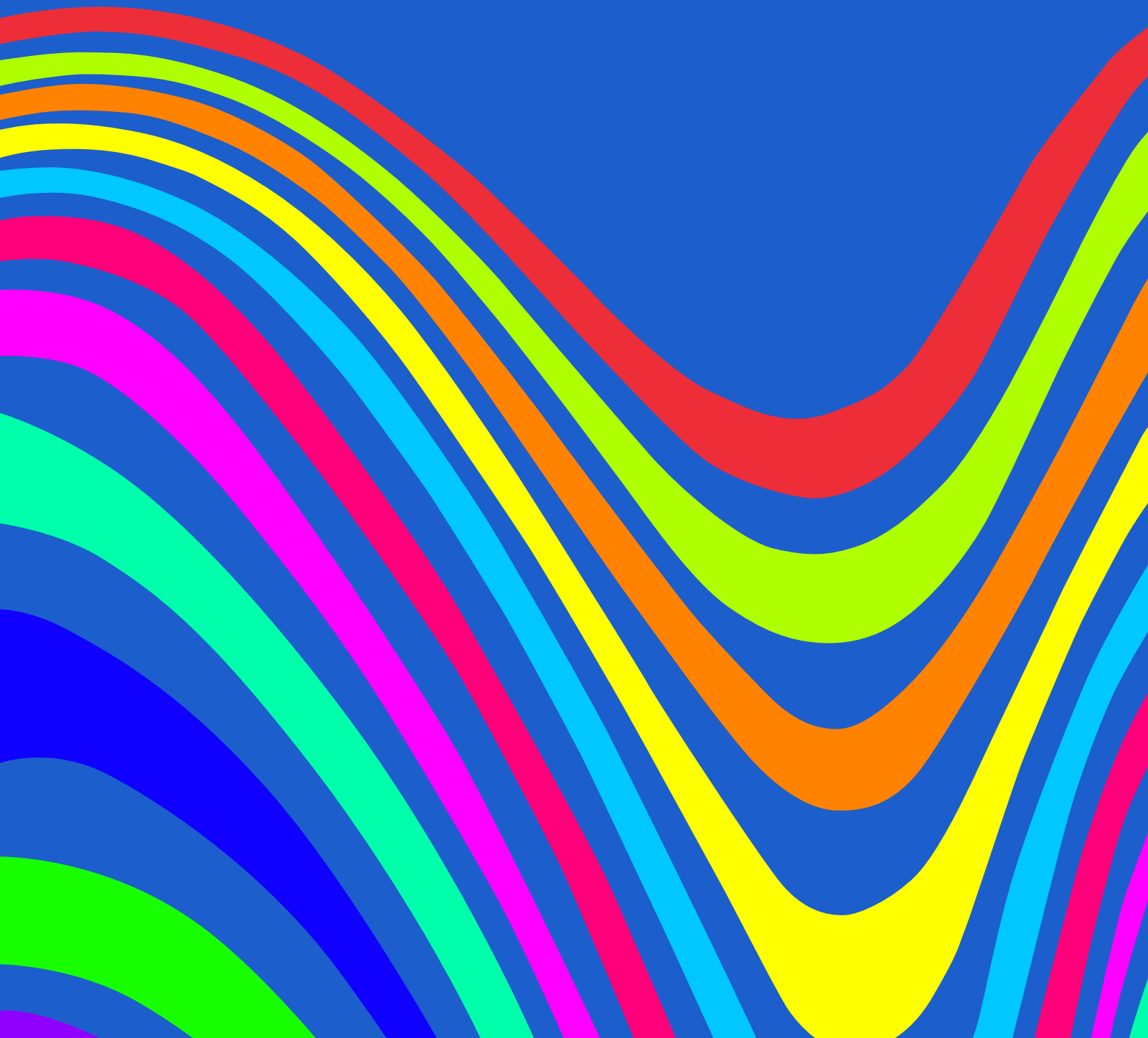


Private Events Sample Menus

If you would like to create bespoke food and drinks menus please let us know and we can arrange a meeting with Mark Hix, Director of Food and Beverage.



Groucho small bites

£24.00pp for a selection of any 6 from hot & cold small bites

Cold

Somerset buffalo mozzarella
with broad bean dip

Marinated Datterini tomatoes, basil,
toasted rosemary focaccia

Hix cure smoked trout with fennel biscuit
and trout roe

Chicken liver pate with seeded cracker
and pickled shallots

Vietnamese Summer roll
with nuoc cham sauce

Ceviche with gooseberries
and spring onions

Black cow cheddar with Somerset Membrillo

Beef tataki with white radish and soy

Hot

Sugar pit bacon with quince membrillo

Pani purée with black beluga lentils

Crispy onion pakora with apple
and ginger relish

Garden pea arancini with chili mayo

Fish cake with creamed horseradish

Durslade lamb kofta with minted yogurt

Sausage roll with smoked tomato jam

Chicken satay with peanut sauce

Larger bites

Rib steak burger £4.20

Halloumi burger £4.20

Fish dog £5.00

Hash brown with smoked
trout and horseradish £4.50

Pea tarts with White Lake
goat's curd £4.20

Sweet bites

Lemon meringue pie £3.50

Jam doughnuts £3.00

Treacle tart
with clotted cream £3.50

Somerset cider
brandy truffles £3.00

Groucho Tiramisu £3.50

Rhubarb crumble tarts £3.50

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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