

## Private Events Sharing Menu

£42.00pp Minimum 15 people

Please choose 3 dishes for each course  
and 2 vegetables.

### Starters (choose 3)

#### Hot

Grilled squid, chickpeas and chorizo, gremolata  
Artichoke and goat's cheese tart, slow roast tomatoes  
Ham and cheese croquettes  
Chargrilled tiger prawns, chilli, ginger and garlic

#### Cold

Italian charcuterie, pickles and grilled focaccia  
Heritage tomatoes, avocado, buffalo mozzarella  
Severn and Wye smoked salmon, soda bread  
Spring vegetable salad, blood orange and quinoa

### Mains (choose 3)

Roast chicken, bread sauce, pig's in blankets  
Suckling pig 'porchetta', bramley apple sauce  
Rib of beef, watercress, shallots, béarnaise, horseradish  
Grilled Loch Duart salmon, pickled cucumber, sauce verte  
Chermoula baked seabass fillet, minted yoghurt, harissa  
Spinach and ricotta cannelloni  
Wild mushroom risotto

### Extras

Pre-dinner canapés £8.00  
Chocolate truffles £3.00

### Vegetables (choose 2)

Minted peas and broad beans  
Buttered Jersey Royal  
Roasted beets  
Roast/mash/chipped potatoes  
Mixed salad  
Steamed / buttered / creamed spinach

### Desserts (choose 3)

Rippled rhubarb cheesecake  
Lemon meringue  
Mango and passion fruit  
Bakewell tart, clotted cream  
Bitter chocolate mousse, salted caramel  
British cheese and pickles



Private Events Team

t +44(0)20 7432 6339 f +44(0)20 7432 6337

privateevents@thegrouchoclub.com www.thegrouchoclub.com

Please let us know if you have any allergies or special dietary requests

(which must be detailed 72 hours before the event)

A discretionary service charge of 15% will be added to the food and drinks bill