



# CHRISTMAS SHARING MENU

Our executive chef Jamie Dobbin has created these seasonal menus based around the pleasure of choice and sharing. If you have any questions, do not hesitate to contact Jess, Angela or Sian.

Atlantic prawn, crab and avocado cocktail

Scottish smoked salmon, smoked mackerel pate, celeriac remoulade, creamed horseradish, pickles, soda bread

Wild mushroom and Jerusalem artichoke tart

Roast Norfolk Bronze turkey, traditional garnishes

Beef Wellington, braised savoy, red wine jus

Pumpkin and goats cheese ravioloni, shaved pumpkin, crispy sage

Traditionally garnished

Traditional christmas pudding, brandy custard

Lemon tart, crème fraîche

Baked white chocolate cheese cake, cranberry compote

Tea, coffee

**£55 pp**

All special dietary requirements must be detailed 72 hours before the reservation.

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

t +44(0)20 7432 6339 [privateevents@thegrouchoclub.com](mailto:privateevents@thegrouchoclub.com)



# CHRISTMAS MENU

## DICKENS £50pp

Spiced parsnip & Bramley apple soup,  
pickled walnuts, ginger bread croutons

Roast Norfolk Bronze turkey,  
spiced fruit stuffing, bread sauce, pigs in blankets,  
fondant potato, sprouts and chestnuts, roasting juices

Traditional Christmas pudding,  
brandy custard

**Tea, coffee and chocolate truffles**

## MARLEY £70pp

Severn and Wye Oak smoked Scottish salmon,  
Cornish crab, soured cucumber

Beef Wellington,  
roast parsnip purée, braised savoy, foie gras Bordelaise

Christmas pudding soufflé,  
brandy custard

**Tea, coffee and chocolate truffles**

**Cheeseboard**

## FEZZIWIG £55pp

Mixed heritage beetroot,  
Bosworth Ash goat's cheese, truffle honey

Roast Scottish Roe deer,  
bone marrow crumb, mashed potatoes, roasted carrots

Mount Blanc roulade,  
white chocolate and chestnut, Chantilly cream

**Tea, coffee and chocolate truffles**

## PRE-DINNER CANAPÉS £9

### Choose 3:

Smoked haddock rarebit tart

Datterini tomatoes bruschetta

Seared tuna, sesame, wasabi and ginger

Crabcakes, saffron aioli

Steak tartare, melba toast

Sweet corn fritters, coppa

Scotch quail eggs, Thai style

Pumpkin, sage and parmesan spring rolls

Spiced aubergine salad, flatbread

## CRATCHIT £60pp

Pheasant, ham & foie gras terrine,  
raisin and whisky purée, toasted fig bread

Cornish seabass,  
Jerusalem artichoke, brown shrimp & mussel veloute

Lemon tart,  
crème fraîche

**Tea, coffee and chocolate truffles**

## EXTRAS

Cheeseboard £8

Mini mince pies £3

Christmas crackers £2

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