

## Canapés Menu

### Option 1

£15.00 per person- we allow 10 pieces per head

Minimum 15 people

Please choose 6 canapés from this list

#### Cold

Goat's cheese with tomato chutney (v)  
Crab with lime crème fraîche  
Vegetable sushi (v)  
Sausage rolls with BBQ sauce  
Smoked salmon and caviar  
Cold beef with pickled ginger

#### Hot

Maple glazed cocktail sausages  
Lemon roast chicken wings  
Olive Palmiers (v)  
Deep fried mushrooms (v)  
Mini shepherd's pie  
Fish cakes with parsley dip

### Option 2.

£20.00 per person- we allow 10 pieces per head

Minimum 15 people

Please choose 6 canapés from this list

#### Cold

Foie gras parfait with shallot jam  
Crispy duck pancakes with plum sauce  
Crayfish with truffle mayonnaise  
Rossmore oysters  
Gazpacho shots (v)  
Quails eggs with caviar (v)

#### Hot

Mini beef Wellington  
Red Thai chicken satay  
Prawn and scallop brochette  
Crab cakes with a mango relish  
Roast tomato and black olive wrapped in smoked bacon  
Aubergine with feta and oregano (v )

### Option 3

Large canapés at £5.00 each

Minimum order 15 people

Bangers and mash  
Fish and chips  
Miniature burgers, homemade tomato chutney (2 pieces)  
Mini Spanish omelette (2 pieces)

15% service charge will be added to the final food and drinks bill

## Private Receptions Party Menus

### MENU 1

Please choose **one** starter, **one** main course and **one** dessert per event.

£30.50 per person inc VAT and filter coffee

#### **STARTERS**

Leek and potato soup (v)

Potted shrimp with granary toast

Ho sin duck with watercress salad

#### **MAIN COURSES**

Roast corn fed chicken, steamed mussels and tarragon

Seared organic salmon, bois boudran sauce

Home made tagliatelle, gorgonzola and rocket pesto (v)  
(n)

*All served with seasonal vegetables*

#### **DESSERTS**

Chocolate brownie (n)

Orange and almond torta (n)

Selection of fine cheeses

Coffee or teas

(n) Contains nuts

(v) Suitable for vegetarians

Any special dietary requirements must be detailed 72 hours before the event

Please note that a 15% service charge will be added to the food and drinks bill

The Groucho Club, 45 Dean Street, London, W1D 4QB

## MENU 2

Please choose **one** starter, **one** main course and **one** dessert per event.

£35.50 per person inc VAT and filter coffee

### **STARTERS**

Home smoked mackerel with Waldorf salad

Butternut squash soup, parmesan toast (v)

Puy lentil, spinach and feta salad (v)

### **MAIN COURSES**

Pan fried seabass with braised chicory

Roast saddle of lamb, Brussel tops and swede purée

Wild mushroom feuilleté (v)

*All served with seasonal vegetables*

### **DESSERTS**

Pineapple and cashew nut tart (n)

Date crème brulée

Selection of fine cheeses

Coffee or teas

(n) Contains nuts

(v) Suitable for vegetarians

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### MENU 3

Please choose **one** starter, **one** main course and **one** dessert per event.

£43.75 per person inc VAT and filter coffee

#### **STARTERS**

Dressed Cornish crab, celeriac remoulade and cress

Jerusalem artichoke soup, white truffle oil (v)

Venison carpaccio, honey and rosemary vinaigrette

#### **MAIN COURSES**

Wild halibut , curly kale and orange glazed salsify

Fillet of beef with douchinoise potatoes

Gateau of Polenta with grilled vegetables (v)

*All served with seasonal vegetables*

#### **DESSERTS**

Marsala poached pear with ginger bread

Selection of fine British cheeses

Dark chocolate tart

Coffee or teas

(n) Contains nuts

(v) Suitable for vegetarians

Any special dietary requirements must be detailed 72 hours before the event

Please note that a 15% service charge will be added to the food and drinks bill

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# Private Receptions Wine List



## Champagne

Laurent Perrier, N.V.	£ 45.60
Laurent Perrier Rose, N.V.	£ 58.60
Taittinger, 2002	£ 65.60
Laurent Perrier, N.V. (Magnum)	£ 90.60
Moet et Chandon 'Cuvee Dom Perignon', 1998	£170.60
Krug 'Grande Cuvee', N.V.	£190.60

## White Wine

Groucho Club White, Vin de Pays des Cotes de Thongue, Marquis de Lissac 2007	£17.10
Muscadet de Sevres et Maine Sur Lie, Domaine La Moriniere, 2005, France	£22.10
Pinot Grigio 'Gregoris', Antonio Fattoria, Veneto, 2006, Italy	£24.10
Old Vines Wine Cellars Chenin Blanc, Stellenbosch, 2005, South Africa	£25.10
Steenberg 'Unoaked' Chardonnay, Constantia, 2004, South Africa	£25.60
Bourgogne Aligote, Domaine Guy Roulot, Burgundy, 2005, France	£26.60
Bonny Doon 'Big House White', California, 2004, U.S.A.	£27.10
Gavi di Gavi 'Bric Sassi della Maddalena', Sarotto, Piemonte, 2006, Italy	£27.60
Groucho Club Burgundy, Domaine Leflaive, Burgundy, 2005, France	£28.60
Vouvray Sec, Domaine Bourillon Dorleans, Loire Valley, 2005, France	£30.60
Seresin Sauvignon Blanc, Marlborough, 2006, N.Z.	£32.60
Domaine Ostertag 'Barriques' Pinot Blanc, Alsace, 2004, France	£33.60
'Placet' Bodegas Palacio Remondo, Rioja, 2006, Spain	£35.60
Albarino Lusco do Mino, Rias Baixas, 2006, Spain	£37.60
Domaine Trapet, Riesling, Alsace, 2004, France	£38.10
Qupe Viognier Chardonnay, 'Bien Nacido', California, 2005, U.S.A.	£39.10
Chablis 1er Cru 'Vaucoupin', Domaine du Colombier, 2005, France	£42.60
Château La Tour Martillac, Pessac Leognan, Bordeaux, 1999, France	£54.60
Chassagne Montrachet, Jean Yves Devevey, Burgundy, 2004, France	£55.60
Meursault "Grands Charrons", Bouzereau, Burgundy 2003, France	£57.60
Ridge 'Santa Cruz' Chardonnay, California, 2004, U.S.A.	£62.60
Condrieu 'Les Ravines', Domaine Niero, Rhone, 2003, France	£68.60

## Rose Wine

Marques de Riscal Rosado, Rioja, 2006, Spain	£20.60
Domaine de Rimauesq Rose, Provence, 2006, France	£30.60
Sancerre Rose, Domaine Jean-Max Roger, Loire Valley, 2006, France	£35.60

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## Red Wine

Groucho Club Red, Maipo Valley, 2005, Chile	£17.10
Pulenta 'La Flor' Malbec, Mendoza, 2006, Argentina	£22.60
Cotes du Rhone, Vignobles Gonnet, Rhone, 2004, France	£23.60
Artardi Laderas 'El Seque', Alicante, 2005, Spain	£25.10
Valpolicella Classico, Corte Rugolin, Veneto, 2005, Italy	£26.60
Groucho Club Claret, Christian Moueix, Bordeaux, 2003, France	£28.60
Dolcetto d'Alba, 'Serraboella', Cigliuti, Piedmonte, 2005, Italy	£31.60
Bodegas Tobia 'Ocsar Tobia' Reserva, Rioja, 2002, Spain	£31.60
Clos du Gilroy Grenache, California, 2004, U.S.A.	£32.60
Bourgogne Rouge 'Vieilles Vignes', Domaine Labet, Burgundy, 2004, France	£33.60
Fleurie 'Les Moriers', Domaine Chignard, Beaujolais, 2006, France	£34.60
Chateau La Tour St Bonnet, Haut Graves, Bordeaux, 2000, France	£35.60
Bourgueil 'Domaine de la Butte', Jacky Blot, Loire Valley, 2005, France	£37.60
Qupe Syrah, Central Coast, 2004, U.S.A.	£38.60
'Las Terrasses' Alvaro Palacios, Priorato, 2005, Spain	£40.60
Chateaufneuf du Pape, Domaine des Senechaux, Pascal Roux, Rhone Valley, 2004, France	£43.10
Hewitson 'l'Oizeau' Shiraz, McLaren Vale, 2001, Australia	£43.60
Peregrine Pinot Noir, Central Otago, 2005, New Zealand	£44.60
Chianti Classico Riserva, Bianchi Bandinelli, Tuscany, 2000, Italy	£47.60
Frog's Leap Zinfandel, Napa Valley, 2004, U.S.A.	£48.60
Reserve de Leoville Barton, St Julien, Bordeaux, 2002, France	£49.60
Meerlust 'Rubicon' Cabernet Merlot, Stellenbosch, 2001, R.S.A.	£52.60
Chateau Cantemerle, Haut Medoc, Bordeaux, 2000, France	£65.00
Chambolle Musigny 'Vieilles Vignes', Magnien, Burgundy, 2002, France	£59.60
Chatequ Cap de Mourlin, Saint Emilion, Bordeaux, 1998, France	£60.60
Vosne Romanee, Domaine Rene Engel, Burgundy, 2001, France	£64.60
Cote Rotie 'Les Essartailles' Vins de Vienne, Rhone Valley, 2000, France	£66.60
Bodegas y Vinedos Alion, Ribera del Duero, 2002, Spain	£75.60

## Magnums

Berrys' Extra Ordinary Claret, Bordeaux, 2001, France	£65.00
La Reserve de la Comtesse, Pauillac, Bordeaux, 1995, France	£ 190.00
Tenuta di Trinoro, Tuscany, 1999, Italy	£250.00
Chateau Leoville Las Cases, St Julien, Bordeaux, 1999, France	£ 300.00

## Dessert Wine

Jurancon VT 'Symphonie de Novembre', Cahape, 2004, France (37.5cl)	£26.60
Bonny Doon 'Vin de Glaciere' Muscat, California, 2005, U.S.A. (37.5cl)	£34.60
Tokaji Oremus '6 puttonyos', Tokaj, 1999, Hungary (50cl)	£70.60

# Cocktails

## Champagne cocktails all £9.50

### **Rose Petal Bellini**

Lanique rose petal vodka, peach puree, LP NV champagne

### **French Polish**

Zubrowka, pear puree, gomme, LP NV champagne

### **Twinkle**

Wyborowa, elderflower cordial, LP NV champagne

### **Alfonso**

Dubonnet, angostura bitters, LP NV champagne

### **French 75**

Beefeater gin, lemon juice, gomme, LP NV champagne

## Martinis all £8.50

### **Cucumber & Elderflower**

Wyborowa vodka, cucumber, elderflower cordial

### **Martinez**

Beefeater gin, martini rosso, cointreau, gomme, orange bitters

## Long & short drinks all £8.50

### **Fish House Punch**

Myers rum, Martell noblige, peach brandy, fresh lemon juice, water, gomme

### **Dark & Stormy**

Goslings black seal rum, lime, ginger beer

### **Bison Apple Caiprioska**

Zubrowka, apple, lime, gomme

### **English Julep**

Buffalo trace bourbon, mint, earl grey tea, elderflower cordial

### **El Diablo**

Gran centenario plata, lime, crème de mure, lemon juice, gomme

## Non alcoholic cocktails all £4.20

### **Tail Feathers**

Orange juice, ginger beer, mint spring, lime garnish

### **Green Apple ginger**

Apple juice, passionfruit syrup, grenadine, ginger beer

### **Apple Mojito**

Apple juice, mint, lime juice, gomme

### **Iced Tea Julep**

Earl grey tea, mint, elderflower cordial, gomme

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