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GROUPS & EVENTS MENUS

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Standing Event

Please contact Groups & Events for more details

Enhance your experience with an addition of:

Chef's selection of canapés
£10.00 per person

Additional cheese course
£8.00 per person

Coffee and petits fours
£5.00 per person

Drinks & Refreshments

Click to view
[Groups wine list](#)

Champagne
From £60.00 per bottle

Wine
From £26.00 per bottle

Beer
From £5.75 per bottle

Spirits
From £8.00

Mineral water
From £4.00 per bottle

Soft drinks
From £4.00 per bottle

A 12.5% discretionary service charge in main restaurant and a 15% discretionary service charge in the Private Dining Rooms will be added to your final bill

A cover charge of £2.00 per person on all main restaurant bookings will be added to your final bill

We cater for all dietary requirements separately

All of our food and beverage prices are inclusive of VAT at the current rate
Please note that dishes are subject to seasonal changes and market availability



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GROUPS MENUS

Please choose one of the menus below for your event

Groups Menu 1

Amuse bouche

Beef Tataki, smoked ponzu, pickled mooli, shiso

Steamed sea bream, enoki mushrooms, ginger, dashi

Duck breast, confit legs, wild mushrooms, peas, broad beans

Lemon meringue pie, blackberry sorbet

£55.00 per person

Groups Menu 2

Amuse bouche

Marinated yellowfin tuna, Iberico ham, avocado purée, frozen apple, smoked ponzu

Duck and foie gras terrine, poached pears, Sauternes gel, paine d'epice

Braised Osso bucco, bok choy, chili apple puree

Pre dessert

White chocolate cheesecake, char-grilled pineapple, Szechuan, coconut

£65.00 per person

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Groups Menu 3

Amuse bouche

Chargrilled octopus, Szechuan pepper, tomatoes, yoghurt, rocket mayonnaise

Beef Tataki, smoked ponzu, pickled mooli, shiso

Dumpling of lobster, tiger prawn and salmon, black radish, lemongrass broth

Cannon of lamb, belly, cauliflower and broccoli couscous

Pre dessert

Frozen yoghurt with English strawberries, cucumber and balsamic

£75.00 per person

GROUPS FESTIVE SEASON MENU

(Available from the 24th November to the 24th December)

Duck and foie gras terrine, black pepper poached pear,
walnuts, Sauternes gel

Steamed sea bream, enoki mushrooms,
ginger and lemon

Norfolk bronze turkey, traditionally garnished

Selection of Artisan cheese, plum chutney

Clementine parfait, orange polenta,
Cointreau gel, clove ice cream

£65.00 per guest

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CHEF'S DINING EXPERIENCE *(Available in our private dining rooms)*

The package includes (Below menu is a sample as created on the day)

A glass of Champagne on arrival

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Selection of canapés

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Carrot and coconut velouté

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Duck and foie gras terrine, poached pear, Sauternes gel, pain d'épice

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Steamed sea bream, enoki mushroom, dashi

~

Cannon of lamb, belly, cauliflower and broccoli couscous

~

Selection of cheese

~

Pre-dessert

~

Lemon tart, toasted meringue, crème fraîche sorbet, lemon sherbet

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Coffee and petits fours

£95.00 per person

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10 - 13 Grosvenor Square, London W1K 6JP



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SET LUNCH & EARLY SUPPER MENU

(This menu is served every day for lunch and Sunday to Thursday between 6.00pm and 7.00pm in the main restaurant only – Not available in December)

Please choose the same 4 dishes for your party

Savoury

Carrot and coconut velouté with olives

Beef Tataki, smoked ponzu, pickled mooli, shiso

Salmon Bellevue, watermelon, fennel, radish, citrus salad

Chargrilled octopus, Szechuan pepper, tomatoes,
yoghurt, rocket mayonnaise

Steamed sea bream, enoki mushroom, dashi

Braised pork Ossobuco, apple and chilli purée, chargrilled pak choi

Duck leg, wild mushroom, peas, broad beans

Sweet

Frozen yoghurt, strawberries, cucumber and balsamic

Chocolate and peanut bar, caramelised banana

4 courses £33.00

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MEETINGS BREAKS

Selection of tea and coffee with assorted biscuits

£6.00 per person

Selection of tea and coffee with assorted pastries

£8.00 per person

Selection of tea and coffee with assorted cakes

£8.00 per person

BREAKFASTS

Cold breakfast

Fresh juices

Orange, pineapple, apple

Breakfast booster juice

Carrot, ginger and orange

Fresh pastries

Croissant, pain au chocolat, pain aux raisins, muffins

Seasonal fresh fruit salad

Vanilla yoghurt, red berry compote and granola

Tea and coffee

£25.00 per person

Hot breakfast

Fresh juices

Orange, pineapple, apple

Fresh pastries

Croissant, pain au chocolat, pain aux raisins, muffins

Vanilla yoghurt, red berry compote, granola

One of the following options for whole table:

Full English breakfast

or

Scrambled eggs, smoked salmon

or

Bacon or sausage rolls

Tea and coffee

£35.00 per person

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DAY DELEGATE RATE

Room hire from 7.00am to 5.00pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Cold working lunch

Mid-afternoon break to include tea, coffee and brownies

Mineral water and cordials throughout the day

Conference pads, pencils and sweets

Complimentary Wi-Fi

Flip chart

£60.00 per person

The following additional options are available:

Cold breakfast

£17.00 extra per person

Hot breakfast

£27.00 extra per person

Three course lunch menu

Price on request

Audio Visual Equipment

Price on request

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