

Groucho Christmas

Small bites

£4.50 each

Wild mushroom arancini with truffle and parmesan

Seabass tartare with chilli sauce, crème fraiche
and wonton crisp

Black Cow cheddar with Somerset Membrillo

Cornish crab pakora with brown crab mayonnaise

Crispy beef short rib with chilli, ginger and hoisin glaze

Atlantic prawns Tartelette, sour cream, red onion and
pickled cucumber

Delica pumpkin tart with goat's cheese, truffle honey
and pickled walnuts

Extras

**Nocellara
green olives**

£8.00pp

**British farmhouse
cheeses**

£10.00pp

Hix mix nuts

£8.00pp

Mince pies

£3.00pp

Chocolate truffles

£4.00pp



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.

+44 (0)20 7432 6339 | privateevents@thegrouchoclub.com

Groucho Christmas

Menu A

£75.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with Somerset
Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starter

Atlantic prawn cocktail with baby gem, grapefruit
and pink peppercorn

Main

Roast Norfolk Bronze turkey with chestnut and onion
stuffing, pigs in blankets, bakers potato, brussels sprouts,
carrots and cranberry sauce

Dessert

Christmas pudding with Somerset cider brandy custard

Nocellara green olives

£8.00pp

British farmhouse cheeses

£10.00pp

Hix mix nuts

£8.00pp

Mince pies

£3.00pp

Chocolate truffles

£4.00pp



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Groucho Christmas

Menu B

£85.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with Somerset
Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starter

Durslade aged beef carpaccio with quail's eggs, truffle
and crème fraiche dressing

Main

Fillet of Cornish cod with crushed new potatoes,
brussels tops, caviar and Vermouth sauce

Dessert

Amalfi lemon tart with Italian meringue
and raspberry coulis

**Nocellara
green olives**

£8.00pp

**British farmhouse
cheeses**

£10.00pp

Hix mix nuts

£8.00pp

Mince pies

£3.00pp

Chocolate truffles

£4.00pp



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Groucho Christmas

Menu C

£100.00pp

CAVIAR

Oscietra
50g for £100
125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar
6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with Somerset
Black Truffle
£50.00pp

Sourdough with Netherend Farm butter

Starter

Cornish dressed crab with brown crab mayonnaise
and soda bread

Main

Fillet of Beef Wellington with black truffle mashed potato,
brussel tops, bone marrow & red wine sauce

Dessert

Willies Peruvian gold chocolate tart with honeycomb
and salt caramel ice cream

**Nocellara
green olives**

£8.00pp

**British farmhouse
cheeses**

£10.00pp

Hix mix nuts

£8.00pp

Mince pies

£3.00pp

Chocolate truffles

£4.00pp



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Groucho Christmas

Turkey feast

£95.00pp

CAVIAR

Oscietra

50g for £100

125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar

6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with Somerset
Black Truffle

£50.00pp

Sourdough with Netherend Farm butter

Starters

Jersey Rock oysters with shallot vinegar

Flogde cold smoked trout 'Hix cure' with fennel biscuit

Delica squash with beetroot hummus, burrata,
poached pear and crispy kalettes

Main

Roast Norfolk Bronze turkey with chestnut
and onion stuffing, pigs in blankets and cranberry sauce

Sides

Bakers potato and seasonal vegetables

Dessert

Christmas pudding with Somerset cider brandy custard

**Nocellara
green olives**

£8.00pp

Mince pies

£3.00pp

**British farmhouse
cheeses**

£10.00pp

**Chocolate
truffles**

£4.00pp

**Hix mix
nuts**

£8.00pp



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Groucho Christmas

Duck feast

£120.00pp

CAVIAR

Oscietra

50g for £100

125g for £250

OYSTERS

Jersey Rock oysters
with shallot vinegar

6 for £27.00 • 12 for £54.00

TRUFFLE COURSE

Risotto with Somerset
Black Truffle

£50.00pp

Sourdough with Netherend Farm butter

Starters

Flogde cold smoked trout 'Hix cure' with fennel biscuit

Wild mushroom arancini with truffle and parmesan

Cornish dressed crab with brown crab mayonnaise
and soda bread

Main

Christmas spiced Longland duck with roasted quince

Sides

Duck fat potatoes and seasonal vegetables

Dessert

New forest Pavlova with cranberry
and Willies Peruvian chocolate sauce

**Nocellara
green olives**

£8.00pp

Mince pies

£3.00pp

**British farmhouse
cheeses**

£10.00pp

**Chocolate
truffles**

£4.00pp

**Hix mix
nuts**

£8.00pp



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