

THE CLUBHOUSE



Events Menu

Spring & Summer 2019



House Canapés (Minimum 30 people)

A selection of 6 Canapés

MEAT

Salt beef, gherkin and mustard bagel

Serrano ham, mascarpone and balsamic fig sourdough crostini

Smoked chicken with mango, tamarind and avocado salsa



FISH

Smoked salmon and dill creme fraiche sweetcorn blini

Crab and avocado mousse with flaked chili toast

Crayfish tails with saffron cream tart

VEGETARIAN

Smoked beetroot with pink pepper cream cheese and meringue tart

Poached pear with creamy stilton toasted brioche

Goats cheese, cranberry relish and caramelised pecans sable biscuit

Miso aubergine, pickled daikon and coriander rice cracker (VG)





Hearty Canapés (Minimum 30 people)

A selection of 4 Hearty Canapés

MEAT

Pulled pork with pickled onions and green salsa taco

Hoisin chicken with spring onion and pickled cucumber steamed bun

FISH

King prawn summer roll

Fish fingers and homemade tartare sauce

VEGETARIAN

Montgomery's cheddar cheese toastie with sauerkraut

Italian mushroom piada with mascarpone

Korean tempheh lettuce wraps (VG)



Sharing Stations (Minimum 60 people)

ANTIPASTI

A selection of cured meats, pickles, olives, arancini, wild mushroom tartlets, bocconcini with sundried tomato and baby basil, tapenades, crisp breads and giant cheese straws

BRITISH LARDER

A selection of sausage rolls, pork pies, terrines, quiche, British cheeses with crackers/pickles and fruit, mini Cumberland sausages, cauliflower cheese and vegetarian pasties

BRITISH ISLES SEAFOOD

A selection of freshly shucked Essex oysters, Brixham crab salad, hand carved smoked salmon, potted brown shrimp, native prawns with assorted sauces, smoked mackerel croutes, assorted breads and condiments



CHEESE LARDER

A selection of British and European cheeses sourced from Neals Yard Dairy and La Fromagerie, artisan crackers, jellies, pickles, fresh fruit, dried fruit, nuts, breads and crackers



All stations can be made into sharing boards and placed around the event space. Each board serves 15 guests



Club Grill (Minimum 30 people)

A choice of 3 mains from the list below:

Burgers

Old spot pork and apple
Minted lamb
100% beef chuck
Venison and juniper
Salmon and dill
Chickpea and beetroot (v)

Sausages

Toulouse
Merguez
The London (pork)
Squash, paprika & herbs (v)



Served with a selection of white, seeded and brioche rolls, mature cheddar slices, beef tomato, gherkins, lettuce and a variety of condiments.

Plus a choice of 3 salads from the list below:

Puy Lentil with roasted peppers, griddled courgettes and ricotta
Jersey royal potato salad with chives
Chickpeas with spring onions, mixed herbs and feta
Mixed green bean/pea with mustard seed and sweet lemon dressing
Beetroot with watercress, hazelnuts and orange dressing
Orzo, tomatoes, olives and mozzarella with rocket





House Grill (Minimum 30 people)

A choice of 3 mains from the list below:

Mains:

- Butterflied leg of lamb with almonds and orange blossom
- Grilled salmon with pine nut salsa
- Chicken thighs off the bone with za'taar and preserved lemon
- Skewers with prawn and scallop with kaffir lime
- Harissa-marinated paneer kebabs
- Beef short ribs with black garlic and urfa chilli

Served with a selection of breads and flatbreads, grilled corn on the cob with melted butter/Maldon sea salt, green salad and a variety of condiments.

Plus a choice of 3 salads from the list below:

- Sweet potato with pecans, dried fruit, spring onion and maple dressing
- Blush grapefruit, endives, ricotta and pomegranate
- Siyez bulgar, roasted red onion, orange, pistachio and barberries
- Avocado, broad beans, quinoa and mint with cashew nut dressing
- Squash with tahini dressing, pine nuts and goji
- Fregola with roast lemon, griddled radish and shaved asparagus
- Griddled peach, gorgonzola, hazelnut and rocket

Magic Touches

Desserts

Select from brownies, coconut macaroons, orange and almond cakes or branded cupcakes.

Nibbles

Your choice of mixed nuts, crisps, pretzels and cheese sticks.

Pimm's or Sipsmith Tricycle

A unique bar experience, providing your guests a delicious selection of Pimm's or Sipsmith and Fever-Tree blends; including Gin and Tonics, Vodka Tonics and Moscow Mules, to name but a few. Includes: Your choice of Tricycle with uniformed operator, 100 servings of your chosen spirit/s and mixer, garnished with fresh lemon/lime.

Outdoor Gas Heaters

Outdoor Furniture

DJ

The Clubhouse offers a number of additional extras and upgrades on request. Please contact us for details and pricing.

*Images are illustrative and menu items may vary due to seasonality and availability. Package details are subject to change.





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For a virtual tour and interactive floor plans of The Clubhouse and all of our meeting and event spaces,
please visit our website:
TheClubhouseLondon.com

For further details please call us on +44(0)20 7183 7210
or email events@theclubhouselondon.com