



Private Dining & Entertaining

The Queen's Club offers unique private dining, meeting and entertaining facilities, enabling the Club to combine sporting excellence with the style and elegance of its social facilities.

The Staff embrace a strong service ethos and the finest dining menus are available for Members and Non Members alike to enjoy the Club and all it has to offer.

The Club will be delighted to arrange all your entertainment theming, flowers as well as any bespoke requirements you may have.



Private Dining & Entertaining

Please select one dish from each course to create your bespoke menu.

Minimum charge £38 per person.

Soups & Starters

Thai Red Pepper and Coconut Soup ●▲■
£8

Wild Mushroom and Tarragon Velouté ●▲
£9

Slow Cooked Heritage Tomatoes
Buffalo Mozzarella, Ciabatta Crisp,
Apple Balsamic, Basil Pesto ●
£12

Goat's Cheese Katafi
Toasted Hazelnuts, Citrus Caramel,
Orange Segments, Red Endive ●
£14

Home Cured Loch Duart Salmon
Apple & Avocado Foam, Cucumber, Watercress ▲
£16

Scottish Seared Scallops
Chorizo Crumble,
Cauliflower & Vanilla Purée ▲
£18

Seabream Tartar
British Caviar, Borage Cress, Dill, Lemon ▲■
£19

Beef Tataki
Apple and Celeriac Remoulade,
Quail Egg, Grana Padano Crisp ▲
£20

Main Courses

Sea Bream Herb Gnocchi
Baby Spinach, Mustard and Tarragon Jus
£20

Corn Fed Chicken Breast
Carrot Purée, Sauté Spinach, Fondant Potato, Jus ▲
£22

Surrey Dry Aged Beef Fillet
Cocotte Potatoes, Smooth Celeriac,
Pearl Onions, French Beans, Truffle Jus ▲
£32

Lamb Cannon
Cauliflower Soubise, Tender Broccoli,
Sauté Potatoes, Tarragon Jus ▲
£32

Wild Seabass
Smooth Carrot, Kale & Shallots,
Ginger Beurre Blanc, Crispy Leeks ▲
£42

Lemon Sole
Scallop Mousse, Vegetable Marbles,
Saffron Pomme Purée, Lemon Butter ▲
£44

Vegetarian Options

Spelt Penne Arrabiata,
Heritage Cherry Tomatoes, Basil Cress ●■
Fregola Risotto, Pine Nuts, Pumpkin Seeds,
Rocket & Herb Salad, Baby Leeks ●■

Roasted Vegetable Parcel ●

Desserts & Cheeses

Eton Mess
Strawberries and Meringue
£8

Home-made Bramley Apple Crumble
Vanilla Ice Cream
£10

Treacle Tart, Caramel Sauce
Vanilla Ice Cream
£10

Bakewell Tart, Clotted Cream
Fresh Raspberries
£10

Valrhona Chocolate Fondant
Brandy Cherries
£10

Brioche Butter Pudding
Sauce 'Anglaise'
£10

Chocolate Croustillant
£12

Orange Blossom Crème Brûlée, Fresh Orange
£12

English Cheeses:
Tunworth, Golden Cross, Quicks, Stilton,
Crackers, Chutney, Celery & Grapes
£19

Coffee
£1.80

Chocolate Petit Fours
£1.90

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Roast Carvery

£48.00 per person
Minimum No. 40 people

Starters

- Cream of Roasted Tomato and Basil Soup ▲
- Veal Carpaccio, Balsamic Onions ▲
- Heirloom Cherry Tomatoes, Rocket Salad, Grana Padano Crisps ▲
- Tiger Prawn Cocktail, Iceberg Lettuce, Brandy Marie Rose Sauce ▲■
- Salmon Pave, Apple & Avocado Sauce, Cucumber and Poached Quail Eggs ▲

Roast Carvery

Scotch Sirloin of Beef,
Yorkshire Pudding

With a choice of one of the following:

Free Range Chicken,
Apricot Stuffing, Bread Sauce

Norfolk Turkey
Parsley, Thyme Stuffing

Leg of Lamb,
Garlic and Rosemary

Loin of Pork,
Sage and Onion Stuffing, Apple Sauce

*Served with Fresh Seasonal Vegetables
and Roast Potatoes*

Selection of Desserts

Bowl Food Menu

Starter

£5.00 per dish

- Coronation Chicken Tian with Spicy Coleslaw
- Goats Cheese Katafi,
Orange & Red Endive Salad, Citrus Caramel
- Coconut Caesar Salad with Macadamia Nut Crisp ●
- Grilled Salmon and Quinoa Salad
Pomegranate, Aubergine Purée

Mains

£6.50 per dish

- Chicken Tikka, Basmati Rice,
Crispy Shallots, Naan Bread, Spicy Mango
- Merguez Sausages, Harissa Mashed Potatoes,
Mint Yoghurt
- Lamb Pave, Tender Broccoli,
Sauté Potatoes, Cauliflower Purée
- Beef Stew, Sweet Mashed Potatoes,
Gherkins, Peppers
- Sea Bass, Kale & Shallots,
Crispy Leeks, Lemon Cream Sauce
- Gnocchi Arriabiatta ●
- Green Vegetable Risotto,
Pesto and Goat's Cheese ●

Desserts

£5.00 per dish

- Chocolate Fondant, Cherries
White Chocolate Mousse
- Eton Mess

Cocktail Parties

Cocktail party menu from £22.00 per person

*Please select six canapés
from the menu below*

Cold Canapés

- Beef Bresaola, Cream Cheese ▲
- Teriyaki Beef, Tofu & Shizo Leaf
- Tortilla Basket, Crushed Avocado,
Tomato Salsa & Crème Fraiche
- Salmon Tartare, Vegetable Maki,
Grain Mustard
- Montgomery Cheddar, Fig Chutney, Chive
- Crab & Cucumber with Dill ▲
- Home Cured Salmon,
Crème Fraiche, British Caviar ▲

Hot Canapés

- Scallop, Butternut Squash Purée, Cress Leaf ▲
- Lemon Thyme Chicken Skewer ▲■
- Goat's Cheese & Pistachio
- Spring Rolls
- Lamb Kofta, Coriander Dip
- Cod and Chilli Goujons, Lime Aioli
- Thai Salmon Fish Cakes ▲■
- Beef Sate, Herb and Peanut Crust
- Vegetable Spring Roll, Harissa Dip
- Baby Roasted Potatoes with
Crème Fraiche & Chive ▲

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Meetings & Refreshments

Coffee, Tea & Biscuits
£3.50 per person per serving

Coffee, Tea
£2 per person per serving

Mineral Water
£4.50 (litre)

Orange juice
£11 (4 Pint Pitcher)

Breakfast

Full English
2 Eggs, Grilled Bacon, Sausage, Tomatoes
Mushrooms, Hash Browns, Black Pudding, Toast
Tea or Coffee
£17.50

Scrambled Eggs, Smoked Salmon
Toasted Bagel
£9

Grilled Bacon,
Warm Ciabatta Bread
£5

Freshly Cut Fruit Platter ●▲■
£3.50

Cold Meat and Cheese Platter
£9.50

Mini Danish Pastry Selection ●
£2

Warm Brioche with Preserves ●
£3.50

Yoghurt ●
£1.70

Working Lunch Menus

Baseline Menu
£20.00 per person

Selection of Sandwiches:
Coronation Chicken Wrap
Smoked Salmon, Dill, Cream Cheese, Brown Bread
Ham & Cheese, Brown Bread
Egg Mayonnaise, Cress, Brown Bread

Fruit Platter ●▲■

English Cheese Platter

Sideline Menu
£22.00 per person

Bread Basket

Chicken Caesar Salad

Feta Salad with Baby Gem, Cucumber,
Cherry Tomatoes, Olives, Lemon Dressing ●

Rocket & Parmesan Salad ●▲

Fusilli Pasta Puttanesca Salad

Fruit Platter ●▲■

Service Line Menu
£25.00 per person

Selection of Sandwiches:
Coronation Chicken Wrap
Smoked Salmon, Dill, Cream Cheese, Brown Bread
Ham & Cheese, Brown Bread
Egg Mayonnaise, Cress, Brown Bread

Lemon Thyme Chicken Skewers ▲■

Cheddar and Leek Quiche
Salmon Fishcakes with Lime Aioli

Fruit Platter ●▲■



PRIVATE DINING & MEETINGS

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SPORTING DAYS

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