



## 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

## Soups & Starters

Parsnip, Apple & Elderflower Soup ●

Leek & Potato Soup ●

French Onion Soup with Gruyère Cheese ●

Cream of Tomato & Basil ●

£14 per person

*All soups can be dairy and gluten free on request*

Burrata - Heirloom Tomatoes,

Rocket Leaves, Basil Cress, Basil Pesto ● £16

Celeriac Remoulade

Red Endive, Pepper Coulis, Herb Salad ▲■ £16

Seared Beef Carpaccio

Roast Fennel, Grilled Red Onions, White Chicory,  
Horseradish Cream, Grana Padano Crisps £17

H.Forman & Son Smoked Salmon

Traditional Garnish, Crème Fraiche, Brown Bread ▲ £18

The Queen's Club Prawn Cocktail

Baby Gem, Marie Rose Sauce ▲ £20

Game Terrine - Watercress & Carrot Purée,

Onion and Raisin Chutney, Brioche Roll £22

Duck Katafi - Hoisin & Coriander, Cucumber Spiral,

Citrus Caramel Dressing, Orange Gel £22

H.Forman & Son Crab

Celery & Apple Salad, Pepper Coulis, Pepper Salsa £24

H.Forman & Son Salmon Ballotine

Avocado & Apple Foam, Caviar ▲ £26

## Main Courses

Coconut Rice

Pak Choi, Tender Broccoli, Marinated Tofu,  
Kale, Pepper Coulis, Tamari Aioli ▲■ £25

Farro Grain Risotto

Pepper & Tomato Sauce, Aubergine, Onions ■ £25

Ginger & Sesame Seabass

Chilli Ratatouille, Purple Potatoes,  
Baby Spinach & Roasted Fennel, Lime Beurre Blanc ▲ £30

Chicken Breast

Lyonnais Potatoes, French Beans & Shallots,  
Carrot Purée, Jus ▲ £32

H.Forman & Son Roast Salmon

White Beans, Spinach, Pancetta, Baby Onions,  
Grilled Fennel, Butter Sauce ▲ £36

Veal Medallions

Mashed Parsnip Potatoes, Seasonal Mushrooms,  
Roast Cherry Tomatoes, Parsnip Crisps, Tarragon Jus ▲ £40

Beef Fillet

Potato Galette, Watercress Purée, Spinach,  
Chantenay Carrots, Parsnip Aioli, Truffle Jus ▲ £45

Rack of Lamb

Dauphinoise Potato, Tender Broccoli, Onion Soubise,  
Confit Baby Onions, Grain Mustard Jus ▲ £46

Duck Breast

Parmentier Potatoes, Red Cabbage, Cauliflower Purée,  
Grilled Chicory, Blackberry Jus ▲ £46

H. Forman & Sons Halibut

Wrapped in Pancetta, Kale, Shallots,  
Thyme Buttered Potatoes, Almond & Cauliflower Purée,  
Spiced Tomato Hollandaise £48

## Desserts & Cheeses

The Queen's Club Eton Mess ▲ £12

Apple Crumble

Vanilla Ice Cream £14

Chocolate Fondant

Vanilla Ice Cream £14

Chocolate Sponge Cake

Fresh Cream, Chocolate Ganache £15

Berry Tart

Cremé Patissiere, Fresh Mixed Berries £15

Lemon Meringue Tart

Lemon Curd, Italia Meringue £15

Seasonal Cheese Platter:

*Serves 4 people*

Truffle Glaze, Grapes, Chutney  
and Assorted Crackers £40

*Please choose one Starter, Main Course  
and Dessert for the entire party with  
exception of dietary requirements.*

**This includes:**

**3 Course Meal**

**Still and Sparkling Mineral Water**

**Tea and Coffee**

**Chocolate Petit Fours**

# Private Dining & Entertaining



## Roast Carvery

£60 per person  
Minimum No. 40 people

### Plated Starters

Choice of one

Cream of Roasted Tomato and Basil Soup

Seared Beef Carpaccio - Roast Fennel, Grilled Red Onions,  
Horseradish Cream, Grana Padano Crisps

Burrata - Heirloom Tomatoes,  
Rocket Leaves, Basil Cress, Basil Pesto

The Queen's Club Prawn Cocktail  
Baby Gem, Marie Rose Sauce

H. Forman & Son Smoked Salmon  
Traditional Garnish and Crème Fraîche

### Roast Carvery Buffet

Choice of two HG Walter Meats:

Striploin of Beef  
Corn-fed Chicken  
Leg of Lamb  
Pork Loin

Served with:

Cocotte Roast Potatoes, Broccoli Cheese Bake  
Vegetable Medley, Yorkshire Pudding

### Plated Desserts

Choice of one

The Queen's Club Eton Mess

Chocolate Fondant, Vanilla Ice Cream

Apple Tart Crumble, Vanilla Ice Cream

## Bowl Food Menu

### Starter

£12 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

£14 per dish

Chicken Tikka,  
Basmati Rice, Crispy Shallots,  
Naan Bread, Spicy Mango

Merguez Sausages,  
Harissa Mashed Potatoes, Mint Yoghurt

Farro Grain Risotto,  
Pepper and Tomato Sauce, Aubergine, Onions ●

Beef Stew,  
Sweet Mashed Potatoes, Gherkins, Peppers ▲

Sea Bass, Kale & Shallots,  
Crispy Leeks, Lemon Cream Sauce ▲

Gnocchi Arriabiata

### Desserts

£5.50 per dish

Chocolate Fondant, Cherries

White Chocolate Mousse

Eton Mess

## Cocktail Parties

Cocktail party menu from £30 per person

Please select six canapés from the menu below

### Cold Canapés

Beef Brisket - Horseradish Cream, Crouton

Tamari Beef - Tofu, Shiso Leaves ▲

Parma Ham - Grana Padano, Rocket ▲

Smoked Salmon - Beetroot Pancake

Haddock Rillettes - Mustard Aioli ▲

Chilled Leek & Potato Shooter ●

Goat's Cheese Bruschetta - Pine Nut Crumble ●

Montgomery Cheddar Biscuit - Fig Chutney ●

Traditional Smoked Salmon with Caviar

Tortilla Basket - Avocado, Tomato Salsa ●

### Hot Canapés

Jerk Beef Empanadas ▲

Lemon & Thyme Chicken Skewers ▲

Lamb Koftas - Mint Yoghurt

Cod Goujons - Black Sesame Seeds, Chilli

Tiger Prawn Tempura - Tamari & Lime Dip

Trout Fish Cakes - Caper Tartare ▲

Scallop - Pea Purée, Caviar ▲

Goats Cheese Filo Pastry - Honey & Pistachios ●

Vegetable Spring Rolls - Sweet Soy Sauce ●

Confit Duck Katafi - Hoisin Sauce

Beef & Rosemary Skewers ▲

Mushroom Arancini - Grana Padano ●

# Private Dining & Entertaining



## Meetings & Refreshments

Coffee, Tea & Biscuits  
£6 per person per serving

Orange Juice  
£14 (4 Pint Pitcher)

Coffee, Tea  
£4 per person per serving

Mineral Water  
£5.50 (litre)

## Breakfast Buffet

Full English  
2 Eggs, Grilled Bacon, Sausage, Tomatoes,  
Mushrooms, Hash Browns, Black Pudding  
£25 per person

Brioche Bun, Bacon or Sausage  
£7.50 per person

Freshly Cut Fruit Platter  
£6 per person

Toast with Preserves  
£5 per person

Sliced Avocado  
£4 per person

Charcuterie Board  
£12 per person

Mini Danish Pastry Selection  
£3.50 per person

Granola with Greek Yoghurt  
£4 per person

## Working Lunch Menus

**Baseline Menu**  
£28 per person

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

English Cheese Platter

Fruit Platter

**Sideline Menu**  
£30 per person

Bread Basket

Corn Fed Chicken Caesar Salad  
Greek Feta Salad with Baby Gem, Cucumber,  
Cherry Tomatoes, Olives, Lemon Dressing

Rocket & Parmesan Salad

Grilled Salmon

Quinoa Salad, Pomegranate  
and Aubergine Puree

Fruit Platter

**Service Line Menu**  
£35 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**

David Doyle – 020 7386 3432 – david.doyle@queensclub.co.uk

### **SPORTING DAYS**

Sally Phillips – 020 7386 3443 – sportingdays@queensclub.co.uk

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