



## 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 Crouton ●

Roast Tomato & Pepper Soup ●■

£13.50 per person

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

Burrata - Heirloom Tomatoes,  
Rocket Leaves, Basil Cress, Basil Pesto ● £19

Coconut Yoghurt - Celeriac Cucumber  
Roast Cherry Tomatoes, Kale, Seeds ●▲■ £17

Roast Beef Salad  
Fennel, Red Onion & Caper Salad,  
Horseradish Sour Cream, Baby Leaves ▲ £23

Smoked Salmon  
Traditional Garnish, Rye Crisps,  
Crème Fraiche ▲ £23

The Queen's Club Prawn Cocktail  
Baby Gem, Marie Rose Sauce ▲ £21

Crab & Avocado Tian  
Mango & Red Onion Salsa, Cress Leaves ▲ £26

Potted Salmon  
Ala Grecque Vegetables, Cucumber, Caviar ▲ £22

## Main Courses

Celeriac & Leek Rosti  
Carrot Purée, Caper & Red Onion Salsa,  
Saute Spinach, Peashoots ●▲■ £28

Roast Root Vegetable Parcel  
Lentils, Hazelnuts, Seeds, Mushroom Sauce ●■ £27

Stone Bass  
Celeriac Purée, Crushed New Potatoes with Dill & Pancetta,  
Kale, Grilled Fennel & Red Onion, Pickled Beetroot,  
Lemon & Caper Beurre Blanc ▲ £33

Chicken Breast  
Lyonnais Potatoes, French Beans & Shallots,  
Carrot Purée, Jus ▲ £35

Thai Style Cod  
Stir Fried Vegetables, Coconut Carrot Purée,  
Red Thai Pepper Sauce ▲ £42

Veal Fillet  
Mashed Parsnip Potatoes, Seasonal Mushrooms,  
Parship Crisps, Tarragon Jus ▲ £44

Beef Fillet  
Potato Galette, Watercress Purée, Spinach,  
Chantenay Carrots, Parsnip Aioli, Truffle Jus ▲ £46

Lamb Sirloin & Confit Lamb Shoulder Croquette  
Onion Soubise, Potatoes,  
Kale & Confit Onions, Gremolata, Jus £48

Guinea Fowl  
Macquire Potato, Braised Red Cabbage,  
Cauliflower Purée, Grilled Chicory, Blackberry Jus ▲ £43

Oven Roasted Halibut  
Jerusalem Artichokes, Tender Broccoli,  
Almond & Celeriac Purée, Saute Potatoes, Beurre Blanc ▲ £50

Scottish Salmon  
New Potatoes, Romanesco Florets with Mornay Flavours,  
Spinach & Grilled Fennel, Lemon Beurre Blanc with Caviar ▲ £40

## Desserts & Cheeses

The Queen's Club Eton Mess ▲● £12

Apple Crumble  
Vanilla Ice Cream ● £14

Chocolate Fondant  
Vanilla Ice Cream ● £15

Chocolate Sponge Cake  
Fresh Cream, Chocolate Ganache ● £14

Berry Tart  
Crème Pâtissière, Fresh Mixed Berries ● £14

Lemon Meringue Tart  
Lemon Curd, Italia Meringue ● £14

Grilled Pineapple  
Raspberries, Lemon Sorbet ●▲■ £14

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.  
Alternatives will be agreed for those  
with dietary requirements.*

**If a 3 Course Meal is booked,  
Still & Sparkling Mineral Water,  
Tea & Coffee and Chocolate Petit Fours  
will be included.**



# Private Dining & Entertaining

## Roast Carvery

£72 per person  
Minimum No. 40 people

### Plated Starters

Choice of one

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

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

Smoked Salmon  
Traditional Garnish and Crème Fraiche

### Roast Carvery Buffet

First HG Walter Meat:

Beef Striploin  
Cocotte Potatoes, Seasonal Vegetables,  
Yorkshire Pudding, Jus

Second HG Walter Meat choose from:

Spatchcock Free Range Chicken  
Cauliflower Gratin, Jus

Norfolk Turkey  
Nut Roast Stuffing, Chipolatas, Jus

Leg of Lamb  
Dijon Glazed Carrots & Leeks, Mint Sauce, Jus

Pork Rack  
Sage & Onion Stuffing, Apple Sauce, Jus

### Plated Desserts

Choice of one

The Queen's Club Eton Mess ●▲

Chocolate Fondant, Vanilla Ice Cream ●

Apple Crumble, Vanilla Ice Cream ●

Berry Tart, Crème Pâtissière, Fresh Mixed Berries ●

## Bowl Food Menu

Cold

£12 per dish

Chinese 5 Spiced Chicken Tian,  
Mango & Pomegranate Salad ▲

Goat's Cheese with Hazelnuts,  
Seeds & Herbs, Orange Essence ●

Crushed Avocado, Quinoa,  
Beetroot, Cherry Tomato, Miso Dressing ●

Potted Salmon,  
Vegetable Ala Grecque, Dill Sour Cream ▲

Hot

£15 per dish

Yellow Thai Curry, Jasmine Rice,  
Vegetables, Crispy Flat Bread ●■

Merguez Sausage, Sweet Potato Croquettes,  
Salsa, Harissa & Tomato Aioli

Pepper Arancini, Pepper Colois,  
Aubergine & Courgette ●■

Gnocchi with Caponata,  
Chilli & Pine Nut Oil, Basil Cress ●■

Beef Stew, Herb Mash Potato,  
Cornichons, Pearl Onions, Carrots ▲

Sea Bass, Sauté Potatoes, Greens & Shallots,  
Parsnip Soubise, Lemon Beurre Blanc ▲

Desserts

£7 per dish

Mini Berry Tart ●

Mini Apple Tart ●

Mini Pecan Tart ●

Mini Brownie ●

## Cocktail Parties

Cocktail party menu from £31.50 per person

Please select five canapés from the menu below

### Cold Canapés

Thai Marinated Vegetables  
Filled in Feuille de Brick Basket ●■

Crab Muffin, Celeriac & Fennel Remoulade,  
Bisque Aioli

Quail Egg, Pickled Beetroot & Goat's Cheese ●▲  
Confit Duck, Hoisin Sauce, Cucumber & Spring Onion

Smoked Salmon, Potato Blinis, Sour Cream, Caviar ▲

Beef Teriyaki with Stir Fried Vegetables ■

### Hot Canapés

Cod Goujons - Black Sesame Seeds,  
Chilli, Lime Aioli

Tiger Prawn Tempura - Tamari & Lime Dip

Corn Fed Chicken Skewer Breast,  
Chimichurri Sauce ▲■

Goat's Cheese & Pistachio Wrappers ●

Beef Fillet Skewers

Pepper Arancini Vegan ●■

Katafi Wrapped Korma Style Potato

Pork Bon Bon, Caramelized Red Cabbage,  
Coriander Aioli

Lamb Croquettes,  
Tarragon & Pickled Shallots



# Private Dining & Entertaining

## Meetings & Refreshments

Coffee, Tea & Biscuits  
£6.50 per person per serving

Orange Juice  
£16 (4 Pint Pitcher)

Coffee, Tea  
£3.50 per person per serving

Mineral Water  
£5.50 (750ml)

## Breakfast Buffet

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

Brioche Bun, Bacon or Sausage  
£7 per person

Freshly Cut Fruit Platter  
£5 per person

Toast with Preserves  
£4.50 per person

Sliced Avocado  
£3.50 per person

Charcuterie Board  
£12 per person

Mini Danish Pastry Selection  
£2.50 per person

Granola with Greek Yoghurt  
£5 per person

## Working Lunch Menus

**Baseline Menu**  
£32 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**  
£34 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 Purée

Fruit Platter

**Service Line Menu**  
£36 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**

Aaron Whitlock – 020 7386 3432 – [privatedining@queensclub.co.uk](mailto:privatedining@queensclub.co.uk)

#### **SPORTING DAYS**

George Martin – 020 7386 3452 – [sportingdays@queensclub.co.uk](mailto:sportingdays@queensclub.co.uk)

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