



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
£17.50

All soups can be dairy and gluten free on request

Coconut Yoghurt
Celeriac Cucumber Roast Cherry
Tomatoes, Kale, Seeds ●▲■ £21.50

Burrata
Heirloom Tomatoes, Rocket Leaves,
Basil Cress, Basil Pesto ● £24

The Queen's Club Prawn Cocktail
Baby Gem, Marie Rose Sauce ▲ £26.50

Potted Salmon
Ala Grecque Vegetables,
Cucumber, Caviar ▲ £27.50

Smoked Salmon Traditional Garnish,
Rye Crisps, Crème Fraiche ▲ £28.50

Roast Beef Salad
Fennel, Red Onion & Caper Salad, Horseradish
Sour Cream, Baby Leaves ▲ £28.50

Crab & Avocado Tian
Mango & Red Onion Salsa, Cress Leaves ▲ £32.50

Main Courses

Celeriac & Leek Rosti
Carrot Puree, Caper & Red Onion Salsa, Sauté Spinach, Pea
shoots ●▲■ £36

Roast Root Vegetable Parcel
Lentils, Hazelnuts, Seeds, Mushroom Sauce ●■ £35

Stone Bass
Celeriac Puree, Crushed New Potatoes with Dill & Pancetta,
Kale, Grilled Fennel & Red Onion, Pickled Beetroot,
Lemon & Caper Beurre Blanc ▲ £42

Chicken Breast
Lyonnais Potatoes, French Beans & Shallots,
Carrot Purée, Jus ▲ £44.50

Thai Style Cod
Stir Fried Vegetables, Coconut Carrot Puree, Red Thai
Pepper Sauce ▲ £52.50

Scottish Salmon
New Potatoes, Romanesco Florets with Mornay Flavours,
Spinach & Grilled Fennel,
Lemon Beurre Blanc with Caviar ▲ £50

Guinea Fowl
Macquire Potato, Braised Red Cabbage, Cauliflower Puree,
Grilled Chicory, Blackberry Jus ▲ £54

Veal Fillet
Mashed Parsnip Potatoes, Seasonal Mushrooms, Parsnip
Crisps, Tarragon Jus ▲ £55

Beef Fillet
Potato Galette, Watercress Purée, Spinach, Chantenay
Carrots, Parsnip Aioli, Truffle Jus ▲ £57.50

Lamb Sirloin
Confit Lamb Shoulder Croquette
Onion Soubise, Potatoes, Kale & Confit Onions,
Gremolata, Jus £60

Oven Roasted Halibut
Jerusalem Artichokes, Tender Broccoli, Almond & Celeriac
Puree, Sauté Potatoes, Beurre Blanc ▲ £62

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 ● £14

Berry Tart
Crème Pâtisserie, 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 ● £36

Coffee & Tea
Chocolate Petit Fours £5

*Please choose one Starter, Main Course
and Dessert for the entire party.
Alternatives will be agreed for those
with dietary requirements.*



Private Dining & Entertaining

Roast Carvery

£88 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 ●
Grilled Pineapple ●

Bowl Food Menu

Cold

£14.50 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

£18 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

£8.50 per dish

Mini Berry Tart ●

Mini Apple Tart ●

Mini Pecan Tart ●

Mini Brownie ●

Cocktail Parties

Cocktail party menu from £44 per person

Five Canapés for £44, Six Canapés for £46

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
£7.50 per person per serving

Coffee, Tea
£4.50 per person per serving

Orange Juice
£19 (4 Pint Pitcher)

Mineral Water
£6.50 (750ml)

Breakfast Buffet

Full English
2 Eggs, Grilled Bacon, Sausage, Tomatoes,
Mushrooms, Hash Browns, Black Pudding
£30 per person

Brioche Bun, Bacon or Sausage
£8.50 per person

Freshly Cut Fruit Platter
£6 per person

Toast with Preserves
£5.50 per person

Sliced Avocado
£4.50 per person

Charcuterie Board
£14.50 per person

Mini Danish Pastry Selection
£4.50 per person

Granola with Greek Yoghurt
£6 per person

Working Lunch Menus

Baseline Menu

£38 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

£40.50 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

£43 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

Events team – 020 7386 3443 – events@queensclub.co.uk

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