

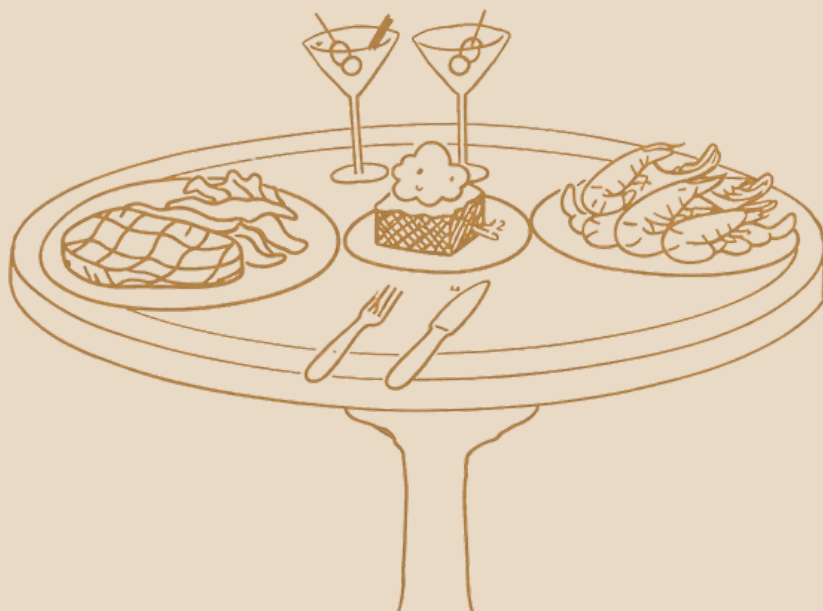


CHRISTOPHER'S

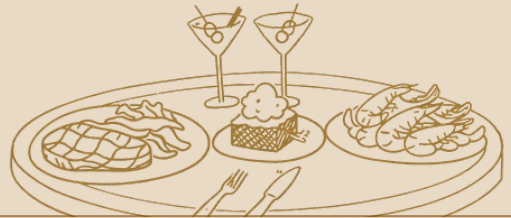
SET MENUS

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Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. (v) vegetarian, (vg) vegan, (gf) gluten free
A 15% service charge will be added to your bill | All prices are inclusive of VAT



SET MENUS



3 COURSES | £65

Jerk-spiced shredded chicken tacos | Red cabbage slaw, smashed avocado, sweet potato crisps, crème fraîche

Harissa grilled shrimps | Black bean & tomato salsa, corn cakes

Caesar salad (v) | Romaine lettuce, focaccia croutons, parmesan (Vg option available)

Blackened Salmon | Jambalaya risotto

Chipotle chicken breast | Red rice, chilli, lime & cabbage slaw

C's pink sauce rigatoni | (Add shrimps £9)

New York vanilla cheesecake | Berry compote

Warm chocolate fudge brownie | Vanilla bean ice cream, Valrhona chocolate sauce

Pecan pie | Espresso ice cream, candied pecans

3 COURSES | £70

Dynamite shrimp tempura tacos | Chilli mayo, cabbage, avocado

Slow cooked lamb tortilla | Apple & avocado slaw

Christopher's chopped salad (v) | Iceberg lettuce, cucumber, tomato, corn, avocado, mozzarella, balsamic & honey mustard dressing (Vg option available)

Chipotle chicken breast | Red rice, chilli, lime & cabbage slaw

Seared wild bass | Smashed jersey royals, smoked almond crumble, orange & cardamom dressing

USDA prime rib-eye steak | Chimichurri sauce, fries, chilli almond broccoli (£10 supplement)

Wild mushroom linguine | Crème fraîche (add chargrilled chicken £9)

Coconut & lime parfait | Almond sponge, lime granita

Warm chocolate fudge brownie | Vanilla bean ice cream, Valrhona chocolate sauce

Pecan pie | Espresso ice cream, candied pecans

3 COURSES | £80

Buffalo mozzarella (v) | Grilled peaches, arugula

Wagyu beef carpaccio

Lobster bisque | Lobster dumplings

Berberé marinated lamb chops | Cumin spiced lamb shoulder, pomegranate yoghurt, mango jam

Seared wild bass | Smashed jersey royals, smoked almond crumble, orange & cardamom dressing

Scottish 8oz fillet | Peppercorn sauce, steamed spinach, parmesan truffle fries (£15 supplement)

Asparagus, caramelised piquillo pepper & goats curd tarte tatin (v)

Warm chocolate fudge brownie | Vanilla bean ice cream, Valrhona chocolate sauce

Coconut & lime parfait | Almond sponge, lime granita

Pecan pie | Espresso ice cream, candied pecans

CANAPE MENU

We recommend: 8 canapés per person for a 2-hour Reception or 10 canapés per person for a 3-hour Reception



5 EACH

Deep-fried Mozzarella Balls

Marinara sauce

Minted Pea Risotto

Corn Cakes

Guacamole, tomato & red onion salsa

Zucchini Tempura Fries

Ginger soy dip

5.5 EACH

Southern-Grilled Chicken Satay

Spicy peanut dip

Smoked Salmon

Rye bread, sour cream & capers

Shrimp & Salmon Fishcake

Harissa or basil mayo

Tuna Tacos

Tuna tartare, avocado, wasabi mayo

6 EACH

Seared Beef

Mini bruschetta, rocket pesto

Mini BBQ-rubbed Hamburger

Mustard aioli

Mini Fish & Chips

Tartare sauce

Pulled Pork Mini Rolls

Caramelised onions

Wild Mushroom & Truffle Crostini (v)

Popcorn shrimp guacamole

Beetroot Macaroons (v)

Horseradish cream

Mini Reuben Sandwich

Salt beef, sauerkraut, dill pickle mayo

6.25 EACH

Fried Calamari

Harissa mayo

Spiced Lamb Burgers

Tzatziki

Chicken & Tarragon Mousse

Rice cracker

6.50 EACH

Tuna Tartare

Guacamole

Mini Crab Cakes

Red pepper mayo

9 EACH

Seared Scallop

Pea & mint purée

Foie Gras ‘Lollipop’

Sauterne jelly, pistachio praline

BOWL FOOD

Lamb Cutlet

Lentils & quinoa

15

Blackened Salmon

Jambalaya risotto

13

Guacamole

Chilli, lime, coriander, smoked

paprika, tortilla chips

10

Minted Pea Risotto (v)

12

Maccheroncini (v)

Baby tomato, spinach, ricotta

11

Blackened Shrimp

Corn cake, black bean salsa

15

Cajun Spiced Chicken

Apple coleslaw, avocado, sweet potato

13

mash

Christopher’s Chopped Salad (v)

Iceberg lettuce, cucumber, tomato, corn,

avocado, mozzarella, balsamic & honey

mustard dressing (Vg option available)

11

SMALL BOWLS

Marinated Olives

7

Mixed Spiced Nuts

7

Chunky Fries

7

Chilli mayo

SUBSTANTIAL

Seared Philly Steak Mini Rolls

10

Mini Lobster Rolls

13

Crispy Shrimp Sliders

7.25

SWEET | 5 EACH

Mini Chocolate Brownie

Mini New York Cheesecake

Mini Pecan Maple Pie

Mini Ice Cream Cones

BREAKFAST OPTIONS



BUFFET STYLE BREAKFAST | 35 PER PERSON

Scrambled Eggs | Smoked Salmon | Sausages | Oven-roasted Tomatoes | Boston Baked Beans | Sweet-cured Crispy Bacon | Baked Potato Rosti | Warm Sourdough Bread | Buttermilk Pancakes (v) with maple syrup | Blueberry Buttermilk Pancakes (v) with blueberry compote | Unlimited Filter Coffee | English Breakfast Tea

PLATED BREAKFAST | 30 PER PERSON

Choose between: Smoked Salmon & Scrambled Eggs | Buttermilk Pancakes with Maple Cured Bacon
Served on side table: Grapefruit & Orange Segments | Figs & Dates with Greek Yoghurt & Maple Syrup | Warm Sourdough Bread | Unlimited Filter Coffee | English Breakfast Tea

CONTINENTAL BREAKFAST | 30 PER PERSON

Selection of Breakfast Pastries | Selection of Ham & Cheese | Selection of Fresh Fruit | Greek Yoghurt | Warm Sourdough Bread | Unlimited Filter Coffee | English Breakfast Tea

EXTRAS

Jugs of Orange Juice (Additional £18) 4/5 glasses
Still or Sparkling Water (Additional £6)

WEEKEND BRUNCH MENU 3 COURSE | 55 PER PERSON

AVAILABLE SATURDAY AND SUNDAY, 11AM – 4PM

Christopher's chopped salad (v)

Iceberg lettuce, cucumber, tomato, corn, avocado, mozzarella, balsamic & honey mustard dressing (Vg option available)

Avocado & Tomato Sourdough Toast (v)

Feta crumble, chilli, lime, flaxseeds

Buttermilk Pancakes

Maple-cured bacon, maple syrup

Fried Chicken & Waffles

Chipotle sauce, maple syrup

Wagyu Burger (£6 supplement)

Lettuce, tomato, mayo, caramelised onions, dill pickle, Monterey Jack cheese

Huevos California

Tortilla, chilli salsa, guacamole, Monterey Jack cheese, fried eggs

Eggs Benedict

Ice creams / Sorbets (2 scoops)

Chocolate, honeycomb, espresso, vanilla, pistachio / raspberry, mango, lemon, blood orange, elderflower

Pecan Pie

Espresso ice cream, candied pecans

New York Cheesecake

Berry compote

Chocolate Brioche French Toast (£10 supplement)

(Milk or dark), vanilla ice cream, chocolate sauce

SIDES | 6.5 EACH

Fries | Sweet potato fries | Tobacco onion rings | Baked potato rosti | Honey-roasted carrots | Chilli almond broccoli (£8)

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL | ALL PRICES ARE INCLUSIVE OF VAT
(V) VEGETARIAN, (VG) VEGAN, (GF) GLUTEN



CHRISTOPHER'S

PRIVATE DINING IN THE HEART
OF COVENT GARDEN

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