



CHRISTOPHER'S



CLUB ROOM

PRIVATE DINING



Christopher's Club Room serves as an exclusive retreat to host anything from sit-down lunches and dinners, to private drinks parties, launch events and corporate presentations throughout the day. Completely self contained, equipped with audio-visual facilities (including a TV screen) and Wi-Fi, and with its own bar and tailored menus available, the flexible space is suited to all private occasions.

“THE FOOD IS SUPERB, AND SO IS THE WINE.”

COND NAST TRAVELLER

The Club Room can accommodate up to 40 guests seated and up to 80 for standing events. There is no room hire charge and a bespoke menu is offered so guests are not limited to having the same dishes. Our experienced team at Christopher's will make sure your event runs perfectly, tailoring menus and layouts to meet your every need.

The Club Room is available from 8am - 11am for breakfasts, midday till 4pm for lunch, and until 1am for evening events.

CLUB ROOM BOOKINGS & RESERVATIONS:

0207 240 4222 / CLUBROOM@CHRISTOPHERSGRILL.COM



CHRISTOPHER'S

CHRISTMAS MENUS

Available in the Club Room for up to 40 guests
Complimentary Crackers & Filter Coffee included

Choose 3 options per course / £85
Choose 4 options per course / £90
Choose 5 options per course / £100

Roast Sweetcorn & Chorizo Chowder

corn crisps, coconut cream *(vg option available)*

Maryland Crab Cake

harissa aioli, arugula, tomato jam

Seared Wagyu Beef

truffle polenta, caramelised onions

Crispy Duck Salad

radish & kohlrabi slaw, mandarin, cashews, tamarind & ginger dressing

Butternut Squash, Beetroot & Goats Curd *(v)*

toasted brioche, pistachio praline dressing

Roasted Corn-fed Chicken

parmesan creamed corn, honey-glazed carrots,
cherry stuffing, thyme gravy

Seared Sea Bass

gruyère crust, basil cream

USDA Prime Rib-Eye Steak (£15 supplement) *(served medium)*

steamed spinach, fries, horseradish ketchup, chimichurri sauce

Artichoke & Ricotta Soufflé *(v)*

sautéed beets, artichoke emulsion

Slow-cooked Ballotine of Organic Turkey

chestnut cherry stuffing, creamed potatoes, buttered beans, cranberry relish
(pre-order of confirmed numbers for turkey required 48-hours prior to event)

Caramelised Apple & Cinnamon Pudding

vanilla custard

Chocolate Almond Cake *(gf)*

pistachio ice cream

New York Vanilla Cheesecake

honeycomb ice cream, berry compote

Pecan Pie

salted caramel ice cream, candied pecans

Vanilla Bean Pannacotta

spiced plums & clementines

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**.

| A 13.5% service charge applies | All prices are inclusive of VAT | *(v)* vegetarian, *(vg)* vegan, *(gf)* gluten free



CHRISTOPHER'S

WINE LIST

CHAMPAGNE

BRUT NON-VINTAGE

		Glass	Bottle
02	Laurent-Perrier La Cuvée Brut, NV	20	110
04	Veuve Clicquot-Posardin 'Yellow Label Brut', NV		120
05	Bolinger Special Cuvée NV		110
06	Charles Hiedsieck Blanc de Blancs, NV		130
09	Laurent-Perrier Blanc de Blancs, NV		185

VINTAGE & PRESTIGE CUVEE

		BOTTLE
10	Laurent-Perrier Brut Millésimé 2012	240
12	Charles Hiedsieck Millésimé 2008	190
13	Laurent-Perrier Grand Siècle, NV	280
14	Veuve Clicquot Ponsardin La Grande Dame, 2012	360

ROS

		Glass	Bottle
08	Laurent-Perrier Cuvee Rose, NV	28	160

BRUT NATURE

		BOTTLE
07	Laurent-Perrier Ultra Brut, NV	125

ENGLISH SPARKLING

		Glass	Bottle
03	Rathfinny Wine Estate Classic Cuvée Brut, NV	14	80
17	Rathfinny Wine Estate Blanc de Blancs, NV		100
18	Rathfinny Wine Estate Blanc de Noirs		100

MAGNUMS

		Bottle
15	Laurent-Perrier Brut Magnum, NV	210
16	Laurent-Perrier Cuvée Rosé Brut Magnum, NV	310

SPARKLING WINE

		Glass	Bottle
01	Ca'Di Alte Prosecco Extra Dry, NV	12	65

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**.

WHITE WINES

LIGHT

ITALIAN VARIETIES

		750 ML BOTTLE
121	CANTINA DI CUSTOZA, CUSTOZA BIANCO 2022, Veneto, Italy	35
146	PONTE DEL DIAVOLO, PINOT GRIGIO 2021, Friuli-Venezia Giulia, Italy	50
132	TERRE ANTICHE, GAVI DI GAVI 2022, Piemonte, Italy	46

FRENCH VARIETIES

		750 ML BOTTLE
104	CHATEAU DU COING DE ST. FIACRE, MUSCADET SEVRE & MAINE 'SUR LIE' 2020, Loire, France	45
133	DOMAINE DES CORBILLIERES, TOURAINE, SAUVIGNON BLANC 2021, Loire, France	48
155	JEAN-CHRISTOPHE PERRAUD, TERROIR DE NANCELLES, M CON-VILLAGES 2021, Mâconnais, Burgundy, France	65
102	MONTAGNAC TERRES ROUGES, PICPOUL DE PINET 2019, Languedoc-Roussillon, France	50

GERMAN & AUSTRIAN VARIETIES

		750 ML BOTTLE
175	GRUNER VELTLINER, LOIMER 2021, Kamptal, Austria	55
127	MAXIMIN GRUNHAUS, 'MONOPOL', RIESLING 2021, Mosel, Germany	65

SOUTH AFRICA VARIETIES

		750 ML BOTTLE
141	KLOOF STREET, OLD VINES CHENIN BLANC 2021, Swartland, South Africa	55
123	FAIRVIEW CHENIN BLANC 2022, Swartland, South Africa	45

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**.

WHITE WINES

MEDIUM

FRENCH VARIETIES

		750 ML BOTTLE
115	MAS LA CHEVALIERE, VIOGNIER 2022, Langudeoc, France	45
153	CAVE DE HUNAWIHR, GEWURZTRAMINER RESERVE 2020, Alsace, France	52
122	DOMAINE ROC DE L'ABBAYE 'L'ANTIQUE', FLORIAN MOLLET SANCERRE L'ANTIQUE 2021, Loire, France	120
160	DOMAINE CORINNE PERCHAUD, CHABLIS 2021, Burgundy, France	70
143	DOMAINE VRIGNAUD 'FOURCHAUME', CHABLIS 1ER CRU 2019/2020, Burgundy France	100

USA VARIETIES

		750 ML BOTTLE
129	DE LOACH, RUSSIAN RIVER VALLEY CHARDONNAY 2020, Sonoma County, California, USA	80
106	PINE RIDGE, CHENIN BLANC 2021, Napa Valley, USA	65
131	ARNEIS, SEGHEISIO 2018, Russian River Valley, USA	80
124	HANNA RUSSIAN RIVER VALLEY, SAUVIGNON BLANC 2021, California, USA	90

AUSTRALIAN & NEW ZEALAND VARIETIES

		750 ML BOTTLE
176	GREYWACKE, SAUVIGNON BLANC 2022, Marlborough, New Zealand	70
116	JOHN DUVAL 'PLEXUS', VIOGNIER 2020, Barossa Valley, Australia	74
136	TRINITY HILL 'GIMBLETT GRAVELS', MARSANNE / VIOGNIER 2018, Hawkes Bay, New Zealand	75

IBERIAN VARIETIES

		750 ML BOTTLE
100	LAGAR DE PINTOS, R AS BAIXAS ALBARIÑO 2021, Rías Baixas, Galicia, Spain	70
110	IZADI, RIOJA 'SELECCI N' BLANCO 2021, Rioja Alavesa, Rioja, Spain	60

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**.

WHITE WINES

FULL

FRENCH VARIETIES

**750 ML
BOTTLE**

147	DOMAINE LA SOUFRANDISE 'VIEILLES VIGNES', POUILLY FUSS 2022, Burgundy, France	82
126	DOMAINE DU TUNNEL, SAINT-PERAY, SAUVIGNON BLANC 2019, Rhone, France	120
108	MAISON LES ALEXANDRINS, CONDRIEU 2019, Rhone, France	130
156	DOMAINE DE BEL AIR, POUILLY-FUM 2022, Loire, France	75
161	DOMAINE BORGEOT 'VIEILLES VIGNES', CHASSAGNE-MONTRACHET 2020, Burgundy, France	210
137	BADER-MIMEUR BOURGOGNE ALIGOT 2020, Burgundy, France	80

ITALIAN VARIETIES

750 ML BOTTLE

145	LIVIO FELLUGA 'LLLIVIO' 2018, Colli Orientali, Italy	105
-----	--	-----

USA VARIETIES

**750 ML
BOTTLE**

148	LITTORAI 'B.A. THIEROT VINEYARD', BIODYNAMIC CHARDONNAY 2018, Sonoma Coast, USA	210
157	PETER FRANUS CARNEROS, CHARDONNAY 2016, Napa Valley, USA	145

SOUTH AFRICA VARIETIES

**750 ML
BOTTLE**

171	THORNE & DAUGHTERS, 'ROCKING HORSE' CAPE WHITE BLEND 2021, Wellington, Western Cape, South Africa	80
-----	---	----

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 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

ROS WINES

ITALIAN VARIETIES

191 **A MANO, PRIMITIVO ROSATO**
2022, Puglia, Italy

**750 ML
BOTTLE**
60

FRENCH VARIETIES

195 **CH TEAU BEAULIEU, 'CUV E ALEXANDRE' COTEAUX D'AIX-
EN-PROVENCE**
2022, Coteaux d'Aix-en-Provence, Provence, France

**750 ML
BOTTLE**
55

192 **QUATRE VIN ROS**
2021, Provence, France

70

SOUTH AFRICA VARIETIES

193 **JORDAN CHAMELEON ROS**
2021, Stellenbosch, South Africa

**750 ML
BOTTLE**
50

RED WINES

LIGHT

ITALIAN & IBERIAN VARIETIES

205 **FANTINI FARNESE, ORGANIC MONTEPULCIANO D'ABRUZZO**
2019, Abruzzo, Italy

**750 ML
BOTTLE**
50

241 **ALLEGRI, VALPOLICELLA CLASSICO**
2022, Veneto, Italy

48

254 **CURATOLO ARINI NERO D'AVOLA**
2020/2021, Sicily, Italy

52

244 **SAN POLO, ROSSO DI MONTALCINO**
2019/2020, Montalcino, Tuscany, Italy

80

207 **EVARISTO, VINO REGIONAL LISBOA TINTO**
2021, Lisboa, Portugal

34

FRENCH VARIETIES

217 **FAMILLE PERRIN, COTES DU RHONE**
2020, Rhone, France

**750 ML
BOTTLE**
55

252 **DOMINIQUE MOREL, FLEURIE**
2021, Beaujolais, France

72

238 **DOMAINE DU CH TEAU PHILIPPE LE HARDI, MERCUREY ROUGE
'LES CHENEAULTS'**
2020, Côte Chalonnaise, Burgundy, France

76

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**.

RED WINE

MEDIUM

ARGENTINIAN & CHILEAN VARIETIES		750 ML BOTTLE
221	ALTOS 'TERROIR UCO', MALBEC 2020, Mendoza, Argentina	60
214	AMALAYA 'GRAN CORTE', MALBEC 2021, Calchaqui Valley, Argentina	60
266	KAIKEN 'ULTRA', MERLOT 2018, Mendoza, Argentina	56
227	BODEGAS COLOMÉ 'Authentico', Malbec 2020/2021, Salta, Argentina	92
239	MONTES 'OUTER LIMITS', PINOT NOIR 2020, Zapallar, Chile	75
FRENCH VARIETIES		750 ML BOTTLE
213	DOMAINE DE CASTELNAU GARENNE, SYRAH 2020, Pic Saint-Loup, Languedoc, France	42
250	MAISON LES ALEXANDRINS, CROZES HERMITAGE 2020/2021, Rhone, France	75
289	HAUTES COTES DE NUITS 'LA CROIX', BOURGOGNE 2019/2020, Burgundy, France	135
AUSTRALIAN VARIETIES		750 ML BOTTLE
269	WILLUNGA 100, SYRAH / VIOGNIER 2020, McLaren Vale, Australia	50
SOUTH AFRICA VARIETIES		750 ML BOTTLE
245	JORDAN CHAMELEON, NO ADDED SULPHUR, MERLOT 2021, Stellenbosch, South Africa	50

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**.

RED WINES

MEDIUM

IBERIAN VARIETIES		750 ML BOTTLE
218	FAMILIA CASTANO 'COLECCION', MONASTRELL / CABERNET SAUVIGNON 2015/2016, Murcia, Spain	50
ITALIAN VARIETIES		750 ML BOTTLE
274	POGGIO AL TESORO 'IL SEGGIO', BOLGHERI DOC 2020, Tuscany, Italy	80
USA VARIETIES		750 ML BOTTLE
234	FOG MOUNTAIN, CABERNET SAUVIGNON 2021, California, USA	60
267	RUTHERFORD HILL, MERLOT 2018, Napa Valley, USA	125
276	DUELING PISTOLS, PETIT SYRAH / CABERNET SAUVIGNON 2016, California, USA	160
200	PETER FRANUS CARNEROS, MERLOT 2018, Napa Valley, USA	160
212	DE LOACH 'HERITAGE COLLECTION', PINOT NOIR 2020, California, USA	55
233	TABLAS CREEK, PETELIN DE TABLAS ROUGE 2018, Pao Robles, USA	78
248	RACINES, PINOT NOIR 2018, Santa Rita Hills, USA	165
GERMAN VARIETIES		750 ML BOTTLE
202	WALT, PINOT NOIR 2020, Pfalz, Germany	48

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**.

RED WINES

FULL

USA VARIETIES		750 ML BOTTLE
278	THE FEDERALIST, BOURBON BARREL AGED, CABERNET SAUVIGNON 2017, California, USA	105
279	PETER FRANUS BRANDLIN, ZINFANDEL 2019, Napa Valley, USA	155
283	THE FOG MONSTER, PETIT SIRAH 2016, El Dorado County, USA	120
277	LE CLOS JORDANNE 'LE GRAND CLOS', PINOT NOIR 2018, Niagara, USA	105
282	SEGHEISIO 'SONOMA COUNTY', ZINFANDEL 2019, Sonoma, USA	82
255	PHILIP SHAW NO 17, MERLOT/CABERNET FRANC/CABERNET SAUVIGNON 2019, Orange, Australia	85

FRENCH VARIETIES		750 ML BOTTLE
224	CH TEAU PETIT-VILLAGE 'LE JARDIN DE PETIT-VILLAGE' POMEROL 2019, Bordeaux, France	155
272	CH TEAU LAROSE PERGANSON CRU BOURGEOIS SUP RIEUR 2018, Bordeaux, France	82
216	CH TEAU VAUDIEU 'CLOSERIE DE VAUDIEU', CHATEAUNEUF-DU-PAPE 2020/2021, Rhone, France	80
201	DOMAINE DE GALUVAL LE COQ VOLANT ROUGES, SYRAH & GRENACHE 2020, Rhone, France	65

AUSTRALIAN VARIETIES		750 ML BOTTLE
280	HENSCHKE, 'KEYNETON EUPHONIUM' BAROSSA SHIRAZ/CABERNET SAUVIGNON/MERLOT/CABERNET FRANC 2017, Barossa, South Australia, Australia	130
285	THE HEDONIST, SHIRAZ ORGANIC / BIODYNAMIC 2019, McLaren Vale, Australia	75

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 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

RED WINES

FULL

IBERIAN VARIETIES

**750 ML
BOTTLE**
150

265 **CASA FERREIRINHA 'QUINTA DA LEDA', DOURO TINTO**
2017, Douro, Portugal

ITALIAN VARIETIES

**750 ML
BOTTLE**

209	DIEVOLE, CHIANTI CLASSICO 2019, Tuscany, Italy	72
270	TORRE DEL FALASCO, AMARONE DELLA VALPOLICELLA 2018, Veneto, Italy	92
251	FOSSACOLLE, BRUNELLO DI MONTALCINO 2017/2018, Tuscany, Italy	125
271	CEPPARELLO, ISOLE E OLENA 2018, Tuscany, Italy	255
237	DOMENICO CLERICO, BAROLO DI MONFORTE D'ALBA 2018, Langhe, Piemonte, Italy	135

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 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

MAGNUMS

		1500 ML BOTTLE
400	COTO DE IMAZ RIOJA RESERVA, EL COTO 2016, Rioja, Spain	120
401	KAIKEN ULTRA, MALBEC 2018, Mendoza, Argentina	130
403	CH TEAU PETIT-VILLAGE 'LE JARDIN DE PETIT-VILLAGE' POMEROL 2012, Bordeaux, France	280

DESSERT WINES

		75 ML GLASS	375 ML BOTTLE
51	RUTHERGLEN MUSCAT, NV Victoria, Australia	9	42
52	DOMAINE CAUHAPE 'SYMPHONIE DE NOVEMBRE', JURACON 2017, France	11	50
53	CH TEAU LAVILLE, SAUTERNES 2018, Bordeaux, France		60

PORT WINES

		75 ML GLASS	1000 ML BOTTLE
80	SANDEMAN, UNFILTERED LATE BOTTLED VINTAGE PORT 2016, Douro, Portugal	8	90
81	SANDEMAN, 10-YEAR-OLD TAWNY PORT NV, Douro, Portugal	10	110
83	BARROS VINTAGE PORT 2000, Douro, Portugal		120

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 13.5% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

CANAPE MENU

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

VEGETARIAN — 5 EACH

- Deep-fried Mozzarella Balls**
Marinara Sauce
- Minted Pea Risotto**
- Corn Cakes**
Guacamole, Tomato & Red Onion Salsa
- Zucchini Tempura Fries**
Ginger Soy Dip
- Padrón Peppers**

CANAPES — 5.5 EACH

- Southern-grilled Chicken Satay**
Spicy Peanut Dip
- Smoked Salmon**
Rye Bread, Sour Cream & Capers
- Shrimp & Salmon Fishcake**
Harissa or Basil Mayo

CANAPES — 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

BOWL FOOD

Price per bowl

- | | |
|--|----|
| Lamb Cutlet | 15 |
| Lentils & Quinoa | |
| Blackened Salmon | 13 |
| Jambalaya Risotto | |
| Minted Pea Risotto (v) | 12 |
| Maccheroncini (v) | 11 |
| Baby Tomato, Spinach, Ricotta | |
| Blackened Shrimp | 15 |
| Corn Cake, Black Bean Salsa | |
| Cajun Spiced Chicken | 13 |
| Apple Coleslaw, Avocado,
Sweet Potato Mash | |
| Santa Fe Salad (vg) | 11 |
| Avocado, Blackbeans, Tomato,
Corn, Cilantro & Lime Dressing | |

SMALL BOWLS

Price per bowl

- | | |
|----------------------------------|---|
| Marinated Olives | 7 |
| Mixed Spiced Nuts | 7 |
| Chunky Fries, Chilli Mayo | 7 |

CANAPES — 6.25 EACH

- Fried Calamari**
Harissa Mayo
- Spiced Lamb Burgers**
Tzatziki
- Chicken & Tarragon Mousse**
Rice Cracker

CANAPES — 6.50 EACH

- Tuna Tartare**
Guacamole
- Mini Crab Cakes**
Red Pepper Mayo

CANAPES — 9 EACH

- Seared Scallop**
Pea & Mint purée
- Foie Gras 'Lollipop'**
Sauterne Jelly, Pistachio Praline

SUBSTANTIAL —

- | | |
|---------------------------------------|----|
| Seared Philly Steak Mini Rolls | 10 |
| Mini Lobster Rolls | 13 |

SWEET — 5 EACH

- Mini Chocolate Brownie**
- Mini New York Cheesecake**
- Mini Pecan Maple Pie**
- Mini Ice Cream Cones**

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**.

BREAKFAST OPTIONS

(NB: bespoke menus available on request)

BUFFET STYLE BREAKFAST 35 PER PERSON

Scrambled Eggs, Smoked Salmon, Sausages, Oven-roasted Tomatoes,
Boston Baked Beans, Sweet-cured Crispy Bacon, Hash Browns

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

or

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 £4)

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**.

WEEKEND BRUNCH MENU

AVAILABLE SATURDAY AND SUNDAY, 11AM - 2PM

3 COURSES / £55

Granola (v)

coconut yoghurt, chia seeds, honey, berries

Avocado & Tomato Sourdough Toast (v)

feta crumble, chilli, lime, flaxseeds

Buttermilk Pancakes

maple-cured bacon, maple syrup

Fried Chicken & Waffles

chipotle sauce, lime and coconut yoghurt

Wagyu Burger

lettuce, tomato, mayo, caramelised onions, dill pickle,
monterey jack cheese

Huevos California

tortilla, chilli salsa, guacamole, monterey jack cheese, fried eggs

Eggs Benedict

Vanilla Bean Pannacotta

spiced plums & clementines

Pecan Pie

salted caramel ice cream, candied pecans

New York Vanilla Cheesecake

pistachio ice cream, berry compote

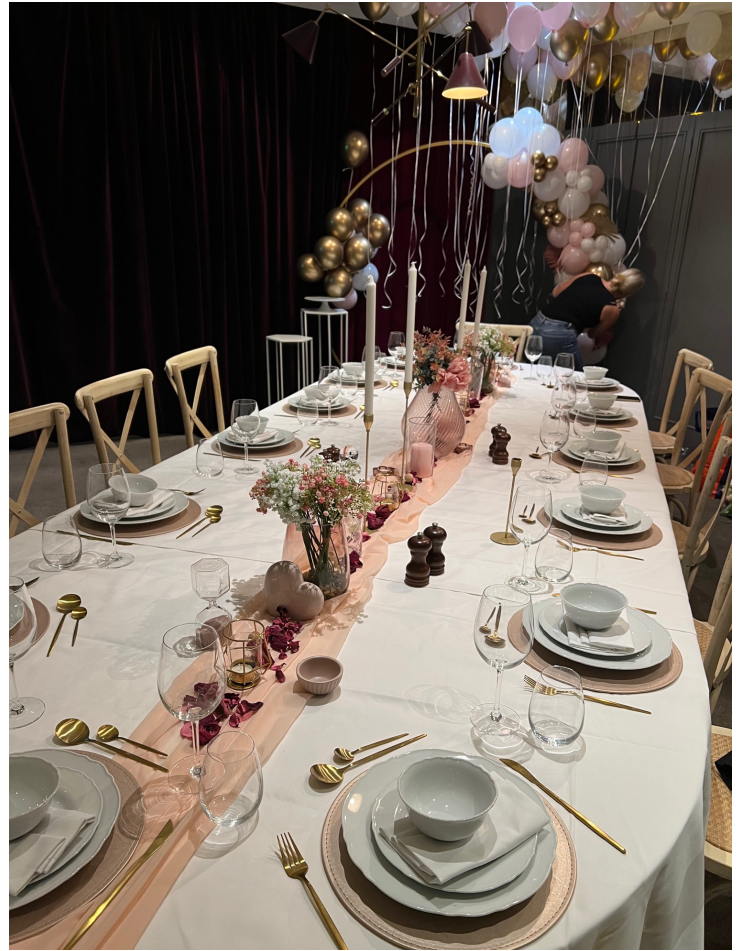
Chocolate Brioche French Toast (£5 supplement)

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

Sides / £6 each

Fries, Sweet Potato Fries, Tobacco Onion Rings, Hash Browns,
Honey-roasted Carrots, Chilli Almond Broccoli

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**.



FACILITIES & FURTHER INFORMATION

- Capacity: 40 seated (up to 22 on one table) / 80 standing reception
- Access, service & departure times:
Breakfast 8am – 11am
- Brunch (Saturday & Sunday) 11.30am – 4pm
Lunch 12pm – 4pm
- Dinner 6pm – midnight (Friday/Saturday till 1am)
- Complimentary menu cards & place cards are provided depending on your requirements.
- Complimentary flowers are provided in the Club Room. However, should you require bespoke arrangements, we can provide further quotations from florists.
- Complimentary candles are supplied to suit your table layout.
- Should you prefer to bring in your own designer to create a bespoke décor, our events team would be happy to welcome them.
- Please note that there is no lift access to the Club Room.
- Complimentary Wi-Fi and an iPod docking station is available for music.
- Private Bar within the area.
- Private cloakroom & bathroom facilities.
- There is no room hire charge (apart from breakfast), however we specify a minimum spend on food & beverages consumed in the Club Room.

CLUB ROOM BOOKINGS & RESERVATIONS:

0207 240 4222 / CLUBROOM@CHRISTOPHERSGRILL.COM



CHRISTOPHER'S



CLUB ROOM BOOKINGS & RESERVATIONS:

0207 240 4222

CLUBROOM@CHRISTOPHERSGRILL.COM

STAY UP TO DATE WITH THE LATEST NEWS:



@CHRISTOPHERSWC2



@CHRISTOPHERSWC2



CHRISTOPHERSGRILL.COM

CHRISTOPHERS, 18 WELLINGTON STREET, COVENT GARDEN, LONDON, WC2E 7DD