



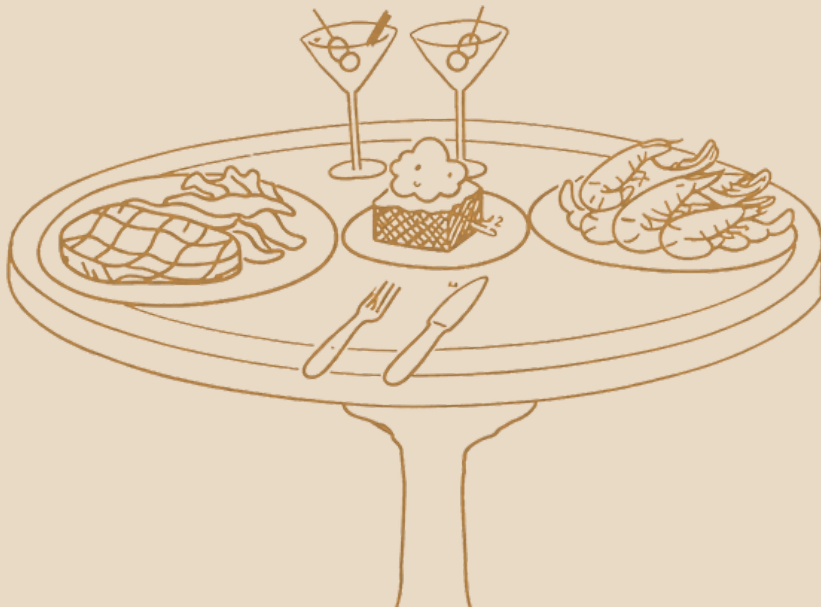
CHRISTOPHER'S

SET MENUS

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CHRISTOPHERSGRILL.COM

*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 15
Lentils & quinoa
Blackened Salmon 13
Jambalaya risotto
Guacamole 10
Chilli, lime, coriander, smoked paprika, tortilla chips
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
Christopher's Chopped Salad (v) 11
Iceberg lettuce, cucumber, tomato, corn, avocado, mozzarella, balsamic & honey mustard dressing (Vg option available)

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, 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)

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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

18 WELLINGTON STREET, COVENT GARDEN, LONDON
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