



CHRISTOPHER'S



CLUB ROOM

PRIVATE DINING



Christopher's newly refurbished 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.”

conde nast traveller

The Club Room can accommodate up to 40 guests seated and up to 80 for standing events.

Seasonal bespoke menus are 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

CLUB ROOM MENUS

3 COURSES / £65

Jerk-spiced shredded chicken tacos, red cabbage slaw, smashed avocado, sweet potato crisps, crème fraiche
Blackened shrimps, black bean & tomato salsa, corn cakes
Caesar salad, romaine lettuce, focaccia croutons, parmesan *(v option available)*

Blackened salmon, jambalaya risotto
Roasted chicken breast, leek puree, king oyster mushrooms, truffle cream sauce
C's pink sauce rigatoni (add shrimps £9)

New york vanilla cheesecake, honeycomb ice cream, berry compote
Warm chocolate fudge brownie, vanilla bean ice cream, valrhona chocolate sauce
Pecan pie, salted caramel ice cream, candied pecans

3 COURSES / £70

Maryland crab cake, harissa aioli, arugula
BBQ wagyu beef tacos, mixed peppers, chipotle chilli, truffle mayo
Santa fe salad, avocado, black beans, tomato, corn, cilantro & lime dressing *(vg)*

Roasted chicken breast, leek puree, king oyster mushrooms, truffle cream sauce
Seared wild bass, yukon gold potatoes, black bean salsa, 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 £8)**

Vanilla bean pannacotta, spiced plums, pistachio praline
Warm chocolate fudge brownie, vanilla bean ice cream, valrhona chocolate sauce
Pecan pie, salted caramel ice cream, candied pecans

All menus include filter coffee

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**.

Menu choices

3 COURSES / £80

Buffalo mozzarella, grilled nectarines, arugula *(v)*

Wagyu beef carpaccio

Lobster bisque, lobster dumplings

Berberé marinated lamb chops, cumin spiced lamb shoulder, pomegranate yoghurt, mango jam

Seared wild bass, yukon gold potatoes, black bean salsa, smoked almond crumble, orange & cardamom dressing

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

Pumpkin, coconut & ginger curry, red rice *(vg)*

Chocolate & almond cake, pistachio ice cream *(gf)*

Vanilla bean pannacotta, spiced plums, pistachio praline

Pecan pie, salted caramel ice cream, candied pecans

All menus include filter coffee

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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 MILLESIME 2012	240
12	Charles Hiedsieck Millesime 2013	190
13	Laurent-Perrier Grand Siècle, NV	280
14	Veuve Clicquot Ponsardin La Grande Dame, 2012	360

ROSÉ

		Glass	Bottle
08	Laurent-Perrier Cuvée 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, 2019	14	80
19	Rathfinny Wine Estate Cuvée Rosé Brut, 2019	17	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	10	50

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WHITE WINES

FRANCE

		750 ml Bottle
149	Domaine Jubare, Pouilly Fussé 2023, Burgundy, France	120
126	Domaine Du Tunnel, Saint-Peray, Sauvignon Blanc 2023, Rhone, France	120
108	Maison les Alexandrins, Condrieu 2019, Rhone, France	130
156	Domaine de Bel Air, Pouilly-Fumé 2023, Loire, France	75
161	Domaine Borgeot 'Vieilles Vignes', Chassagne-Montrachet 2022, Burgundy, France	210
137	Bader-Mimeur Bourgogne Aligoté 2020, Burgundy, France	80
104	Chateau du Coing de St. Fiacre, Muscadet Sevre & Maine 'Sur Lie' 2022, Loire, France	45
133	Domaine Roc de l'Abbaye 'Tradition', Touraine Sauvignon Blanc 2022/2023, Loire, France	55
155	Jean-Christophe Perraud, Terroir de Nancelles, Mâcon-Villages 2022, Mâconnais, Burgundy, France	65
103	Baron de Badassiere, Picpoul de Pinet 2023, Languedoc, France	50
115	Mas La Chevaliere, Viognier 2023, Langudeoc, France	45
153	Cave de Hunawihr, Gewurztraminer Reserve 2020/2021, Alsace, France	52
120	Domaine Sautereau, Sancerre 2022/2023, Loire, France	85
160	Domaine Corinne Perchaud, Chablis 2022, Burgundy, France	70
143	Domaine Vrignaud 'Fourchaume', Chablis 1er Cru 2022, Burgundy France	120

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A 15% service charge will be added to your bill | All prices are inclusive of VAT
Private Room Available | (v) vegetarian, (vg) vegan, (gf) gluten free

WHITE WINES

SOUTH AFRICA

		750 ml Bottle
123	Fairview Chenin Blanc 2024, Swartland, South Africa	45
171	Thorne & Daughters, `Rocking Horse` Cape White Blend 2021, Wellington, Western Cape, South Africa	80

GERMANY & AUSTRIA

		750 ml Bottle
175	Gruner Veltliner, Loimer 2022, Kamptal, Austria	55
127	Maximin Grunhaus, 'Monopol', Riesling 2022, Mosel, Germany	65

AUSTRALIA & NEW ZEALAND

		750 ml Bottle
176	Greywacke, Sauvignon Blanc 2023, Marlborough, New Zealand	70
116	John Duval 'Plexus', Viognier 2021, Barossa Valley, Australia	74
136	Trinity Hill 'Gimblett Gravels', Marsanne / Viognier 2018, Hawkes Bay, New Zealand	75

IBERIAN

		750 ml Bottle
130	Bodegas Gallegas, 'Sentidino', Rias Baixas Albarino 2022, Galicia, Spain	60
110	Izadi, Rioja 'Selección' Blanco 2023, Rioja Alavesa, Rioja, Spain	60

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WHITE WINES

ITALY

		750 ml Bottle
145	Livio Felluga 'Llivo' 2018, Colli Orientali, Italy	105
146	Ponte del Diavolo, Pinot Grigio 2023, Friuli-Venezia Giulia, Italy	50
132	Terre Antiche, Gavi di Gavi 2023, Piemonte, Italy	55

USA

		750 ml Bottle
148	Littorai 'B.A. Thierot Vineyard', Biodynamic Chardonnay 2018/2019, Sonoma Coast, USA	210
157	Peter Franus Carneros, Chardonnay 2018, Napa Valley, USA	145
129	De Loach, Russian River Valley Chardonnay 2021, Sonoma County, California, USA	80
106	Pine Ridge, Chenin Blanc 2023, Napa Valley, USA	65
131	Arneis, Seghesio 2018, Russian River Valley, USA	80
124	Hanna Russian River Valley, Sauvignon Blanc 2022, California, USA	90

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ROSÉ WINES

ITALY

191	A Mano, Primitivo Rosato 2023, Puglia, Italy	750 ml Bottle 60
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FRANCE

195	Château Beaulieu, `Cuvée Alexandre` Coteaux d'Aix-en-Provence 2023, Coteaux d'Aix-en-Provence, Provence, France	750 ml Bottle 60
192	Quatre Vin Rosé 2023, Provence, France	70

SOUTH AFRICA

193	Jordan Chameleon Rosé 2021, Stellenbosch, South Africa	750 ml Bottle 50
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RED WINES

ARGENTINA & CHILE

221	Altos 'Terroir Uco', Malbec 2021/2022, Mendoza, Argentina	750 ml Bottle 60
214	Amalaya 'Gran Corte', Malbec 2021, Calchaqui Valley, Argentina	60
266	Kaiken 'Ultra', Merlot 2018/2020, Mendoza, Argentina	56
227	Bodegas Colomé 'Authentico', Malbec 2020/2021, Salta, Argentina	92
239	Montes 'Outer Limits', Pinot Noir 2020, Zapallar, Chile	75

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RED WINE

FRANCE

750 ml Bottle

210	Chateau Durfort-Vivens, 'Le Plateau' de Durfort-Vivens 2019, Bordeaux, France	120
250	Maison Les Alexandrins, Crozes Hermitage 2021/2022, Rhone, France	75
289	Hautes Cotes de Nuits 'La Croix', Bourgogne 2019/2020, Burgundy, France	135
224	Château Petit-Village 'Le Jardin de Petit-Village' Pomerol 2019, Bordeaux, France	155
272	Château Larose Perganson Cru Bourgeois Supérieur 2019, Bordeaux, France	82
216	Château Vaudieu 'Closerie de Vaudieu', Chateaufort-du-Pape 2022, Rhone, France	80
201	Domaine de Galval Le Coq Volant Rouges, Syrah & Grenache 2022, Rhone, France	65
217	Famille Perrin, Cotes du Rhone 2022, Rhone, France	55
252	Dominique Morel, Fleurie 2023, Beaujolais, France	72
238	Domaine du Château Philippe le Hardi, Mercurey Rouge 'Les Cheneaults' 2021, Côte Chalonnaise, Burgundy, France	76

AUSTRALIA

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 2019/2021, McLaren Vale, Australia	75
255	Philip Shaw No 17, Merlot/Cabernet Franc/Cabernet Sauvignon 2019, Orange, Australia	85

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RED WINES

IBERIAN

		750 ml Bottle
218	Familia Castano 'Coleccion', Monastrell / Cabernet Sauvignon 2018, Murcia, Spain	50
265	Casa Ferreirinha 'Quinta da Leda', Douro Tinto 2015/2017, Douro, Portugal	150
220	Bodegas LAN, 'D-12', Rioja Crianza 2020, Rioja, Spain	70
208	Bodega Garzon Reserve, Tannat 2021, Maldonado, Uruguay	65

ITALY

		750 ml Bottle
274	Poggio Al Tesoro 'Il Seggio', Bolgheri DOC 2020/2021, Tuscany, Italy	80
209	Dievole, Chianti Classico 2022, Tuscany, Italy	72
270	Torre del Falasco, Amarone Della Valpolicella 2019, Veneto, Italy	92
251	Fossacolle, Brunello di Montalcino 2017/2019, Tuscany, Italy	125
271	Cepparello, Isole e Olena 2018, Tuscany, Italy	255
237	Domenico Clerico, Barolo di Monforte d'Alba 2019, Langhe, Piemonte, Italy	135
205	Fantini Farnese, Organic Montepulciano d'Abruzzo 2019/2022, Abruzzo, Italy	50
241	Allegrini, Valpolicella Classico 2023, Veneto, Italy	48
254	Curatolo Arini Nero d'Avola 2022, Sicily, Italy	52
244	San Polo, Rosso di Montalcino 2022, Montalcino, Tuscany, Italy	80

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RED WINES

USA

		750 ml Bottle
278	The Federalist, Bourbon Barrel Aged, Cabernet Sauvignon 2017/2018, California, USA	105
279	Peter Franus Brandlin, Zinfandel 2019, Napa Valley, USA	155
283	The Fog Monster, Petit Sirah 2015/2016, El Dorado County, USA	120
277	Le Clos Jordanne 'Le Grand Clos', Pinot Noir 2017/2018, Niagara, USA	105
282	Seghesio 'Sonoma County', Zinfandel 2019/2020, Sonoma, USA	82
234	Fog Mountain, Cabernet Sauvignon 2022, 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 Cameros, Merlot 2018, Napa Valley, USA	160
212	De Loach 'Heritage Collection', Pinot Noir 2022, California, USA	80
233	Tablas Creek, Petelin de Tablas Rouge 2018, Pao Robles, USA	78
248	Racines, Pinot Noir 2018, Santa Rita Hills, USA	165

GERMANY

		750 ml Bottle
202	WALT, Pinot Noir 2020, Pfalz, Germany	48

SOUTH AFRICA

		750 ml Bottle
245	Jordan Chameleon, No Added Sulphur, Merlot 2022, Stellenbosch, South Africa	50

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MAGNUMS

		1500 ml Bottle
402	Isole e Olena, Chianti Classico 2021, Tuscany, Italy	250
401	Kaiken Ultra, Malbec 2018, Mendoza, Argentina	130
403	Château Petit-Village `Le Jardin de Petit-Village` Pomerol 2019, 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 2021, France	12.5	50
53	Château Laville, Sauternes 2018, Bordeaux, France		60

PORT WINES

		75 ml Glass	1000 ml Bottle
80	Sandeman, Unfiltered Late Bottled Vintage Port 2016/2018, Douro, Portugal	9.5	90
81	Sandeman, 10-Year-Old Tawny Port NV, Douro, Portugal	12	110
82	Sandeman, 30-Year-Old Tawny Port NV, Douro, Portugal		250

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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

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 Macarons (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**

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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 £6)

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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 (£5 supplement)

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, pistachio praline

Pecan Pie

salted caramel ice cream, candied pecans

New York Vanilla Cheesecake

honeycomb ice cream, berry compote

Chocolate Brioche French Toast (£10 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

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facilities & further information

Capacity:

Seated: Up to 40 guests (maximum 22 on one table)

Standing Reception: Up to 80 guests

Access, Service & Departure Times:

Breakfast: 8:00 am – 11:00 am

Brunch (Saturday & Sunday): 11:30 am – 5:00 pm

Lunch: 12:00 pm – 5:00 pm

Dinner: 6:00 pm – midnight (**Friday & Saturday:** until 1:00 am)

Facilities:

Complimentary Wi-Fi and an **iPod docking station** for music.

Private bar within the space.

Private cloakroom & bathroom facilities

Please note there is no lift access to the Club Room.

Additional Services

Complimentary menu cards & place cards can be provided upon request.

Complimentary flowers are included in the Club Room; bespoke floral arrangements can be arranged at an additional cost through our preferred florists.

Complimentary candles will be supplied to complement your table layout.

Should you wish to bring in your own designer for a bespoke décor setup, our events team will be happy to accommodate them.

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stay up to date with the latest news:



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Christophersgrill.com

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