

*GERMAN GYMNASIUM
SEMI PRIVATE SPACE & GROUP DINING 2017*



GERMAN GYMNASIUM – SEMI PRIVATE SPACE RESTAURANT - GROUP DINING OPTION

Our sophisticated semi private space can host seated dinners for up to 32 guests.

Each table can accommodate 16 guests.

Our waiting staff will be on hand to welcome you through to seeing you off after your evening at German gymnasium, you wont have to worry about a thing! To make your event smooth will require your food and beverage order 7 working days in advance. Fancy something more casual? The semi private space can also accommodate informal drinks & canapes receptions for up to 50 guests. Fred our Bar manager can be on hand to design a special cocktail for your event. Our sommelier team is here to guide you through our wine list.

A pop up bar will be arranged with your drinks order, all of the canapes will be served to you and your guests by our team. To make your event smooth will require your food and beverage order 7 working days in advance.



Restaurant group dining option, we can accommodate group dinners for up to 50 guests over our stunning banquette booths. Each booth can seat 10 guests.

You and your guests will be looked after from beginning to end. Our reception team will take care of your belongings, show you to the area and get you situated to start your festive lunch or dinner. To make your event smooth will require your food and beverage order 7 working days in advance.



PRE-DINNER CANAPES & DRINKS SELECTIONS

Canapes £3 per item

Please order a minimum of 10 canapes per items

Served in savoury crispy waffles

Atlantic shrimp, mary rose

Beef tartar, sour cream,

Goat cheese, herbs & olives (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Served on blini

Smoked salmon, horseradish cream



German Gym & Tonic £11.50

Tanqueray 10, tonic & elderflower cordial, clear apple juice and Riesling. Charged with CO2 and bottled. Served with its goblet glass garnished, a twist of grapefruit and fresh coriander

Mocktail - Berry Blast £7.50

Fresh berries, elderflower cordial, cranberry juice, served in a sling over crushed ice



MENU A £45.00 P.P. TO INCLUDE BREAD, BUTTER & QUARK

Heritage tomato salad (V)

Buratta cheese, basil, balsamic dressing

Bayrischer Wurstsalat

smoked pork sausage salad, gherkins, red onions, mountain cheese, chives, mustard dressing

Sweetcorn chowder, leeks, croutons (V)

Chicken Schnitzel

young carrots, peas, girolles, red wine sauce

Seared sea bass

butternut & barley , turnips

Grilled vegetables & goat cheese bonbon (V)

Tomato honey, basil pesto

Chocolate tart whipped milk chocolate ganache, chocolate crumble, mango & passion fruit sorbet

Apple strudel, vanilla sauce

Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses

MENU B £55.00 P.P. TO INCLUDE BREAD, BUTTER & QUARK

Smoked salmon tartar
crisp shallot rings, lemon crème fraiche, dill

Black Forest ham
celeriac remoulade

Leberknödelsuppe
calf liver dumplings, truffled beef broth, root vegetables

Swabian Zwiebel Rostbraten
grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle

Lemon sole "Finkenwerder"
North Sea brown shrimps, diced ham, lemon, young roots

Tomato couscous (V)
courgette, paprika, yoghurt & cucumber

Hazelnut praline
toffee sauce, caramelised hazelnuts and Chantilly

Warm seasonal fruit crumble
yogurt sorbet

Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses



For groups of up to 16 guests please select 1 menu to choose from on the night. For groups of 17 and above please reduce the 1 menu to 1 starter, 1 main course & 1 dessert to be enjoyed by the group. Any dietary requirements are catered for in addition. Alternatively we can work on an individual pre order basis 7 days in advance for groups of up to 32 guests after which the menu is reduced to enjoy the same starter main course and dessert, with dietary requirements catered in addition.

MENU C £65.00 P.P. TO INCLUDE BREAD, BUTTER & QUARK

Amuse bouche chef's choice

Quinoa & sesame dressing (V)

broad beans, edamame, peppers, red cabbage, cucumber, chili

Chopped steak tartare,
sour dough Melba

Yellow fin tuna

avocado, mango, coriander, lime, ponzu

Thick cut veal Schnitzel

veal striploin, young carrots, peas, girolles, red wine sauce

Grilled salmon

butternut & barley, turnips

Schupfnudel, fresh truffles & young vegetables (V)

hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce

Fürst Pückler

Strawberry-vanilla-chocolate parfait, marinated strawberries, crumble, balsamic pearls

Chocolate slice, seasonal fruits, seasonal sorbet

(Gluten & Dairy free)

Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses



SIDE DISHES - CAN BE PRE SELECTED OR ORDERED ON THE DAY

New potatoes £3,50

Leaf salad £4.00

Wilted spinach £4,50

Triple cooked chips £4,50

Broccoli, almond, chili £4,50

Cucumber salad, sour cream, dill £4,50

Heritage tomato salad £4.50

FOR ALLERGIES AND DIETARY REQUIREMENTS, PLEASE SPEAK TO YOUR WAITER BEFORE ORDERING.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FOR GROUPS OF UP TO 16 GUESTS PLEASE SELECT 1 MENU TO CHOOSE FROM ON THE NIGHT. FOR GROUPS OF 17 AND ABOVE PLEASE REDUCE THE 1 MENU TO 1 STARTER, 1 MAIN COURSE & 1 DESSERT TO BE ENJOYED BY THE GROUP. ANY DIETARY REQUIREMENTS ARE CATERED FOR IN ADDITION. ALTERNATIVELY WE CAN WORK ON AN INDIVIDUAL PRE ORDER BASIS 7 DAYS IN ADVANCE FOR GROUPS OF UP TO 32 GUESTS AFTER WHICH THE MENU IS REDUCED TO ENJOY THE SAME STARTER MAIN COURSE AND DESSERT, WITH DIETARY REQUIREMENTS CATERED IN ADDITION.

	SEKT & CHAMPAGNE			Bottle
2009	Riesling Sekt 'Brut 1900', Van Volxem, Mosel, Germany			60.00
NV	Moët & Chandon 'Brut Impérial', Champagne, France			67.00
NV	Le Mesnil Grand Cru 'Blanc de Blancs', Champagne, France			75.00
NV	Veuve Clicquot 'Brut', Champagne, France			75.00
NV	Deutz Brut, Champagne, France			81.00
NV	Perrier Jouët 'Grand Brut', Champagne, France			85.00
NV	Ruinart 'Blanc de Blancs', Brut, Champagne, France			95.00
	WHITE			Bottle
2016	Fetească Regală, Alamina, Viile Timisului, Romania			26.50
2016	Grüner- Veltliner, Sepp Moser, Austria (organic)			28.00
2015	Pinot Blanc 'Tradition', Turckheim, Alsace, France			30.00
2015	Pinot Gris 'Tradition', Turckheim, Alsace, France			32.00
2015	'Cuvée Boogie' Weingut Altenkirch, Rheingau, Germany			36.00
2016	Grüner-Veltliner 'Federspiel Terrassen', Domäne Wachau, Austria			38.00
2015	Hugel 'Gentil', Alsace, France			40.00
2015	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany			44.00
2016	Mâcon-Fuissé, Domaine Michel Paquet, Burgundy, France			45.00
2015	Chardonnay 'Morning Fog', Wente Vineyards, California, USA			45.00
2015	Riesling, Van Volxem, Saar, Germany			47.00
2016	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand			65.00
2014	Montagny 1 ^{er} Cru 'Decouverte', D. Aladam, Burgundy, France			68.00
2015	Riesling Pfaffenwies EG, Weingut Altenkirch, Rheingau, Germany			70.00
2015	Meursault 'les Grands Charrons', Domaine Sylvain Bzikot, Burgundy, France			95.00
	ROSÉ			Bottle
2016	Rimauresq Cru Classé Rosé, Côtes de Provence, France			37.00
	RED			Bottle
2016	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)			26.50
2015	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)			30.00
2015	Pinot Noir, Turckheim, Alsace, France			37.00
2015	Château des Gravières 'Cuvée Prestige', Graves, Bordeaux, France			38.00
2015	Lemberger, Aldinger, Württemberg, Germany			41.00
2015	Syrah Blend 'Cuvee 13', Sauska, Villány, Hungary			43.00
2015	Pinot Noir, Weiler Schlipf, Weingut Claus Schneider, Baden, Germany			44.00
2013	Pinot Noir, Weingut Becker, Pfalz, Germany			50.00
2013	Crozes-Hermitage, Etienne Guigal, Rhône Valley, France			55.00
2010	Finca Allende, Rioja, Spain			55.00
2012	Les Vignes Oubliées, Terrasses du Larzac, Languedoc, France			57.00
2002	Château Peyrabon, Haut-Médoc, Bordeaux, France			60.00
2011	Château Rahoul, Graves, Bordeaux, France			65.00
2012	Shiraz, Luddite, Walker Bay, South Africa			75.00
2011	Château Grand Barrail La Marzelle, Saint-Emilion			76.00
2013	L'Esprit de Chevalier Rouge, Pessac-Léognan, Bordeaux, France			80.00
2013	Gevrey-Chambertin 'Vieilles Vignes', Domaine Marc Roy, Burgundy, France			129.00

Our full wine list is available on request. Vintages are subject to change.

Our Sommelier team would be more than happy to recommend wines based on your menu choice and budget. Should your requested wine become unavailable our sommelier team will suggest

Our History

For all event enquires or questions feel free to contact our events manager Madlen,
madlenl@germangymnasium.com

Call us on 0207 287 8000 opt. 2

Looking for some great entertainment, lights or need help finding AV equipment. Our preferred supplier is Beyond Certainty. Feel free to contact Donnie Kat
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Designed by Edward Gruning, the German Gymnasium was the first purpose-built gymnasium in England and was influential in the development of athletics in Britain. It was built in 1864-65 for the German Gymnastics Society. This sporting association was established in London in 1861 by Ernst Ravenstein. The building cost £6,000 and was funded solely by the German community in London. The National Olympian Association held the indoor events of the first Olympic Games here in 1866. These games continued annually at the German Gymnasium until the White City games in 1908. The main exercise hall was a grand and elegant space with a floor to ceiling height of 57ft. Long forgotten sports were practiced here, including Indian club swinging and broadsword practice. The German Gymnastics Society had a forward-thinking approach to women's exercise, with classes taking place here from as early as 1866.

The building ceased to be used as a gymnasium some time pre-war and has been used as offices, storage and an arts and exhibition space since that time.

