
GERMAN GYMNASIUM SEMI-PRIVATE SPACE

Winter & Festive Season 2018



WELCOME TO GERMAN GYMNASIUM

Our sophisticated semi private space can host seated dinners for up to 32 guests. Each table can accommodate 16 guests. 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.

Capacities

30 to 50 guests

Seated breakfast lunch and dinner



WELCOME TO GERMAN GYMNASIUM

Pre dinner canapes selection £3.00 per canapes per person
Please select a minimum of 9 pieces of each canapes

SERVED IN SAVOURY CRISPY WAFFLES

Aubergine caviar (V)

Goat cheese, herbs & olives (V)

Beef tartar, sour cream

SERVED ON SUNFLOWER WHOLE MEAL BREAD

Smoked Black Forest ham, Celeriac remoulade, pickles

SERVED ON BLINI

Smoked salmon, horseradish cream



GROUP DINING MENU

For groups of up to 16 guests the set menu is available to choose from on the night. 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 A £50.00 pp, to include bread, butter & quark

Terrine of poultry liver confit, lamb lettuce, cranberry relish
Black Forrest ham, pickled pumpkin, Obatzda
Spiced potato soup, Brussels sprouts (V)

Creedy Carver Devon free range duck leg, braised red cabbage, potato dumplings, orange sauce
Icelandic cod, balsamic lentils, saffron potatoes, bacon crisp, butter foam
Mushroom & Truffle risotto, golden brown butter, balsamic, basil essence (V)

Apple strudel, vanilla sauce
Mulled winter fruit compote, spiced crumble, cinnamon ice cream
Farmhouse cheeses, selection of pasteurised and unpasteurised cheeses, apple chutney
supplement £5.00

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.

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Menu B £58.00 pp. to include bread, butter & quark

Smoked salmon tartare, pickled cucumber, lemon gel, crispy shallot crumbs

Curried butternut squash soup, black mussels, croutons

Marinated kohlrabi, sweet & sour beets, rocket, horseradish (V)

Beef filet Steak Stroganoff, Spätzle, paprika, gherkins, champignons, sour cream

Seared seabass, parsley mash, roasted parsnip

Beetroot Ravioli, roasted parsnip & carrot purée, toasted hazelnuts, brown butter (V)

Christmas pudding parfait, gingerbread, orange cream, orange confit

Twice baked lemon cheesecake, blueberry compote

Farmhouse cheeses, selection of pasteurised and unpasteurised cheeses, apple chutney
supplement £5.00

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Menu C £68.00 pp. to include bread, butter & quark

Amuse bouche

Confit duck & liver terrine, brioche, apple chutney, lingonberries
Honey & soy glazed yellow fin tuna, sesame, ginger, avocado, lime, coriander
Marinated yellow and red beets, goat's cheese, balsamic (V)

Lobster bisque, Lobster croutons
Chestnut cream, vanilla & anise foam

Venison "Baden Baden" Brussels sprouts, Spätzle, poached pear, lingonberries, juniper jus
Grilled halibut, rocket, orange, pomegranate, white chocolate beurre blanc

Schupfnudeln & wild mushroom hand rolled potato noodles, celeriac puree, butter sauce, fresh winter truffles (V)

Fürst Pückler, strawberry – vanilla - chocolate parfait, marinated strawberries, crumble
Chocolate brownie, peppermint cream, chocolate crumble, vanilla ice cream

Farmhouse cheeses, selection of pasteurised and unpasteurised cheeses, apple chutney supplement £5.00

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SPARKLING WINES AND CHAMPAGNES

SPARKLING WINE

2014, Schloss Vaux 'Cuvée Vaux' Brut Rheingau, Germany 38

CHAMPAGNE

NV	Moët & Chandon 'Brut Impérial', Champagne, France	59
NV	Le Mesnil Grand Cru 'Blanc de Blancs', Champagne, France	75
NV	Veuve Clicquot 'Brut', Champagne, France	75
NV	Perrier Jouët 'Grand Brut', Champagne, France	85
NV	Ruinart 'Blanc de Blancs', Brut, Champagne, France	95

WHITE WINE SELECTION

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2016	Fetească Regală, Alamina, Viile Timisului, Romania	26.5
2017	Loureiro, Vila Nova , Vinho Verde, Portugal	28
2016	Bianco Venturin delle Venezie IGT, Rosade Furlane, Veneto, Italy	30
2017	The Rude Mechanicals 'Ephemera', Viognier & Pinot Gris, New South Wales, Australia	32
2017	Grüner- Veltliner, Sepp Moser, Austria (organic)	34
2015	Pinot Blanc 'Tradition', Turckheim, Alsace, France	30
2017	Dry Furmint, Kardos, Tokaj, Hungary	34
2016	Sauvignon blanc blend 'Boogie', Weingut Altenkirch, Rheingau, Germany	42
2015	Grauer Burgunder, Weingut Claus Schneider, Baden, Germany	44
2017	Mâcon-Fuissé, Domaine Michel Paquet, Burgundy, France	49
2016	Chardonnay 'Morning Fog', Wente Vineyards, California, USA	45
2016	Riesling Trocken 'Melaphyr', Jakob Schneider, Nahe, Germany	48
2016	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	69
2014	Montagny 1er Cru 'Découverte', Domaine Aladame, Burgundy, France	68
2016	Sancerre Blanc 'Le MD', Domaine Henri Bourgeois, Loire Valley, France	72
2015	Puligny-Montrachet, Jean Louis Chavy, Burgundy, France	100

RED WINE SELECTION

RED WINE

2017	Nero d'Avola, Barone Montalto, Sicily, Italy (organic)	26.5
2016	Zweigelt, Sepp Moser, Neusiedlersee, Austria (organic)	32
2015	El Infiernillo Single Vineyard Pinot Noir, Maule Valley, Chile	34
2016	Clos Bagatelle 'A l'Origine', Saint-Chinian Rouge, Languedoc, France	35
2014	Guelbenzu 'Azul', VDT Ribera del Queiles, Spain	38
2015	Pinot Noir, Turckheim, Alsace, France	40
2015	Château des Gravières 'Cuvée Prestige', Graves, Bordeaux, France	41
2015	Lemberger, Aldinger, Württemberg, Germany	44
2013	Pinot Noir, Weingut Becker, Pfalz, Germany	50
2014	Merlot Blend 'Enira', Bessa Valley, Bulgaria	52
2014	Crozes-Hermitage, Etienne Guigal, Rhône Valley, France	55
2010	Rioja Reserva, Valenciso, Rioja, Spain	58
2002	Château Peyrabon, Haut-Médoc, Bordeaux, France	60
2011	Château Rahoul, Graves, Bordeaux, France	65
2011	Château Grand Barrail La Marzelle, Saint-Emilion	78
2011	Château Les Ormes de Pez, Saint-Estèphe, Bordeaux, France	85
2013	Châteauneuf-du-Pape, Chateau La Nerthe, Rhone Valley, France	95
2011	Morey-Saint-Denis, Domaine Arlaud, Burgundy, France	115

