
GERMAN GYMNASIUM EXCLUSIVE HIRE

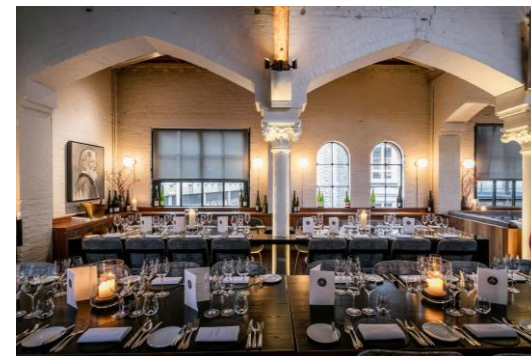
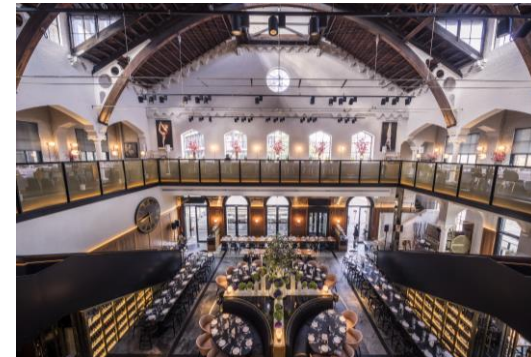


WELCOME TO GERMAN GYMNASIUM

To help you celebrate in style we can ensure up to 120 guests have an amazing time on our mezzanine level restaurant overlooking the exciting Grand Café area, alternatively we can host standing reception for up to 250 guests without having to hire the venue exclusively!

Looking for a full exclusive hire?
We can seat up to 250 guests over two floors
or stand up to 500 guests within this amazing building.

Our staff is always at hand to help with the set up, welcoming, dinner and drinks service the only thing you have to do is to relax and enjoy your time with your guests, let us take care of the nitty gritty this year!



RECEPTION COCKTAILS & CANAPES

German Gym & Tonic £11.50

Tanqueray 10, tonic & elderflower cordial,
clear apple juice and Riesling. Charged with CO2 and bottled.

Served bottled, brilliant for large events!

Mocktail - Berry Blast £8.50

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

Many more cocktails are available on request.

Our bar manager will be on hand to suggest the best option for your party size

Canapes £3 per item

Served in savoury crispy waffles

Smoked salmon tartar

Beef tartar, sour cream

Goat cheese, herbs & olives (V)

Aubergine caviar (V)

Served on sunflower whole meal bread

Smoked Black Forest ham, Celeriac remoulade, pickles

Served on blini

Smoked salmon, horseradish cream

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.

SAMPLE SET MENUS

Menu A £55.00 pp.

Smoked salmon tartar, cucumber relish, sour cream, dill
Black Forest ham, celeriac remoulade
Marinated yellow and red beets, goat cheese, balsamic (V)

Swabian Zwiebel Rostbraten, grilled dry aged rib eye steak, caramelised & crisp onions, Spätzle
Icelandic cod, balsamic lentils, saffron potatoes, bacon crisp, butter foam
Butternut squash & barley risotto (V)

Hazelnut praline, toffee sauce, caramelised hazelnuts and Chantilly
Warm seasonal fruit crumble, yogurt sorbet
Farmhouse cheese, a selection of pasteurised & unpasteurised cheeses

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SAMPLE SET MENUS

Menu B £65 pp.

Amuse bouche chef's choice

Chestnut & beetroot salad, apple, walnut, goat cheese, red wine vinegar dressing (V)
Confit duck & duck liver terrine, brioche, apple chutney, lingonberries
Honey & soy glazed yellow fin tuna, sesame, ginger, avocado, lime, coriander

Thick cut veal Schnitzel, veal striploin, spinach, mashed potatoes, red wine sauce
Grilled salmon, butternut & barley , turnips
Schupfnudeln, fresh truffles & young vegetables, hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce (V)

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

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SAMPLE SET MENUS

Menu C £75.00 pp.

Amuse Bouche

Smoked duck breast & duck liver, rhubarb & apple chutney
Buratta & heritage tomatoes, mixed leaf's, lemon olive oil vinaigrette (V)
Pea & mint soup, poached quail egg, crème fraiche (V)

Cannon of Saltmarsh lamb, scallion risotto, spring vegetables, rosemary jus
Icelandic cod, balsamic lentils, saffron potatoes, bacon crisp, butter foam
Spinach Ravioli, roasted parsnip & carrot purée, toasted hazelnuts, brown butter (V)

Coconut panna cotta, kalamansi jelly, mango & passion fruit cream, pineapple salsa
Chocolate brownie, orange cream, chocolate tuille, sour cream ice cream
Farmhouse cheeses, selection of pasteurized and unpasteurized cheeses, apple chutney

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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	67
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

