
GERMAN GYMNASIUM RESTAURANT GROUP

Winter & Festive Season 2018



WELCOME TO GERMAN GYMNASIUM

Restaurant group dining option, we can accommodate groups for up to 50 guests over our stunning banquette booths. Each booth can seat 10 guests comfortably therefore any group above 10 guests will split over more than one banquette alongside one another.

Capacities

30 to 50 guests

Seated breakfast lunch and dinner



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

Mix leaf & roasted sweet potato, lentils, pomegranate, crisp capers, pumpkin seeds, feta, lemon olive oil
Crispy Squid, pearl pasta salad, chipotle sauce
Spiced potato soup, chili oil, parsley (V)

Free range duck leg, braised red cabbage, potato dumplings, orange sauce
Hampshire chalk stream trout, balsamic lentils, saffron potatoes, 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.

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

Smoked salmon tartare, pickled cucumber, lemon gel, crispy shallot crumbs
Black Forest ham, marinated kohlrabi, pink peppercorn, onion purée, shaved radish
Marinated kohlrabi, sweet & sour beets, rocket, horseradish (V)

Beef filet Steak Stroganoff, Spätzle, paprika, gherkins, champignons, sour cream
Peterhead hake in brick pastry, cauliflower, samphire, orange
Spinach ravioli, roasted parsnip, carrot puree, 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

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.

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

Amuse bouche

Confit duck & duck liver terrine, brioche, pear chutney, lingonberry
Yellow fin tuna, soy, sesame, ginger, avocado, mango, lime, coriander
Trio of beets, goat's cheese, balsamic vinaigrette (V)

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

Venison "Baden Baden" Brussels sprouts, Spätzle, poached pear, lingonberries, juniper jus
Grilled sea bass, samphire, spinach, green beans, cherry tomatoes, olive oil coulis
Schupfnudeln & wild mushroom
hand rolled potato noodles, celeriac puree, young vegetables, 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

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.

SPARKLING WINES AND CHAMPAGNES

SPARKLING WINE

2014, Schloss Vaux 'Cuvée Vaux' Brut Rheingau, Germany 40

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

WHITE WINE

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

