
GERMAN GYMNASIUM SEMI-PRIVATE SPACE



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 breakfast networking events for up to 50 guests.

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.

Continental Breakfast £ 25.00 pp

Assorted pastries, croissants, muffins

Fresh fruit salad

Freshly squeezed juices of your choice 1 pp

(Orange, grapefruit, carrot)

Coffee & Teas

German Breakfast £ 30.00 pp

Assorted pastries, croissants, muffins

Bread Basket, Breads and Rolls, Butter or Quark, Marmalade, Preserves or Honey

Bircher Muesli

Fresh fruit salad

Burford Brown Hen Eggs, soft boiled

Selection of cold cuts & cheese

Freshly squeezed juices of your choice 1pp

(Orange, grapefruit, carrot)

Coffee & Teas

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.

KX Classic £ 35.00 pp

2 Burford Brown Eggs - Fried or Scrambled

Grilled Nürnberger sausages, crisp smoked streaky bacon, tomato & Rösti

Bread Basket, Breads and Rolls, Butter,
Marmalade, Preserves or Honey

Granola topped with Ann Forshaw's Deluxe Creamy Yoghurt

Fresh fruit salad

Freshly squeezed juices of your choice 1pp
(Orange, grapefruit, carrot)

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

SMOOTHIES

The Antioxidant, spinach, kiwi, grapes, apple juice	£4.50
The Betakerotene , fresh orange juice, ginger, fresh carrot juice, mango purée	£4.50
Beetberry, beetroot, raspberry purée, ginger, cranberry juice	£4.50

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

