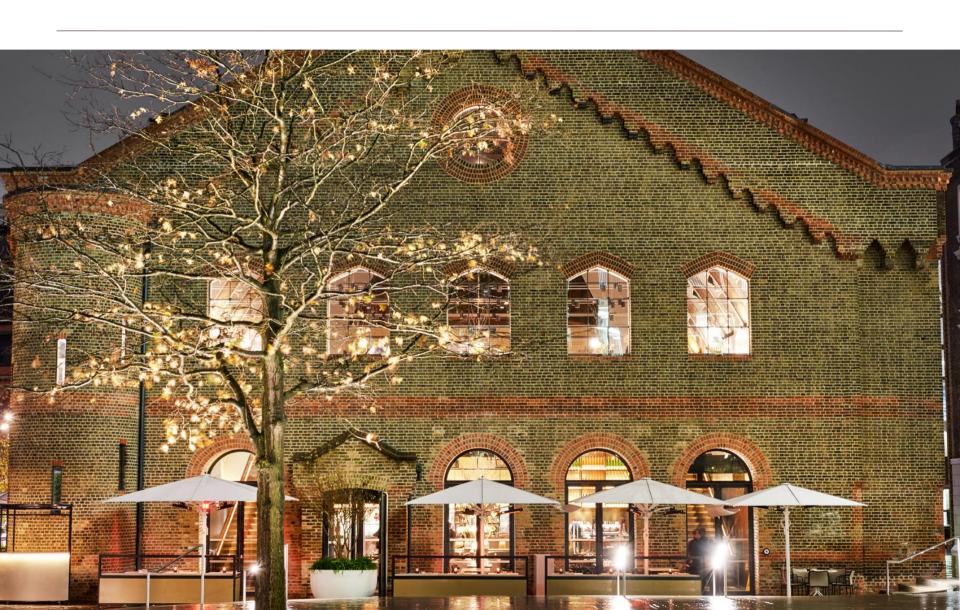
GERMAN GYMNASIUM SEMI-PRIVATE SPACE



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.

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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)

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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
Beetbe	erry, beetroot, raspberry purée, ginger, cranberry juice	£4.50
SPAF	RKLING 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















