

## WINES AND BEERS

### WHITES

Altana di Vico Pinot Grigio 2010  
Veneto, Italy  
Antares Sauvignon Blanc 2010  
Central Valley, Chile  
Chemin de la Serre Marsanne Viognier 2009  
IGP Pays d'Oc, France  
Petit Chablis 2009  
Domaine Tremblay Marchive, France

### BOTTLES

£15.90  
£16.50  
£17.90  
£24.70

### RED

Vina Amate 2009  
Rioja, Spain  
Kintu Cabernet Sauvignon Merlot 2010  
Maule Valley, Chile  
Chemin de la Serre Carignan  
IGP Pays d'Hérault, France  
Chianti DOCG La Vigna 2009  
Chianti, Italy

£15.90  
£16.50  
£17.90  
£20.90

### BUBBLES

Arcobello Prosecco Ermes Mansue  
IGT Veneto, Italy  
Gardet Chigny Les Roses Brut Tradition  
Reims, France

£21.40  
£33.70

### BEERS

Stella Artois 330ml  
Nastro Azzurro 330ml  
Becks 275ml

£3.00  
£3.00  
£3.00

A more extensive wine list is available on request.  
Please ask.

Cafe 171 @ Jerwood Space  
Tel: 0207 654 0100  
171 Union Street London SE1 0LN



## CHRISTMAS MENU

Make your office Christmas party a fun day this year

Enjoy great food in a beautifully reclaimed building with a modern twist...

To make your reservation and for bespoke menus

020 7654 0100 or [café171@jerwoodspace.co.uk](mailto:café171@jerwoodspace.co.uk)



[WWW.CAFE171.CO.UK](http://WWW.CAFE171.CO.UK)

# LUNCH MENU

*Share of the restaurant area or exclusive space depending on numbers*

*- Two courses £18.50*

(Minimum of 5 guests. Choose from 1 of the menus; 1 starter and 1 main course or 1 main course and 1 dessert for the whole group)

*- Three courses £24.50*

(Minimum of 5 guests. Choose 1 of the menus)

## MENU 1

### To start

Salmon paupiette with salmon caviar on wilted rocket

or

Roast parsnip soup, with stilton on toast (V)

### Main

West Country turkey breast with cranberry and sage stuffing, glazed root vegetables with potatoes and red wine sauce

or

Butternut squash and sage risotto with pine nuts

### To finish

Christmas pudding with vanilla sauce and brandy butter

## MENU 2

### To start

Chicken liver parfait with toasted brioche and watercress

or

Buffalo mozzarella, rocket, pesto and oven-dried Romaine tomatoes (V)

### Main

Baked river trout fillet with linguini, leaf spinach, toasted almonds and tarragon crème fraiche

or

Flat mushroom filled with goats' cheese served with crostini and micro cress

### To finish

Spiced apples with vanilla ice cream

or

Stilton cheese with quince paste, seedless grapes and oat biscuits

## MENU 3

### To start

Chorizo and scallops salad with rock salted potatoes, roast peppers and paprika oil

or

Grilled goats' cheese with sun blushed tomato, artichokes and mixed leaves (V)

### Main

Roasted breast of pheasant, cranberry and sage stuffing, glazed root vegetables with potatoes and red wine sauce

or

Caramelised beetroot risotto with warm goats' cheese (V)

### To finish

Mince pies with brandy butter

# DINNER MENU

## CHRISTMAS BANQUETING FOR PRIVATE PARTIES

*All our prices include 3.5 hours of space hire (latest get out time 23:00), table decorations and a glass of mulled wine*

*- Three courses £64.50 per person (minimum of 30 guests up to 34)*

*- Three courses: £61.50 per head (35 guests or more)*

**Choose one starter, one main and one dessert for the whole group**

*- Add another Starter for £5.50 per person*

*- Add another Main for £8.50 per person*

*- Add another Dessert for £4.50 per person*

## STARTERS

Parsnip and chestnut soup garnished with crushed chestnuts

Salmon paupiette with salmon caviar and micro cress

Chicken liver parfait with toasted brioche and onion jam

Flat mushroom filled with Cropwell Bishop organic blue stilton and cranberry relish

## MAINS

Free range turkey escalope with sage stuffing wrapped in streaky bacon served with honey glazed winter vegetables, roasted potatoes and cranberry jus

Roasted rack of lamb with minted crushed new potatoes, sauté vegetables and ratatouille

Pan-fried fillet of sea bass with turned potatoes, baby fennel and sauce vierge

Butternut squash and sage risotto with pine nut and rocket

## DESSERTS

Christmas pudding with homemade brandy butter and crème anglaise

Dark and white chocolate pot with ginger shortbread and glazed orange peel

Spiced poached apples with vanilla ice cream

British and farmhouse cheese plate with biscuits, grapes and homemade fruit chutney

## BEVERAGES (Lunch and dinner)

A selection of herbal and traditional English teas and coffees are included

Petit fours or sweetmeats £1.50 per person

*If you wish to mixed and match any of the menus talk to us*

*Please let us know in advance if you have any special dietary requirements*

*Prices exclude VAT*

