

GROUP DINING  
AT



LONDON STEAKHOUSE Co.

◆  
EST<sup>D</sup> 2008



# ABOUT

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The London Steakhouse Co comprises the original and only steakhouse owned by Marco Pierre White.

Situated in the City of London the restaurant has its own unique charm and offers a range of celebration options to suit every occasion - from tables for large groups, through private dining, to exclusive venue hire, and is open every day for lunch and dinner.

Whatever your needs our dedicated events team are always on hand to help plan and deliver the perfect experience for you and your guests.

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# FOOD & DRINK

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Our steaks come from master butcher Aubrey Allen, holder of a Royal Warrant, and our menus also feature grilled and roast meats, fish, sophisticated vegetarian and vegan dishes and classic English puddings.

Our house wines are made exclusively for us by Quinta da Boa Esperança and our cellar has a number of keenly priced fine wine options, while the bar can create any cocktail you'd care to mention.

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# LOCATION


At our award-winning restaurant, special menus can be arranged on request and all dietary requirements can be catered for.

There is also a late licence available until 2am Thurs-Sat for group bookings at the discretion of the management. Please see our full Terms & Conditions.



Our versatile space makes it ideal for exclusive or part hire for private events of any personal or business nature.

The restaurant can be adapted to suit occasions of any size from a table of 10 for business lunches to a full-blown wedding celebration. Up to 130 people can be seated for dinner and up to 200 for drinks and canapé occasions in this room.



Our private dining room, with it's own private bar, seats up to 20 for exclusive events, it can be set up to seat guests around one large table or up to 8 smaller tables.



# MENUS

## £28 MENU

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Soup of the day, *waiter will advise*

Kipper Pate, *Bacon & whiskey and melba toast*

Poached Pear with Gorgonzola, *walnut salad, maple dressing*

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Wheeler's Fishcake, *tartare sauce, poached egg and sautéed spinach*

10oz Rump of Beef, *house fries and bearnaise butter*

Confit Duck Leg, *creamed potatoes and braised red cabbage*

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Sticky Toffee Pudding

Lemon Posset

Westcombe Mature Cheddar, *Fig Chutney and Crackers*



# MENUS

## £35 MENU

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Ham Hock Terrine, *sourdough and picalilli*

Poached Pear with Gorgonzola, *walnut salad, maple dressing*

Potted Duck, *green peppercorns and toasted sourdough*

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Fillet of Sea Bream & Basil, *pommes mousseline*

6oz Fillet of Beef Medallions, *dauphinoise potatoes, red wine jus*

Braised Boeuf Bourguignon, *creamed potatoes*

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Apple Crumble

Lemon Posset

Westcome Mature Cheddar, *Fig Chutney and Crackers*



# MENUS

## £50 MENU

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Soup of the day, *waiter will advise*

Prawn Cocktail A La Russe, *Marie Rose sauce, buttered brown bread*

Poached Pear with Gorgonzola, *walnut salad, maple dressing*

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Fillet of Sea Bream & Basil, *pommes mousseline*

Confit Duck Leg, *creamed potatoes and braised red cabbage*

7oz Fillet of Beef, *dauphinoise potatoes, red wine jus*

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Sticky Toffee Pudding

Lemon Posset

Westcombe Mature Cheddar, *Fig Chutney and Crackers*





# MENUS

*We cater for any special dietary requirements please  
let us know as part of your pre-order.*

Vegan starter for all menus

Poached Pear with Pomegranate and pine nuts(vegan)



Vegetarian main for all menus

Homemade Gnocchi & Confit Plum Tomatoes (v)



Vegan main for all menus

Smoked Tofu & Purple Sprouting Broccoli, Pearl Barley (vegan)



*All steaks are cooked the same way for the whole party we  
recommend medium/rare or medium*



## WINE LIST SELECTION

### SPARKLING

<i>Tattinger Brut Réserve, France</i>	90.00
<i>Bolla Prosecco Spumante Extra Dry, Italy</i>	48.95

### WHITE WINE

<i>Le Bosq Blanc, Vin de France, France</i>	90.00
<i>Picpoul de Pinet, Petite Ronde, France</i>	90.00
<i>Grave Del Friuli Pinot Grigio, Borgo Tesis, Fantinal, Italy Gavi di</i>	90.00
<i>Gavi, Enrico Serafino, Italy</i>	90.00
<i>Pouilly-Fumé, Domaine Jean-Claude Chatelain, France Pouilly-Fuissé,</i>	90.00
<i>Domaine des Trois Tilleuls, Solutré, France</i>	90.00

### RED WINE

<i>Le Bosq Rouge, Vin de France, France</i>	90.00
<i>Vinuva Montepulciano d'Abruzzo, Italy</i>	90.00
<i>Familia Zuccardi, Brazos, Malbec, UcoValley, Mendoza, Argentina Mommessin</i>	90.00
<i>Les Grandes Mises, Beaujolais-Villages, France Côtes du Rhône, M. Chapoutier,</i>	90.00
<i>France</i>	90.00
<i>Salentein Barrel Selection Cabernet Sauvignon, Argentina</i>	90.00



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