

THE NEW CAVENDISH CLUB PRIVATE MEETING ROOMS

Please note that WIFI is now available in all our meeting rooms and is free of charge to all guests.

THE MURIEL SAMPLE ROOM

Named after Miss Muriel Sample who was the manager of the club for many years, The Muriel Sample Suite located on the first floor of the club has a genteel elegance with a very welcoming feel to it. It has lots of natural daylight and is an extremely sunny room, with large floor to ceiling windows. It is the perfect room for a drinks reception, an informal gathering, business meetings and private dining.



Room dimensions 6.4m x 5.7m (36.5 sq metres)

Boardroom Style	20
Theatre Style	30
Classroom	12
Banquets	30

THE CUMBERLAND ROOM

Located on the first floor of the club. The room has lots of natural daylight with floor to ceiling windows. It is a very versatile space for business meetings and private dining, with a separate area, perfect for buffets. The room is also used as a breakfast room for our guests and is available from 1030am both weekdays and weekends for private hire.



Room dimensions 6.4m x 5.7m (36.5 sq metres)

Boardroom Style	16
Theatre Style	30
Class room	12
Banquets	30

THE LIBRARY

Located on the ground floor, the Library has been recently renovated and houses a large collection of books donated from a private collection. The room is perfect for smaller business meetings and is the perfect setting for entertaining smaller parties.



Room dimensions 4.7m x 4.2m (19.8 sq metres)

Boardroom Style	14
Theatre Style	20
Private Dining	12

THE SILENCE ROOM

The smallest of the club's rooms, the Silence room is the perfect setting for those wishing to organise those smaller meetings, to hold interviews, or an intimate dinner party.



Room dimensions 3.5m x 3.7m (13 sq metres)

Boardroom Style	8
Private Dining	8

THE CENTENARY SUITE

The largest of the club's rooms, the Centenary Suite is situated in the basement of the club and can accommodate up to 80 people for both a formal dinner and up to 80 people theatre style for a Conference. The room is very versatile and can be used for a number of events. The room also has a wooden floor which could be used as a dance floor for parties and celebratory events.



Room dimensions 13m x 6.7m (87.1sq metres)

Boardroom Style	35	Theatre Style	80
Class room	40	Banquets	80

GARDEN TERRACE

The club is fortunate to have a Garden Terrace that is the perfect setting for summer drinks parties and barbeques.

Awaiting Photograph

MEETING ROOM CHARGES

All room hire charges are available upon request. Please contact the Meetings and Events Manager for more information.

EQUIPMENT CHARGES

All equipment can be catered for upon request. Please contact the Meetings and Events Manager for more information.

All booking are subject to our Terms and Conditions

REFRESHMENTS

Tea/Coffee and biscuits	£1.85 per person
Tea/Coffee and danish	£3.50 per person
Tea and Coffee	£1.00 per person
Mineral water	£2.95 per bottle
Orange juice	£3.25 per litre
Sandwich lunch	£5.50 per person

FINGER BUFFET

£10.50 per head

(Minimum of 8 people)

Chicken drumsticks

Fish goujons

Spicy Indian savouries

Hot sausages

Vegetarian savouries

Selection of sandwiches

Fruit platter

WORKING LUNCH

£8.00 per head

Potato wedges

Savoury tartlets

Selection of sandwiches

Fruit Skewers

(A 10% discretionary service charge will be added to all food and beverages)

The New Cavendish Club - Summer Menu

Monday to Friday 1200 noon – 9.15pm

Saturday 1200 noon – 2.00pm and 6.00pm -9.00pm

Sunday 1200 noon – 2.00pm

Light Bites and Starters

Homemade soup & roll	£4.50
Goats cheese & spinach parcel with a tomato & basil salad	£6.95
Antipasti	£6.95
Caesar salad (with anchovies or chicken)	£6.95
Omelette of you choice with chips	£6.95
Salad of your choice Ham/Cheese/Roast Beef/Roast Chicken Smoked salmon/Prawn	£6.50
Selection of Traditional Sandwiches roasted ham/Roast beef, watercress and horseradish Tuna mayonnaise/Smoked salmon and cream cheese Egg mayonnaise/Roast chicken/Prawn and mayonnaise	£5.50 Honey

Main Course

Homemade lamb burger with a mint & cucumber relish In focaccia bread served with chips	£10.50
Seared Salmon with samphire, lemon and hollandaise sauce	£12.50
Char grilled Chicken with tarragon & mixed salad	£12.50
Tagliatelle Carbonara	£10.50
Toasted ciabatta B.L.T sandwich with tortilla crisp	£6.50

Side orders

Portion of chips	£2.50
New potatoes	£2.50
French beans	£2.50
Mixed side salad	£2.50

The New Cavendish Club
Summer Menu

Desserts

Carrot Cake	£4.50
Tiramisu	£4.50
Apple Tart	£4.50
Selection of ice creams	£4.50
Selection of British cheeses	£5.50

Afternoon Tea - Served between 3.00pm and 5.30 pm.

Selection of tea and biscuits	£2.50
Freshly brewed coffee and biscuits	£2.50
Scones with jam and cream served with tea or coffee	£3.50
Sandwich, scones with jam and cream served with Tea or coffee	£6.50

FORK BUFFET

All prices are per head.

HOT SELECTION

(All hot dishes are served with seasonal vegetables)

Chicken Italienne served with tagliettelli - £11.95

Spinach and feta cheese in a filo pastry parcel - £11.25

Beef bourgionne served with rice - £11.75

Homemade fish pie - £12.50

Navarin of lamb served with potatoes - £11.75

Thai chicken curry served with rice - £11.95

COLD SELECTION

Antipasti plate - £7.95

Smoked fish platter - £7.75

Poached salmon with lemon and dill mayonnaise - £7.50

Ploughman's pie - £6.25

Vegetarian tart - £6.95

SALADS

(All salads are £2.50 per head, per salad)

New potato salad

Leaf, spinach, blue cheese, crispy bacon with croutons

Tomato, feta, olives and basil oil

Mixed bean with garden herb dressing

Cucumber, melon and mint

Waldorf salad

Cous cous salad

Coleslaw salad

Crispy leaf salad

Rice salad

DESSERTS

(All desserts are £3.50 per head, per dessert)

Apple and Blackberry Crumble

Amaretto torte

Platter of English and French cheeses

Platter of fresh fruit skewers

Chocolate torte and raspberry compote

Tea and coffee - £1.00 per person

(A 10% discretionary service charge will be added to all food and beverages)

BANQUETING MENU 2010

2 courses including tea/coffee £20.50

3 courses including tea/coffee £23.00

(designed for parties of 15 or over and dishes must be pre-ordered)

STARTERS

Carrot and coriander soup

Chicken caesar salad

Mozzarella, vine tomatoes and basil bruschetta

Prawn cocktail with a basil and tarragon mayonnaise

Asparagus with fennel, dill and crème fraiche

Pan-fried chicken livers in a thyme jus on grilled a ciabatta

Baked salmon terrine, lemon vinaigrette

MAIN COURSE

Roast rump of lamb with crushed peas and mint

Grilled black bream with vine tomatoes, shallots and lemon butter

Pan-fried corn-fed chicken with a sage and onion "bubble and squeak"

Roast duck breast with a spring onion mash and roast carrots

Pan-fried fillet of salmon with asparagus and tarragon sauce

Grilled pork fillet with caramelised apples

Butternut squash risotto with sun-blush tomatoes and wilted rocket

DESSERTS

Lemon tart with crème fraiche

Eton mess

Ginger and orange pudding with crème anglaise

Dark chocolate & vanilla biscuit pave

Passion fruit and raspberry gateaux

Panacotta with mixed fruit compote

English cheeses with celery and grapes

(A 10% discretionary service charge is added to all food and beverages)

NEW CAVENDISH CLUB – CANAPE SELECTION

Asparagus and Brie
Cream Cheese and Cucumber
Brie and Cocktail Gherkins
Egg and Mixed Peppers
Duck Liver Pate with Green and Black Grapes
Peppered Smoked Mackerel with Horseradish Cream
(All items are charged at £2.00 per piece, per person)

Salmon and Cream Cheese Triangles
Prawn and Salmon Caviar
Parma Ham and Tomato
Green Lip Mussels with a Parmesan Crust
Smoked Chicken and Mango
(All items are priced at £2.50 per piece, per person)

We recommend 3 canapés per person for a 30 minute drinks reception and 6 canapés per person for a 60 minute drinks reception.

Wine List

Recommended Wines

White

Marques Del Turia , Viura-Sauvignon 2007 **£12.50**

Louis Latour, Ardèche, Chardonnay

£3.95 / £15.95

A fresh pale lemon colour, with a full round fresh fruity aroma of citrus and lemon fruits. The palate is light and elegant with balancing acidity and a clean finish.

Red

Marques Del Turia, Bobal-Syrah 2007 **£12.50**

Louis Latour, Domaine de Valmoisine, Pinot Noir

£3.95 / £15.95

Champagne and Sparkling Wines

(Please note a 10% discount will be given if ordering more than 6 bottles of the following Champagnes or Wines for each function)

Veuve Cliquot, NV

£45 / £25 Half / £14 quarter

Lingering fruity flavours of apple and pear on the palate create a fresh, harmonious and lively Champagne. A stunning non vintage with great body and roundness, it never disappoints.

Leclerc Mono Cru

£21 Half / £35

38% pinot noir, 37% meunier, 25% chardonnay – the mono cru is an exclusive cuvée from Leclerc Briant where due to the excellent potential of the grapes in 3 of their premier cru areas they make a cuvée specifically from that plot

Varichon & Clerc Blanc De Blanc Brut

£6.50 / £18

A delicious and engaging wine which is pale in colour with delicate bubbles and a bouquet of flowers with herbal and mineral elements. Very elegant, stylish and refreshing with classic bottle aged flavours of toasted bread, vanilla and spices lingering on the finish.

White Wine

(Please note a 10% discount will be given if ordering more than 6 bottles of the following Champagnes or Wines for each function)

French White

Loire

Muscadet de Serve et Maine sur Lie, Chateau des Montys 2006 **£18**

A dry crisp white wine, slightly acidic but with a good balance of fruit. The classic accompaniment to shellfish especially oysters.

Pouilly-Fumé, Les Charmes Domaine Chatelain 2005 **£22**

Characteristically Sauvignon wine, with gunflint, delicate flavours and some wood tannins. Accompaniment to fish dishes particularly with strong sauces.

Henri Bourgeois, Sancerre 2006 **£24**

This fruity wine with delicate and floral fragrances possesses excellent balance, invigorating freshness and delightful persistence. Accompanies shellfish and fish dishes, excellent aperitif.

Burgundy

Domaine Millet, Petite Chablis 2006 **£19.50**

A pure concentrated unoaked Chablis from a producer that believes in an uninterventionist approach. A mix of pears and lemons and a delicate mineral quality that adds great depth. Aperitif and accompanies fish, shellfish and salads.

William Fevre, Chablis 2006 **£11.50 Half / £22**

The epitome of village Chablis: crisp but not austere, fresh yet ripe. Perfect accompaniment to all types of fish shellfish and seafood dishes.

Baronne du Chatelard, Pouilly-Fuissé **£24**

Traditional but with a few modern twist and the wine is pure Chardonnay. 60% is matured in new oak barrels with the balance in stainless steel which controls the oak flavour. It is a rich, expressive wine and has a seductive aroma of citrus fruits and a hint of oak.

Vincent Girardine Rully 1er Cru Les Cloux 2006 **£28**

Tradition and quality are the keystones of Girardins' philosophy, coupled with respect for the Terroir and always with the aim of producing premium wines. The 2006 vintage is a rich and intensely fruited wine with fine balancing acidity and crisp finish.

Domaine Michelot, Meursault 2005 **£36**

To wine lovers all over the world it is inconceivable to think of Meursault without thinking of Bernard Michelot. His wines are textbook versions of the appellation. They are powerful, buttery and rich but age worthy too.

Italian White

Gavi, Balbi Soprani 2007

£16.95

This fashionable Italian dry white wine is made from the Cortese grape from Piedmont. Fruity and aromatic with mineral notes and a tangy citrus finish.

Spanish White

El Coto Blanco 2007

£3.95 / £15.95

100% Viura. Pale white gold with a fruity, fresh apple nose. Very aromatic with notes of anise and spice. Nice, round mouth feel with apple and ripe pear flavours and good persistence on the finish.

Australian White

Crystal Brook, Chardonnay 2007

£3.95 / £15.95

This easy drinking wine has a refreshing fruit driven style, showing rich aromas of pineapple and melon. The palate is creamy, smooth and full of tropical fruit flavours, which linger on the after-taste.

Chilean White

Miguel Torres, Santa Digna, Sauvignon Blanc, Reserve 2007

£3.95 / £15.95

One of Chile's most consistent quality Sauvignons of the past 10 years. Made in a bright clean style, with classical Chilean Sauvignon fruit, pink grapefruit, grassy tea notes and lots of citric punch to give a lively, mouthwatering finish.

Red Wine

(Please note a 10% discount will be given if ordering more than 6 bottles of the following Champagnes or Wines for each function)

French

Burgundy

Traslepu, Cote Du Rhone 2003 **£19.50**

Plummy fruit, good tannins support the complexity of this wine. Excellent example of Cote Du Rhone.

Chateau du Chatelard, Fleurie Les Vieux Grantis 2007 **£23.50**

From a special parcel of old vines, delicious ample lush Cru Beaujolais from one of the village's foremost producers.

Cote Du Rhone

E Guigal, Gigondas 2003 **£26**

Powerful nose dominated by red berries and delicate oak aromas. On the palate a full bodied wine with round and supple tannins.

E Guigal St Joseph 2003 **£34**

Aromas of spices, red berries and delicate oak. On the palate round soft tannins. Overall a good balance between scarcely perceptible acidity and tannins which add ageing potential and softened by long ageing in oak.

Bordeaux

Baron Philippe de Rothschild, Claret 2006 **£3.95 / £15.95**

The expert winemaking team of Baron Philippe de Rothschild, masters of the art of assemblage, have used their unrivalled skill to create a vintage AC Bordeaux wine for everyday drinking. The wine is soft, fruity and lively due to the high proportion of Merlot.

Chateau Cluzan 2005 **£14 Half / £22.50**

A small property of 25 hectares overlooking the Garonne Valley. This award winning wine offers a fruity velvety balance is a classic bordeaux/claret.

Chateau LaLande Cru Bourgeois Listrac 2001 **£26**

A Smooth well developed Bordeaux red. Rich dark colour, refined bouquet excellent well balanced taste with complex fruit and lingering finish.

Chateau Segonnes Margaux 2003 **£37**

The sister property of the famed Chateau Lascombes, Segonnes offers all the supple, elegant fruit of a typical Margaux wine.

Italian Red

Colle Secco Montepulciano D'Abruzzo DOC **£19.50**

Ruby red with purplish highlights, bouquet of ripe red fruit, liquorice, cloves and cocoa spicy nuances. Full-bodied, with good structure and sweet tannins, well-balanced with good length.

Spanish Red

El Coto, Crianza 2004

£12.50 Half / 19.50

Ruby-red colour. Fresh fruit and liquorice aromas typical of Tempranillo. Silky, velvety, with a good aromatic intensity throughout.

Coto De Imaz, Gran Reserva Rioja 2004

£21.50

Deep, dark red color with brick highlights. Spicy nose with notes of vanilla and red fruits. Smooth, elegant and long on the palate. Very balanced, with toasty, spiced fruit in the finish.

Australia Red

Crystal Brook, Shiraz 2007

£3.95 / £15.95

A warm fruity wine for which Australian shiraz has become famous. Revealing layers of spicy white pepper and berry flavours, its finish is smooth and lingering.

Beresford Cabernet Sauvignon, Maclaren Vale 2005

£4.50 / £19.50

Smooth and complex full bodied wine with good length. A wine to complement all types of meat dishes.

Chilean Red

Miguel Torres, Santa Digna Merlot 2003

£4.25 / £16.95

A Merlot with great aromatic intensity, plum and blackberry jam mixed with spicy hints of vanilla and liquorice. A very attractive and elegant palate and a long aftertaste with lingering spices.

Argentinean Red

Alta Vista, Grande Reserve Malbec, Mendoza 2005

£18

Structured Malbec, with lots of graphite and loam layered within the blackberry and black currant fruit. Thick but ripe, with chocolate and espresso notes framing the finish. Nice mineral hint too.

Rosé Wine

(Please note a 10% discount will be given if ordering more than 6 bottles of the following Champagnes or Wines for each function)

Marques del Turia, Rosé 2007 – Spain

£3.25 / £14

Lovely red summer fruit flavours balanced with light acidity.

Terra Sana, Organic Rosé 2007, France

£4 / £16

Hand selected organic grapes from the south-west of France.

Delicious flavours of ripe strawberries and raspberries. Perfect light drinking.

Sweet Wine

Muscat Beaumes de Venise, Domaine de Coyeux

£15 Half

A classic perfectly balanced dessert wine, fresh and delicious scents combined with a good balance to create a complex finish.