



BLOOMSBURY
CHRISTMAS PARTY PACK

24 HOUR CAFÉ RESTAURANT BAR





THANK YOU FOR YOUR ENQUIRY REGARDING YOUR CHRISTMAS PARTY AT VQ

Included in this pack are our Christmas menus and wine/
champagne list, as well as our terms and conditions.
We look forward to discussing your requirements at your
earliest convenience and will do our utmost to meet any
particular menu or dietary requests that you may have.

In the meantime, if there is anything further that we can
help you with, please do not hesitate to contact me.

I look forward to speaking to you soon.

Yours sincerely,
Margaux Pesty
margaux@vqrestaurants.com

VQ BLOOMSBURY
111A Great Russell St,
Bloomsbury,
London WC1B 3NQ

T: 020 7636 5888

CHRISTMAS MENU 1



STARTERS

CHUNKY VEGETABLE CHOWDER V

savoury pancake strips

SALMON & DILL GRAVADLAX

watercress, apple & walnut salad,
dijon vinaigrette, toasted sourdough

CHICKEN & LEEK TERRINE

parma ham crisps, coconut crème fraiche,
wild rocket, toasted ciabatta

MAINS

ROASTED VEGETABLE & WILD

MUSHROOM STRUDEL V

wild rice & couscous, confit cherry tomatoes,
red pepper sauce

BAKED FILLET OF HAKE

crushed new potato rosti, vegetable timbale,
lemon butter sauce

HONEY & THYME ROASTED TURKEY

apricot & sage stuffing, seasonal vegetables,
cranberry sauce

DESSERTS

CHRISTMAS PUDDING

brandy sauce

WARM CHOCOLATE BROWNIE

vanilla ice cream, chocolate sauce

VANILLA CHEESECAKE

ginger crumbs, mixed berry compote

3 COURSES: £25 PER PERSON

TEA, COFFEE & MINI MINCED PIES

+£4 PER PERSON



V Vegetarian Gf Gluten Free. Gluten Free bread available (extra charge). Allergen information available.

Please advise us of any special dietary requirements. A discretionary service charge of 12.5% will be added to all bills

CHRISTMAS MENU 2



APERITIF

GLASS OF PROSECCO

STARTERS

ROASTED BUTTERNUT SQUASH SOUP **V**

dill crème fraîche, croutons

SMOKED SALMON ROULADE

rocket & pickled cucumber salad,
mustard & honey dressing

GOOSE LIVER & PORT TERRINE

Red onion & apple remoulade, toasted brioche

GOAT'S CHEESE & PUMPKIN FILO TARTLET **V**

baby gem & curly endive, cranberry & sage jam,
toasted pine nuts

3 COURSES: £33 PER PERSON
TEA, COFFEE & MINI MINCED PIES
+£4 PER PERSON



V Vegetarian **GF** Gluten Free. Gluten Free bread available (extra charge). Allergen information available.

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MAINS

ROASTED VEGETABLE, SPINACH
& MUSHROOM STRUDEL **V**

sautéed green beans, tomato & herb sauce

PAN FRIED FILLET OF SEABASS

lemon grass & ginger, crushed new potatoes,
sprouting broccoli, chilli & sage butter

BRAISED LAMB SHANK

garlic & herb mash, roasted shallots,
sautéed kale, rosemary jus

HONEY & THYME ROASTED TURKEY

apricot & sage stuffing, seasonal vegetables,
cranberry sauce

DESSERTS

CHRISTMAS PUDDING

brandy sauce

STICKY TOFFEE PUDDING

honeycomb ice cream, butterscotch sauce

BUTTERMILK & VANILLA PANNA COTTA

berry compote, pistachio nuts

SELECTION OF ICE CREAM

chocolate, vanilla, strawberry, salted caramel

CHAMPAGNE BREAKFAST



TO START

GLASS OF CHAMPAGNE OR BREAKFAST COCKTAIL

bloody mary, mimosa, punch bellini,
breakfast margarita

COFFEE & TEA

GLASS OF JUICE

freshly squeezed orange juice or fresh apple juice

GREEK YOGHURT

berries & honey

FOR THE TABLE

BASKET OF BREAD & PASTRIES

pain au chocolat, croissant, granary toast & jam

TO FOLLOW...

Please choose **ONE** of the following:

BELGIAN WAFFLE V

mixed fruit, mascarpone, cinnamon, maple syrup

BUTTERMILK PANCAKES

mixed fruit, maple syrup and a choice of crispy
bacon, ice cream GF or nutella V

SCRAMBLED EGGS & SMOKED SALMON GF

FULL ENGLISH BREAKFAST

fried egg, toasted english muffin,
cumberland sausage, crispy bacon,
grilled tomato, mushroom, baked beans

VEGGIE BREAKFAST

fried egg, toasted english muffin,
wilted spinach, hash browns,
grilled tomato, mushroom, baked beans

DOUBLE EGGS BENEDICT, FLORENTINE V OR ROYALE

POACHED EGGS, AVOCADO & CHILLI JAM V

toasted sourdough

VQ OMELETTE GF

ham, gruyere & spinach

£25.00 PER PERSON



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CHAMPAGNE & WINE LIST



CHAMPAGNE

125ml glass / 750ml bottle

PROSECCO SPUMANTE EXTRA DRY,
AZZILLO, ITALY 5.50 / 29.95

PINOT NERO ROSÉ, SPUMANTE, LE MONDE,
FRIULI-VENEZIA GIULIA, ITALY 38.00

LAURENT-PERRIER (1/4 BOTTLE) 15.00

LAURENT-PERRIER BRUT NV 65.00

LAURENT-PERRIER ROSÉ NV 89.00

LAURENT-PERRIER VINTAGE 89.00

WHITE WINE

125ml glass / 175ml glass / 750ml bottle

EL ZAFIRO BLANCO, 'EXTREMADURA', SPAIN
3.50 / 4.50 / 17.95

Delightfully clean & refreshing with moreish citrus fruit.

PINOT GRIGIO, CA LUCA, VENETO, ITALY
3.95 / 5.25 / 20.95

Light easy drinking style – lovely aromas
of apple & pear.

SAUVIGNON BLANC, WHALE POINT,
WESTERN CAPE, SOUTH AFRICA
4.50 / 5.75 / 22.95

Vibrant gooseberry fruit character
with a zesty lemon fragrance.

PICPOUL DE PINET, 'LANGUEDOC',
SEL ET DE SABLE, FRANCE 5.25 / 6.75 / 26.95

A speciality of the Languedoc coast,
deliciously floral & dry.

UNOAKED CHARDONNAY, SUR LIE, 'BON
VALLON', DE WETSHOF ESTATE, ROBERTSON,
SOUTH AFRICA 5.75 / 7.25 / 28.95

A cut above your normal Chardonnay –
expressive fruit, unoaked yet with great depth.

SAUVIGNON BLANC, WAIRAU RIVER,
MARLBOROUGH, NEW ZEALAND 33.00

Mouth-watering Kiwi Sauvignon –
classic gooseberry & refreshing citrus fruit.

WINE LIST



ROSÉ WINE

125ml glass / 175ml glass / 750ml bottle

PINOT GRIGIO 'RAMATO', IL BARCO, VENETO, ITALY 3.95 / 5.25 / 20.95

Elegant pale pink with soft & seductive cherry fruit.

COTES DE PROVENCE ROSÉ, SAINT ROMAN D'ESCLANS, FRANCE (ORGANIC) 39.00

Exceptional! Sublime summer fruit aromas with a delicious mouth-watering palate.

RED WINE

125ml glass / 175ml glass / 750ml bottle

EL ZAFIRO TINTO, 'EXTRAMEDURA', SPAIN
3.50 / 4.50 / 17.95

Charming red berry fruit character, soft & well rounded.

CABERNET MERLOT, BOATMANS DRIFT, WESTERN CAPE, SOUTH AFRICA
3.95 / 5.25 / 20.95

Lovely, supple wine with inviting flavours of blackcurrant & plum.

MALBEC, LE POTAGER DU SUD, GRAND CUVEE, IGP D'OC, FRANCE 4.95 / 6.50 / 25.95

Appealing, generous & fruity with deft use of oak.

MONTEPULCIANO D'ABRUZZO RISERVA, TOR DEL COLLE, ITALY 5.25 / 6.75 / 26.95

Crammed with ripe cherry fruit, spicy notes & svelte tannins.

RIOJA GARNACHA SEMI CRIANZA, AZ ABACHE, BODEGAS ALDEANUEVA, SPAIN
5.95 / 7.50 / 29.95

Attractive cherry & plum scented spice flavours – lovely smooth & tempting palate.

PINOT NOIR, WAIR AU RIVER, MARLBOROUGH, NEW ZEALAND 35.00

The perfect 'Trinity' of Pinot Noir flavours – raspberries, cherries & violets!

FUNCTION SHEET



Contact Name:

Company Name:

Party Date:

Covers:

Time:

Tel:

Mobile:

Email:

Special requirements (area needed at the bar, crackers...):

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I..... understand that if I fail to give adequate notice (48 hours) of any changes or cancellation of the reservation I may lose the full deposit.

Late Arrival – Please let us know if you are running late as we cannot guarantee holding your table for more than 30 minutes.

I confirm that I have read and agree to all the terms and conditions.

Name:

Signature:

T&C's



Thank you for booking your Christmas party with us.
We look forward to welcoming you at VQ.

The menus are available for parties of 8 up to 50 in our restaurant. For this choice of menu we ask you & your guests to pre-order before the event.

We would be more than happy to accommodate any dietary requirements with 48 hours notice.

For Christmas party reservations it is the restaurant's policy to secure the booking with a deposit of £10 per person. In the event that the booking is not honoured or cancelled with less than 48 hours notice, the deposit will be non-refundable. There will be a £10 per person charge for people who do not show up after you have confirmed final numbers with us. We are sorry that this is a requirement but our experience dictates this precaution.

All bills need to be paid in full on the day of the party. A discretionary service charge of 12.5% will be added.

Late Arrival – Please let us know if you are running late as we cannot guarantee holding your table for more than 30 minutes.

Please scan and email back the signed terms & conditions and completed function sheet to confirm your booking to: margaux@vqrestaurants.com

I.....
confirm that I have read and agree to all the terms and conditions.

Name:

Signature:

Date:



Thank you for choosing us!

VQ BLOOMSBURY

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Bloomsbury,
London WC1B 3NQ

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