



ALDGATE  
**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,  
Elise Sanz  
[elise@vqrestaurants.com](mailto:elise@vqrestaurants.com)

VQ ALDGATE  
Ground Floor, Dorsett City Hotel  
9-13 Aldgate High Street  
London EC3N 1AH

T: 020 3301 7224

# CHRISTMAS MENU 1



## STARTERS

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### 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 fraîche,  
wild rocket, toasted ciabatta

## MAINS

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### ROASTED VEGETABLE &

### WILD MUSHROOM STRUDEL V

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

### BAKED FILLET OF HAKE GF

crushed new potato rosti, vegetable timbale,  
lemon butter sauce

### HONEY & THYME ROASTED TURKEY

apricot & sage stuffing, seasonal vegetables,  
cranberry sauce

## DESSERTS

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### WARM CHOCOLATE BROWNIE

vanilla ice cream, chocolate sauce

### VANILLA CHEESECAKE

ginger crumbs, mixed berry compote

### ICE CREAM SELECTION GF

chocolate, vanilla, strawberry or salted caramel

**3 COURSES: £27 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



## STARTERS

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### CREAM OF CELERIAC SOUP V

goat's cheese croutons, toasted sourdough

### POACHED PEAR & GORGONZOLA SALAD V GF

rocket, quinoa, candied walnuts,  
balsamic reduction

### CRAYFISH TAIL COCKTAIL GF

bavaria lettuce, palm hearts, brandy,  
cilantro sauce

### WILD BOAR & SAGE TERRINE

prune chutney, piquillo, peppers,  
toasted ciabatta

**3 COURSES: £37 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

## MAINS

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### ROASTED VEGETABLE, SPINACH

### & MUSHROOM WELLINGTON V

carrot & parsnip crisps, blue cheese sauce

### PAN FRIED FILLET OF BLACK BREAM GF

roast pumpkin, red pepper saffrito, crab consommé

### GRILLED HALF LOBSTER THERMIDOR GF

seafood risotto, samphire, truffle oil

### PEPPERED FILLET OF BEEF GF

cauliflower purée, glazed asparagus,  
shiitake mushrooms, port & balsamic reduction

## DESSERTS

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### STICKY TOFFEE PUDDING

vanilla ice cream, toffee sauce

### WHITE CHOCOLATE

### & STRAWBERRY PANNA COTTA GF

hazelnut praline

### ICE CREAM SELECTION GF

chocolate, vanilla, strawberry or salted caramel

### CHEESE BOARD

cheese selection, grapes, cornish wafers

# CHAMPAGNE BREAKFAST



## TO START

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### 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

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### BASKET OF BREAD & PASTRIES

pain au chocolat, croissant, granary toast & jam

## TO FOLLOW...

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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**



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

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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

CHAMPAGNE VAUBAN FRERES BRUT 7.95 / 40.00

LAURENT-PERRIER (¼ BOTTLE) 15.00

LAURENT-PERRIER BRUT NV 79.00

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  
5.95 / 7.95 / 33.00

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

ALBARINO, CONDES DE ALBEREI, RIAS BAIX  
AS, SPAIN 6.50 / 8.50 / 35.00

Cool climate Galician Coast Albarino –  
aromas of stone fruit & delightful minerality.

PECORINO, 'CIVITAS', CANTINA ORSOGNA,  
ABRUZZO, ITALY (Biodynamic & Organic) 38.00

Inviting & aromatic Pecorino – flavours of peach,  
honeysuckle & magnolia.

CHABLIS 1ER CRU, LES FOURNEAUX, DOM  
AINE ALAIN GAUTHERON, FRANCE 45.00

Small Domaine Chablis – mouth-tingling  
minerality, lemony fruit & ever so drinkable!



# 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** 6.50 / 8.50 / 35.00

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

**RESERVE MALBEC, FINCA SOPHENIA, TUPUNGATO, MENDOZA, ARGENTINA** 40.00

Deep rich & intense with fine tannins & juicy dark fruit flavours.

**LA RESERVE BD' ANGLUDETH, MARGAUX, BORDEAUX, FRANCE**  
2ND WINE OF CHATEAU D'ANGLUDET 45.00

Delicious Cabernet dominant Claret that surpasses expectations!

\*Please ask about our wine specials



# FUNCTION SHEET



Contact Name: .....

Company Name: .....

Party Date: .....

Covers: .....

Time: .....

Tel: .....

Mobile: .....

Email: .....

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

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 of Cardholder: .....

Cardholder's 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 up to 30 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: [elise@vqrestaurants.com](mailto:elise@vqrestaurants.com)

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

Name of Cardholder: .....

Cardholder's Signature: .....

Date: .....



Thank you for choosing us!

VQ ALDGATE

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London EC3N 1AH

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