



EUSTON
CHRISTMAS PARTY PACK 2018
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,
Ewa Jordan
ewa@vqrestaurants.com

VQ EUSTON
152-156 North Gower Street,
London NW1 2LU

T: 020 3301 1224

CHRISTMAS MENU 1



APERITIF

GLASS OF PROSECCO

STARTERS

CARAMELISED RED ONION
& STILTON SOUP **V**

garlic croutons

SMOKED SALMON, CREAM CHEESE
& DILL ROULADE **GF**

spiced walnut & rocket salad

SHREDDED CRISPY DUCK
& SPRING ONION CROSTINI

cucumber noodles, tomato & plum relish

MAINS

GRILLED GOATS' CHEESE **V**

sweet potato & spinach dauphinoise,
artichoke hearts, garlic cream sauce

PAN FRIED FILLET OF SEABASS

seafood & saffron risotto, gremolata,
shaved parmesan

HONEY & THYME ROASTED TURKEY

goose fat roast potatoes, seasonal vegetables,
cranberry sauce

DESSERTS

STICKY TOFFEE PUDDING

vanilla ice cream, toffee sauce

MIXED BERRY CHEESECAKE

fruit coulis, candied ginger

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



APERITIF

GLASS OF PROSECCO

STARTERS

CREAMY CARROT & PARSNIP SOUP **V**

fried onions, sourdough toast

ROASTED BEETROOT & FIG SALAD **V**

gorgonzola crumbs, pine nuts, balsamic dressing

SCOTCH QUAIL EGGS

apple & lambs lettuce salad,
warm hollandaise sauce

POTTED CRAB

celeriac & mustard remoulade,
avocado & tomato salsa, toasted brioche

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

BALSAMIC ROASTED VEGETABLE
& GOATS' CHEESE TART **V**

rocket & pumpkin salad, dill crème fraîche,
coconut shavings

GRILLED FILLET OF WILD SALMON

borlotti bean & thyme purée, green bean
& mushroom provencale, truffle oil

SLOW ROAST PORK BELLY

mustard mash, ginger braised red cabbage,
thyme & calvados gravy

PAN FRIED CANNON OF LAMB

new potato & shallot rosti, wilted spinach,
red wine jus

DESSERTS

BAKED VANILLA CHEESECAKE

apricot sauce, ginger crumbs

CHOCOLATE & MARSHMALLOW POTS

cinnamon shortbread

STICKY TOFFEE PUDDING

vanilla ice cream, toffee sauce

ICE CREAM SELECTION **GF**

chocolate, vanilla, strawberry or 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 V

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.

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

CHAMPAGNE & WINE LIST



CHAMPAGNE

125ml glass / 750ml bottle

PROSECCO SPUMANTE EXTRA DRY,
BORGIO DEL COLALTO, ITALY 6.50 / 32.00

MOET & CHANDON IMPERIAL BRUT
9.95 / 55.00

VEUVE CLICQUOT YELLOW LABEL 79.00

RUINART ROSÉ 89.00

DOM PERIGNON 250.00

WHITE WINE

125ml glass / 175ml glass / 750ml bottle

EL ZAFIRO BLANCO, 'EXTREMADURA', SPAIN
3.75 / 4.75 / 18.95

Delightfully clean & refreshing with moreish citrus fruit.

PINOT GRIGIO, CA LUCA, VENETO, ITALY
4.25 / 5.50 / 21.95

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

SAUVIGNON BLANC, WHALE POINT,
WESTERN CAPE, SOUTH AFRICA
4.75 / 5.95 / 23.95

Vibrant gooseberry fruit character
with a zesty lemon fragrance.

PICPOUL DE PINET, 'LANGUEDOC', SEL ET DE
SABLE, FRANCE 5.50 / 6.95 / 27.95

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

UNOAKED CHARDONNAY, SUR LIE, 'BON
VALLON', DE WETSHOF ESTATE, ROBERTSON,
SOUTH AFRICA 5.95 / 7.50 / 30.00

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

SAUVIGNON BLANC, WAIRAU RIVER,
MARLBOROUGH, NEW ZEALAND
6.25 / 8.25 / 34.00

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

GAVI 'CORTESE', TENUTA NEIRANO,
PIEDMONT 6.75 / 8.75 / 36.00

Inviting citrus fruit character with moreish
minerality and a lovely lingering finish.

ALBARINO, GENIO Y FIGURA, BODEGAS
ATTIS, RIAS BAIXAS, GALICIA, SPAIN 38.00

Bursting with ripe peach and nectarine, subtle
minerality and a lovely fresh citrus acidity.

CHABLIS, DOMAINE 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 4.25 / 5.50 / 21.95
Elegant pale pink with soft & seductive cherry fruit.

'WHISPERING ANGEL', COTES DE PROVENCE ROSE, CHATEAU D'ESCLANS, FRANCE 45.00
The perfect summer rose – rose petal pink, sublime summer fruit fl avours and delightfully dry.

RED WINE

125ml glass / 175ml glass / 750ml bottle

EL ZAFIRO TINTO, 'EXTRAMEDURA', SPAIN
3.75 / 4.75 / 18.95
Charming red berry fruit character, soft & well rounded.

CABERNET MERLOT, BOATMANS DRIFT, WESTERN CAPE, SOUTH AFRICA
4.25 / 5.50 / 21.95
Lovely, supple wine with inviting flavours of blackcurrant & plum.

MALBEC, LE POTAGER DU SUD, GRAND CUVEE, IGP D'OC, FRANCE 5.25 / 6.75 / 26.95
Appealing, generous & fruity with deft use of oak.

MONTEPULCIANO D'ABRUZZO RISERVA, TOR DEL COLLE, ITALY 5.50 / 6.95 / 27.95
Crammed with ripe cherry fruit, spicy notes & svelte tannins.

RIOJA GARNACHA SEMI-CRIANZA, AZABACHE, BODEGAS ALDEANUEVA, SPAIN
6.25 / 7.75 / 31.00
Attractive cherry & plum scented spice flavours – lovely smooth & tempting palate.

PINOT NOIR, WAIR AU RIVER, MARLBOROUGH, NEW ZEALAND 6.75 / 8.75 / 36.00
The perfect 'Trinity' of Pinot Noir flavours – raspberries, cherries & violets!

ESTATE MALBEC, FINCA SOPHENIA, TUPUNGATO, MENDOZA, ARGENTINA 41.00
Deep rich & intense with fine tannins & juicy dark fruit flavours.

LA RESERVE D'ANGLUDET, MARGAUX, BORDEAUX, FRANCE 2ND WINE OF CHATEAU D'ANGLUDET 49.00
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.

For Christmas menus we ask that you & your guests 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: ewa@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 EUSTON

152-156 North Gower Street,
London NW1 2LU

T: 020 3301 1224

Registered in England & Wales No. 8408039

VAT Registration No. 168 2593 75