



ALDGATE  
**CHRISTMAS PARTY PACK 2018**  
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,  
Vojta Jetelina  
[vojta@vqrestaurants.com](mailto:vojta@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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**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

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**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

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**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



## STARTERS

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### 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

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### 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

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### 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

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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 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**



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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.

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: [vojta@vqrestaurants.com](mailto:vojta@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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