



Christmas 2011 Party Menu Options:

The Commander is a relaxed and friendly restaurant and bar with excellent fresh and traceable food along with great drinks and great service.

We can cater for a wide range of needs from work lunches to dinners with friends. We have plenty of experience in catering for all kinds of events from small groups to champagne receptions, weddings and large parties for over 150.

The Commander is the place to have your Christmas party this year!

We also have 4 private dining rooms available if you'd like that extra special party, please contact us on 020 7229 1503 or info@commanderbar.co.uk for more details.

Your table or private room will be fully dressed with Christmas crackers, decorations, candles and table cloth. No pre ordering is necessary and you will be free to select from your bespoke menu on the day!

(Item choices need to be finalised no later than 48 hours prior to the function to ensure availability of the requested items)

Christmas 2011: Canape options

A choice of 1 from each section £8.50 per person

A choice of 2 from each section £15.00 per person

A choice of 3 from each section £21.00 per person

Section A	Section B	Section C
Apple and Parsnip Soup Chive Crème Fraiche	Turkey Brochette Rosemary and Maple Syrup	Venison Burger Red Currant Jelly
Pigs in Blanket	Baby Gem and Gorgonzola Pear and Chestnuts	Gravadlax Tartar Beetroot, Whiskey and Dill
Brie and Cranberry Tartlet	Trout Pate with Beetroot Olive Oil Crostini	Gammon, Pheasant and Foie Gras Terrine

THE COMMANDER
PORTERHOUSE & OYSTER BAR

For all parties up to 20 people

Please choose:

3 starters/ 3 main courses /3 desserts

For larger group bookings and venue hire we can create bespoke menus to suit your needs please contact us on 020 7229 1503 or @ info@commanderbar.co.uk and we'd be happy to help

Starters

½ a Dozen Rock Oysters

Red Wine Vinegar and Shallot Dressing, Fresh Lemon and Tabasco
market price

Seared Tuna Sashimi

Soy and Ginger Dressing
£9.25

Caramelized Cox and Parsnip Soup

£5.75

Home Cured Gravdax Tartare

Beetroot, Whiskey and Dill
£8.25

Warm Salad of Roast Root Vegetables

Stilton, Walnuts, Pea Shoots, Honey and Mustard Dressing
£7.50

Gammon, Pheasant and Foie Gras Terrine

Christmas Chutney, Olive Oil and Rock Salt Crostini
£10.00

Seared Peppered Venison Carpaccio

Cranberry, Carrot and Juniper Berry Pickle
£8.00



Mains

Celeriac Lasagna

Warm Portobello Mushroom, Shallot and Tarragon Salsa,
Wilted Baby Spinach with Garlic and Rock Salt

£13.00

Roast Breast of Norfolk Goose with Spiced Brandy Apple Sauce

Seasonal Vegetables, Roast Potatoes and Gravy

£16.25

Roast Halibut

White Bean, Chorizo and Celery Stew, Saffron Aioli

£18.25

400g Longhorn bone in Rib Steak

Bloody Mary Butter and Seasonal Greens

£20.50

Pan Fried Fillet of Stone Bass

Black Olive Mash Potato, Roast Tomato and Basil Sauce

£17.50

Breaded Veal Escalope

Warm Desiree, Chestnut and Sultana Salad, Watercress

£16.75

Commander Burger

Tomato Relish, Dill Cucumbers and Garlic Mayonnaise served with Skin on Fat Chips
(add Cheddar cheese £1.50, smoked bacon £1.50, Barbeque Sauce £1.50)

£11.00

Chicken and King Prawn Thai Red Coconut Curry

Thai Aubergines, Pak Choi, Daikon, Bean Sprouts and Mange Tout,
Steamed Jasmine Rice

£15.75



Desserts

Lemon Posset

Mulled Winter Berry Compote

Shortbread Biscuits

£6.00

Steamed Chocolate Pudding

Vanilla Ice Cream and Chocolate Sauce

£6.25

Christmas Mess

Meringue, Cranberries and Crème Chantilly

£5.75

Panettone Bread and Butter Pudding

Brandy Custard and Cream

£6.25

Amarula Crème Brûlée

Lemon Shortbread Biscuits

£6.00

Cheese Board

3 cheeses, Biscuits, Fruit and Chutney

£10.50

We have a 12.5% service charge for all parties of 10 and more