



CLUB GASCON

Groups & Private Hire Guide 2023









ABOUT CLUB GASCON

Club Gascon is a Michelin-starred, contemporary French restaurant cooking imaginative plates of food inspired by the cuisine of southwest France.

The restaurant is housed within a former Lyon's Tea house and retains many original features including dramatic marble facades along one side of the dining room.

With a semi-private dining room and the ability to cater for up to 50 guests, Club Gascon is the perfect venue for business lunches, group dining, corporate events, private parties, wedding receptions and more. Club Gascon can also be hired in conjunction with Le Bar – located just next door.

We do not charge a hire fee and instead work towards a a pre-agreed minimum spend to include your food and drinks choices.



GROUPS | up to 20

For larger groups we offer a choice of seating along the banquettes situated on one side of the restaurant for groups of up to 20 guests.

Our semi-private dining room can seat up to 10 persons and can be hired individually.

We offer a group party menu priced at £85pp

At Christmas we offer a set menu with the option to add a further cheese course.



VENUE HIRE | seated 50

With a seated capacity of 50 persons Club Gascon is a popular location for corporate lunches and dinners, birthdays, engagements, Christmas parties and wedding receptions.

Our team of chefs will work with you to create a bespoke menu that's right for your type of event and budget. Champagne receptions and wine pairings are available for all of our menus.

For full venue hires we charge a £6,000 minimum spend at lunchtime and £8,000 at dinner.

Please email our team on info@clubgascon.com for more information and availability









Sample Menu: Full Venue Hire, 7 courses

AMUSE BOUCHE

-

SMOKED EEL “CATALANE”, SEA URCHIN AND PLANKTON MOELLEUX

Sancerre Silex – Domaine Gitton, Galinot 2018

-

COMPRESSION OF DUCK FOIE GRAS, ARTICHOKE AND BLACK TRUFFLE, NUTS

Jurancon – Domaine de Souch, Marie Kattalin 2013

-

JUNIPER GLAZED BLACK COD, HIBISCUS, SPICY BLUEBERRIES, BOTTARGA

Saint-Aubin 1 er Cru – Vincent Prunier, Les Frionnes 2017

-

FESTIVE STUFFED QUAIL, HAY, SABAYON, BARBECUED CELERIAC CORNETTO

Chateauneuf du Pape – Château de Vaudien, Val de Dieu 2007

-

PYRENEAN FONDUE, VACHERIN, PINE MORELS, “CHOUQUETTES”

Port – Barros, Colheita 1978

-

FROSTED ROCK

-

PINE, PEAR & WHITE TRUFFLE DELICACY

Tokaji Sweet Szamorodni – Majoros Estate 2013

-

MIGNARDISES



Sample Christmas Menu: Groups, 4 courses

BLACK TRUFFLED HONEY FOIE GRAS, SPICY KUMQUAT & CLEMENTINE

Sauternes – Château Coutet 2009

or

CRACKLING DUCK EGG IN THE NEST, WHITE TRUFFLE

Pessac Leognan – Château Carbonnieux Blanc 2008

-

HARE AND PHEASANT « A LA ROYALE », BLACK SALSIFIS, CHESTNUT & FOIE GRAS PLIN

Châteauneuf du Pape – Bosquet des Papes, Chante Le Merle Vieilles Vignes 2007

or

GOLD CHICORY TATIN, JUNIPER, ICE SALAD, SAFFRON ICE CREAM

Châteauneuf du Pape – Bosquet des Papes, Chante Le Merle Vieilles Vignes 2007

-

COMPRESSION OF BRILLAT -SAVARIN, QUINCE CLOUD, BANYULS DUVET

St Emilion Grand Cru – Château Teyssier 2010

-

GRAND CRU SMOKED VALRHOANA DARK CHOCOLATE, LIQUID MANGO, YUZU, MIRRORED WHISKEY

Port – Fonseca Vintage 1985

-

MIGNARDISES





CONTACT US



Club Gascon is available to hire throughout the year, seven days a week.

For all bookings enquiries and for any further information please contact Francesca and the team directly on:

info@clubgascon.com | 020 7600 6144