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The Grosvenor House, a JW Marriott Hotel, has designated a special website page for the Annual Dinner. The Grosvenor House will contact all table hosts/named booker directly to give an individual username and password to gain access to this webpage.

This will enable the hosts to order wine for the table, book hospitality suites/tables, and order canapes, it will also allow you to notify the Hotel of any special dietary requirements.

Alternatively contact Magda Michalczuk, Private Hospitality Manager at Grosvenor House Hotel on +44 (0)20 7399 8449 or email [magdalena.michalczuk@marriotthotels.com](mailto:magdalena.michalczuk@marriotthotels.com).

**Indicative Evening Times**

19:00                     Doors Open to the Great Room

19:45                     Call for Dinner

20:00                     Seated

22.45                     Formal Dinner close (approximate time)

23:00                    Music in the Rink Bar

02:00                     Carriages

**Dress Code**

Black Tie and Evening Dress (long or short).

**Menu**

***STARTER***

Roast sustainable seabass, rosemary, kohlrabi, fennel, radish & orange

***MAIN COURSE***

Gressingham Duck Confit, organic lentils, kale, baby carrot, celeriac & potato dauphinoise, Merlot sauce

***DESSERT***

Chocolate & butterscotch, speculoos crumble, apple compote, Seville oranges coulis (v)

***COFFEE & PETITS FOURS***

**Vegetarian Menu\***

***VEGETARIAN STARTER***

Asian sesame rice ball, cucumber, celery & seaweed, miso mayonnaise (VG)

***VEGETARIAN MAIN COURSE***

Vegetable Wellington, baby carrots, spinach, fondant potato, piquillo pepper coulis (VG)

***DESSERT***

Chocolate & butterscotch, speculoos crumble, apple compote, Seville oranges coulis (v)

***COFFEE & PETITS FOURS***

*\*\*Please note vegetarian options will only be available to guests who pre-order directly with the hotel via the Grosvenor House, A JW Marriott Hotel, London, website by* ***Thursday 24th November******2022.***

**Recommended wines:**

***WHITE WINES***

Bin 5003 5003 Picpoul Picpoul de Pinet, Petite Ronde, Languedoc 2020/21 France £43.50

Bin 5006 Chardonnay Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot 2020 France £49

Bin 5017 Riesling Tradition Organic Emile Beyer, Alsace 2019 France £52

Bin 5023 Chardonnay Veramonte Reserva, Casablanca Valley 2020 Chile £47.50

Bin 5026 Chardonnay Pouilly-Fuissé Les Ancolies, Jean Loron 2016 France £67

***RED WINES***

Bin 6001 Montepulciano Montepulciano d’Abruzzo Parini | 2020/21 Italy 42.50

Bin 6018 Carmenere Veramonte Organic Carmenere, Colchagua Valley | 2020 Chile £45

Bin 6022 Malbec Salentein Barrel Selection, Uco Valley, Mendoza | 2020 Argentina £55.50

Bin 6024 Tempranillo Don Jacobo Reserva, Bodegas Corral | 2015 Spain £61

Bin 6027 Cabernet/Shiraz Flagstone Dragon Tree, Western Cape | 2018 South Africa £47.50