



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.

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.

For all dinner services and Saturday lunches the party menu format is as follows:

All tables of 10 or more people will need to have a reduced menu. Your choices will be presented on a personalized menu for your guests to choose from on the day of the event.

No pre ordering is necessary.

Item choices need to be finalised no later than 48 hours prior to the function to ensure availability of the requested items. Parties booking less than the required 48 hours prior to the event will have their menu chosen by the chef.

Tables of 10 - 20

Please choose 3 starters/3 main courses /3 desserts

from the list below

Tables of 21 - 30

Please choose 2 starters/2 main courses/2 desserts

from the list below:

Starters

½ a Dozen Rock Oysters

Shallot Ceviche, Fresh Lemon and Tabasco
market price

Seasonal Soup of the Day

6

Seared Tuna Sashimi

Soy, Shallot and Ginger Dressing
9

Salt and Pepper Squid

White Bean Hummus and Smoked Paprika
8

½ Pint of Prawns, Mayonnaise and Fresh Lemon

6

Greek Tasting Board

Tzatziki, Taramosalata, Pita Bread, Dolmades, Olives and Soutzouki Sausage
9

Globe Artichoke

Orange and Shaved Parmesan Salad, Mixed Leaves with Mustard Seed Dressing
7.50

Grilled Vegetable, Mozzarella and Tomato Terrine

Olive Oil and Rock Salt Crostini
8

Crispy Beef and Golden Egg Salad

Spring Onions and Cabernet Vinaigrette
8.25

The Commander Salad

Mizuna Leaf, Lotus Root Crisps, Carrot and Daikon Ribbons, Bok Choi, Bean Sprouts and Saute Shiitake Mushrooms, Mirin
and Ponzu Dressing

6/10

Add **Seared Tuna** with Soy, Shallot and Ginger Dressing

5

Main Courses

Commander Burger

Sesame Seeded Brioche Bun, Tomato Relish, Dill Cucumbers, Mixed Leaves and Garlic Mayonnaise.
Served with Skin on Fat Chips (add cheddar or smoked bacon rashers for 2 each)

11

Springbok Medallions

Sweet Potato Pomme Anna, Juniper and Orange Hollandaise

19

Chargrilled Argentinean Rib eye Steak

Chimmichuri, Corn on the Cob and Garlic Potatoes

18

Roast Fillet of Silver Mullet

Pease Pudding with Tarragon Vinaigrette and Sautéed Porcini Mushroom

16.50

Darne of Hake

Brown Shrimp, Cucumber and Dill Dressing, Celeriac Puree

15.50

Slow Braised Ox Cheeks

Champ and Honey Glazed Baby Carrots

17.50

Crispy Duck Leg Confit

Peach and Roquefort Gratin, Buttered Green Beans

15.00

Baked Stewed Aubergines

Basil and Tomato Gratin Polenta and Pangriata

14.50

Poached Fillets of Plaice

Chive Velouté with Parisienne Potatoes, Seared Scallops and Steamed Mussels

17.50

Desserts

Pumpkin, Yoghurt and Cinnamon Cheese Cake

Crème Chantilly

6.50

Amaretto and Chocolate Sundae

Homemade Amaretto Ice Cream, Chocolate Sauce,
Amaretto Biscuits and Crème Chantilly

7

Chocolate Tart with Toffee Cherries

6.50

Amarula Mousse, Chocolate Truffles and Honeycomb Brittle

6

Apple, Pear, Walnut and Raisin Strudel

Vanilla Ice Cream

6

Cheese Board

Served with Mango Chutney, Biscuits and Fruits

11

Please note as we use fresh seasonal ingredients some dishes may not be available.

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

Cancellation Policy

Please note we require a deposit of £10 per person to secure your booking.

Regrettably our experience dictates this precaution.

For parties of ten and more people, we ask that our guests give at least 2 working 'days' notice'. However we are

more than happy to reschedule your booking within a month.
In the event this is not honored we will charge a fee of £10 per person