

# maze GRILL

P A R K   W A L K

Inspired by the grill rooms of Manhattan, offers the concept's signature rare breed steaks, fish and poultry prepared on the Montagu grill alongside an extensive selection of sushi and sashimi from a dedicated raw bar. Steaks are aged onsite in the special Himalayan salt lockers and an array of daily specials can be found on the menu.

[Find out What's On](#)  
[Discover our Event Spaces](#)

## **Groups & Private Dining Menus – [View](#)**

*Festive Menus from £50pp*

### **Drinks & Refreshments**

#### *Champagne*

From £57.00 per bottle

#### *Wine*

From £24.00 per bottle

#### *Mineral water*

From £3.50 per bottle

#### *Soft drinks*

From £3.00 per bottle

#### *Beer*

From £4.75 per bottle

#### *Spirits*

From £4.50

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability – [View](#)

To make an enquiry call [0207 592 1373](tel:02075921373)  
or email [groupsandevents@gordonramsay.com](mailto:groupsandevents@gordonramsay.com)

[www.mazegrillparkwalk.com](http://www.mazegrillparkwalk.com)

11 Park Walk, Chelsea, London, SW10 0AJ

[020 7255 9299](tel:02072559299)



All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and in the Private Dining Rooms will be added to your final bill.

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## GROUPS & PRIVATE DINING MENUS

[\(View more menus\)](#)

### **FESTIVE MENU ONE**

#### **Goose Noir £12**

Grey Goose, crème de cassis, blackcurrant marmalade,  
blackberries, lemon juice

#### **Starter**

California roll, snow crab, avocado, tobiko, tempura crunch  
Classic Caesar salad, soft boiled egg & bacon  
Secreto 07 cured beef ham, pickles

#### **Main Course**

Roast turkey, with all the trimmings  
Rare breed 10oz sirloin, chips, choice of sauce  
Salmon fillet & shaved cauliflower salad

#### **Dessert**

Frozen lime yoghurt, toasted meringue  
Baked apples with custard & granola crumble  
Chocolate cake, crème fraîche

**£50.00 per person**

*Includes Christmas crackers*

#### **Enhance your experience with an addition of:**

Chef's selection of small plates **£10.00 per person**

Additional cheese course **£8.00 per person**

Tea/Coffee and mince pies **£5.00 per person**

Gordon Ramsay book **£25.00 per book**

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## GROUPS & PRIVATE DINING MENUS

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### FESTIVE MENU TWO

#### Starter

Secreto 07 cured beef ham, pickles  
California roll, snow crab, avocado, tobiko, tempura crunch  
Burrata, marjoram, lemon & mint

#### Main Course

8oz Rare Breed rib-eye, triple-cooked chips, béarnaise sauce  
Dry aged pork chop, buttermilk mash potatoes, red wine sauce  
Halibut on the bone, shaved cauliflower salad

#### Dessert

Chocolate cake, crème fraîche  
Doughnuts, yuzucurd  
Frozen lime yoghurt, toasted meringue

**£50.00 per person**

#### **Enhance your experience with an addition of:**

**Chef's selection of small plates £10.00 per person**

**Additional cheese course £8.00 per person**

**Tea/Coffee and mince pies £5.00 per person**

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## GROUPS & PRIVATE DINING MENUS

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

### SHARING MENU THREE

Selection of small plates and sushi from our menu  
to share for the whole table

Grilled half lobster and butter lettuce salad

Or

Rare breed 12oz rib-eye

With a selection of sides and sauces to share for the whole table

Baked apples with custard and granola crumble

Or

Chocolate cake, crème fraîche

Or

Christmas pudding with brandy butter

**£65.00 per person**

**Enhance your experience with an addition of:**

Chef's selection of small plates **£10.00 per person**

Additional cheese course **£8.00 per person**

Coffee and petits fours **£5.00 per person**

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## WINES & DRINKS LIST

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### **CHAMPAGNE & SPARKLING WINE**

	<b>75cl</b>
Ayala, Brut Majeur, Extra Aged for Gordon Ramsay, Champagne NV	£60
Nyetimber Blanc de Blancs, England 2009	£85
Bollinger Rose NV	£115
Billecart Salmon, Blanc de Blancs, Grand Cru NV	£125
Gosset Brut Rose NV	£110
Bollinger La Grande Année, 2005	£170
Dom Pérignon, 2006	£250
Krug Grande Cuvée	£280

### **WHITE WINE**

Bordeaux Blanc, Château Bauduc, Bordeaux, France 2015	£30
Viognier, Domaine des Granges de Mirabel, Chapoutier, France 2013	£36
Rias Baixas, Albarino O'rosal, Bodegas Terras Gauda, Spain 2015	£42
Gavi di Gavi La Guistiniana, Lugarara, Piedmonte, Italy 2015	£45
Riesling Troken, Von der Fels, Weingut Keller, Germany 2014	£62
Sancerre, Flores, Domaine Vincent Pinard, France 2014	£58
Sauvignon Blanc, Clos Henri, New Zealand 2013	£58
Chardonnay, Hamilton Russel Vineyard, South Africa 2015	£60
Pinot Grigio, Jermann, Italy 2014	£64
Chablis 1er Cru Montmains, Louis Michel, France 2013	£75
Semillon, Tyrell's vat 1, Australia 2008	£88
Cervaro della Sala, Antinori, Italy 2013	£110
Puligny-Montrachet, Domaine Paul Pernot, France, 2012	£125
Chassagne Montrachet, 1er cru Verers, Marc Morey, France 2010	£135
Chassagne Montrachet, Bernard Moereiu (Magnum), France 2013	£190

### **ROSÉ**

Cinnsault Rosé, Gallardia del Itata, Chile 2015	£39
Bandol Rosé, Château de Pibarnon, France 2014	£66

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## WINES & DRINKS LIST

### RED WINE

Côtes du Rousillon, Domaine, Bila-Haut, Chapoutier, France 2014	£30
Cabernet Franc, Single Vineyard, Valdivieso, Chile 2013	£43
IGT Veneto, Soraie by Cecilia Berretta, Italy 2015	£41
Castillon Cote de Bordeaux, Chateau Cadet, Bordeaux 2012	£55
Cabernet Sauvignon, Thelema, South Africa 2010	£65
Bourgogne Hautes Côtes de Nuit, La Croix, Mongeard Mugneret, Burgundy 2012	£69
Pinot Noir, Hamilton Russel Vineyard, South Africa 2015	£75
Ribera del Duero, PSI by Dominio de Pingus, Spain 2011	£72
Pessac-Leognan, L'Espris de Chevalier, Bordeaux 2012	£78
Shiraz, GAM, Mitolo, Australia 2013	£84
Malbec, Enzo, Bianchi, Argentina 2012	£85
Malbec- Cabernet Sauvignon, "Caro", Catena - Lafite Rotshchild, Argentina 2010	£100
Chateau La Grave, Pomerol, France 2009	£115
Gevrey-Chambertin, En Champs, Geantet-Pansiot, Burgundy 2011	£175
Châteauneuf-du-Pape, Domaine de Marcoux, Rhone, France 2011	£123
Brunello di Montalcino, Costanti, Italy 2011	£150
Barbaresco, Rabaja, Bruno Rocca, Italy 2012	£185
Chateau Clarke, Baron Edmond de Rotchild, Listrac-Medoc 2010	£165

### SWEET & FORTIFIED WINE

Sauternes, Castelnau de Suduiraut, France 2008	£74
Tokaji Aszu 5 Puttonyos, Royal Tokaji Company, Hungary (50 cl) 2008	£70
Port, Taylor's Tawny 10yo, Douro, Portugal	£55
Dow's, Quinta do Bomfim, Douro, Portugal 2004	£75
Madeira, Henriques & Henriques, Portugal 2000	£89
Graham's Vintage Port 1980	£175

### OTHER DRINKS

Beers from	£4.75	Spirits (35ml) from	£4.5
Cocktails from	£13	Mineral water from	£4
Soft Drinks from	£3	Tea & Coffee from	£3.5

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