

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

Soft drinks

From £3.00 per bottle

Wine

From £24.00 per bottle

Beer

From £4.75 per bottle

Mineral water

From £3.50 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

www.mazegrillparkwalk.com

11 Park Walk, Chelsea, London, SW10 0AJ

[0207 2559 299](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.

GROUPS & PRIVATE DINING MENUS

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

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

FESTIVE MENU

California roll, snow crab, avocado, tobiko, tempura crunch

Classic Caesar salad, soft boiled egg & bacon

Secreto 07 cured beef ham, pickles

Roast turkey, with all the trimmings

Rare breed 10oz sirloin, chips, choice of sauce

Salmon fillet & shaved cauliflower salad

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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MENU TWO

Secreto 07 cured beef ham, pickles

California roll, snow crab, avocado, tobiko, tempura crunch

Burrata, marjoram, lemon & mint

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

Chocolate cake, crème fraîche

Doughnuts, yuzu curd

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**

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

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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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