

CITY SOCIAL

## Group Bookings & Events

Located on the 24<sup>th</sup> floor of Tower 42, City Social is a stunning events venue, offering Michelin starred food, glamorous art deco interiors and breath-taking views of London.

Offering three beautiful private dining rooms and exclusive hire options, City Social presents the perfect venue for celebratory dinners, corporate networking and canape receptions.

[Click here to take a 3D tour and view all our event spaces](#)

## WELCOME PACKAGE



Cep arancini, truffle mayonnaise

Pissaladière, olive puree, anchovy

Severn and wye smoked salmon, trout roe, rye bread

3 canapés with Moët et Chandon, Grand Vintage 2015,  
Brut -  
£34 pp

3 canapés with Jacques Lassaigne Rose de Montgueux,  
Extra Brut - £33 pp

3 canapés with Dom Perignon, Brut 2013 - £69 pp

## PRIVATE DINING ROOM

Capacity

30 guests on round tables



## PRIVATE DINING SUITE



Capacity

Seated 22 guests

## CHEF'S TABLE

Capacity

Seated 10 guests



## SOCIAL 24 BAR



Capacity

Seated 80

Standing 100 exclusive hire

## EXCLUSIVE HIRE

### Capacity

Whole venue: 150 Seated. 200 standing  
Restaurant only: 100 seated. 150 standing



## M E N U

£95 per person

### S T A R T E R S

Cured Chalk stream trout, apple & wasabi, horseradish foam, costal herbs

*or*

Pate de Campagne, spiced apple chutney, spring shoots & sourdough toast

*or*

Heritage beetroot salad, goats cheese gel, watercress, balsamic vinegar

### M A I N S

Newlyn cod, White asparagus, English peas, Morels & clam chowder

*or*

Devon White chicken chasseur, pancetta & truffle mash

*or*

Grass fed Cumbrian rib eye, triple cooked chips, truffle herb salad, béarnaise & peppercorn sauce

*or*

Aged Acquerello rice, wild garlic, braised mushrooms, foraged herbs

### D E S S E R T

Elderflower & lemon parfait, gariguetta strawberries

*or*

*Araguani chocolate mousse, passionfruit ice cream, cocoa nib tuille*

*or*

*Selection of cheeses 3 pcs (additional course £9)*



## M E N U

£125 per person

### S T A R T E R S

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam

or

Pate de Campagne, mushroom dashi, English peas, smoked ham hock & parmesan

or

Charred tender stem broccoli, broccoli purée, lemon, almond

### M A I N S

Line caught sea bass, Jersey Royals, broad beans, roasted kombu

or

Herdwick lamb saddle, Wye Valley asparagus, wild garlic spring shoots

or

Grass fed Hereford fillet, triple cooked chips, truffle herb salad

or

Cep risotto, braised foraged mushrooms

### D E S S E R T

Gariguetto strawberry & elderflower vacherin

or

Manjari chocolate delice, lavender honey, lemon verbena ice cream

or

Selection of cheeses 3 pcs (additional course £9)



## CANAPÉS

6 Canapés - £25pp

8 Canapés - £30pp

Lamb belly fritter, harissa yoghurt

Crispy artichoke tartlet, truffle goats curd

Pissaladière, olive puree, anchovy

Cod brandade croquettes, red pepper aioli

Cep arancini, truffle mayonnaise

Severn and wye smoke salmon, trout roe, rye bread

Beef slider, smoked bacon, onion marmalade, brioche *(supplement £3)*

Buttermilk chicken slider, kimchi, Churchill sauce, brioche *(supplement £3)*

All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering.

Please note that some of our cheese is made from raw milk. Please refer to your waiter for more information.

# CITY SOCIAL



For more information or to book an event space  
please contact our events team on 020 7877 7703 or  
[reservations@citysocial-london.com](mailto:reservations@citysocial-london.com)