# CITYTOCIQL

### 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



Truffle mozzarella 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 34pp

3 canapés with Dom Perignon, Brut 2013 69pp

## 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



#### MENU

95 per person

Choose to accompany your meal with a wine flight (details to follow) 115/295/850

#### STARTERS

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

or

Pâté de campagne, spiced apple chutney, spring shoots & sourdough toast

or

Heritage beetroot salad, goat's cheese gel, watercress, balsamic vinegar

#### MAINS

Newlyn cod, cockles, saffron butter, Piquillo peppers, chorizo, prawn head bisque

or

Devon White chicken chasseur, pancetta & truffle mash

or

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

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Delica pumpkin, soy & miso, roasted ceps, hazelnut vinaigrette, bitter leaves

#### DESSERT

Elderflower & lemon parfait, English strawberries

or

Araguani chocolate mousse, passionfruit ice cream, cocoa nib tuille

or

Selection of cheeses 3 pcs (additional course £9)

#### MENU

#### 125 per person

Choose to accompany your meal with a wine flight (details to follow) 115/295/850

#### STARTERS

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

or

Dexter beef tartare, peanut satay, lemon grass hot sauce, crispy beef tendon

or

Charred tender stem broccoli, broccoli purée, lemon, almond

#### MAINS

Cornish halibut, saffron & fennel compote, crispy squid, bouillabaisse Marseillaise

or

Sladesdown Duck, heritage carrots, Scottish girolles, carrot top persillade

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

or

Delica pumpkin, soy & miso, roasted ceps, hazelnut vinaigrette, bitter leaves

#### DESSERT

English strawberry & elderflower vacherin

or

Manjari chocolate delice, lavender honey, lemon verbena ice cream

or

Selection of cheeses 3 pcs (additional course £9)

#### CHEFTABLE TASTING MENU

165 per person

Choose to accompany your meal with a wine flight (details to follow) 115/295/850

Orkney scallop tartare, Granny Smith apple, wasabi & winter citrus

Cornish halibut, saffron & fennel compote, crispy squid, bouillabaisse Marseillaise

Herdwick lamb, butternut squash, cavalo nero, lavender glazed Roscoff onion, haggis, neeps and tatties

Gin & tonic granita

Manjari chocolate delice, lavender honey, lemon verbena ice cream Tea and

coffee, petit fours

#### Wine Flights

#### CLASSIC 115

White: Sancerre, Jean Max Roger 'Les Caillotes' 2022 - 175ml

Red: Brunello di Montalcino, Fossacole 2019 - 175ml

Sweet: Castelnau de Suduirant, Sauternes 2016 - 100ml

#### PRESTIGE 295

Sparkling: Moet Grand Vintage 2015 - 125ml

White: Chabalis Grand Cru Vaudesir, Bernard Defaix 2021 - 175ml

Red: Cabarnet Sauvignon, Paul Hobbs, Coomsbille 2020 - 175ml

Sweet: Tokaji Szamorodni Daniel, Szepsy 2003 – 100ml

#### **EXCEPTIONAL 850**

Sparkling: Dom Perignon 2013 – 125ml

White: Chassagne-Mochtrachet 1er Cru 'Les Caillerets', Caroline Morey 2016 –175ml

Red: Sassicaia 2020 - 175ml

Sweet: Château d'Yquem- 100ml

#### 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

Truffle mozzarella arancini & truffle mayonnaise

Severn and Wye smoked 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/OCIQL



For more information or to book an event space please contact our events team on 020 7877 7772 or reservations@citysocial-london.com