## 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.

<u>Click here to take a 3D tour and view all our event</u> <u>spaces</u>

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## 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 37pp

3 canapés with Dom Perignon, Brut 2013 75pp

## 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



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



#### CHRISTMAS M E N U

95 per person From 18th November 2024.

#### STARTERS

Cured Cornish Sea bream and Devonshire smoked eel, muscat grapes, Granny Smith apple, celery and stilton

Sladesdown duck terrine, port & madeira, green peppercorn, blackberry and truffle

Montgomery cheddar and caramelised onion tartlet, winter leaf salad, balsamic vinegar dressing

#### MAINS

Newlyn cod, Delica pumpkin, winter greens, chestnut and roasted cep velouté

Devon White chicken chasseur, smoked bacon, cranberry

Root vegetable and gruyere terrine en croûte, roasted turnips, truffle sauce

Cumbrian rib eye steak, triple-cooked chips, salad, béarnaise & peppercorn sauce

#### DESSERT

Selection of 3 cheeses, seasonal chutney & crackers (£9 supplement)

Bitter chocolate & mandarin delice, espresso ice cream, confit orange

Toasted almond panna cotta, pruneaux D'Agen, Armagnac ice cream

#### M E NU

#### 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

or

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

or

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

#### bitter leaves

#### DESSERT

Bitter chocolate delice, clementine sorbet, wildflower honey

#### or

Pineapple, passion fruit and spiced rum Vacherin

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Selection of cheeses 3 pcs (additional course £9)

#### CHEF TABLE 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

Bitter chocolate delice, clementine sorbet, wildflower honey

#### Wine Flights

#### CLASSIC 115

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

Red: Brunello di Montalcino, Fossacole 2019 - 175ml

Sweet: Castelnau de Suduiraut, Sauternes 2016 - 100ml

#### PRESTIGE 295

Sparkling: Moët et Chandon, Grand Vintage 2015 – 125ml

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

Red: Cabernet Sauvignon, Paul Hobbs, Coombsville 2020 – 175ml

Sweet: Tokaji Szamorodni Daniel, Szepsy 2003 - 100ml

#### **EXCEPTIONAL 850**

Sparkling: Dom Perignon 2013 – 125ml

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

Red: Sassicaia, Tenuta San Guido 2020 - 175ml

Sweet: Château d'Yquem 1996- 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.

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