### Group Bookings & Events

Located on the 24<sup>th</sup> floor ofTower 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>

# CITYJOCIQL

## WELCOME PACKAGE



Truffle mozzarella arancini & truffle mayonnaise Pissaladière, olive puree, anchovy Severn and wye smoked salmon, trout roe, rye bread 3 canapéswith Moët et Chandon, GrandVintage 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

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

Confit Loch Duart salmon, Amalf lemon, watercress veloute, costal herbs or Sladesdown duck terrine, port & Madeira, green peppercorn, spring bean & truffle salad or Heritage beetroot salad, goats' cheese gel, balsamic vinegar, spring salad leaves

#### MA I N S

Newlyn cod, braised morels, cockle & pancetta Bordelaise, braised leeks, wild garlic or Devon White chicken chasseur, pancetta & truffle mash or Grass-fed Hereford rib-eye, triple-cooked chips, salad & blue cheese dressing, béarnaise & peppercorn sauce

> or Wild mushroom spelt, cime di rapa, aged Parmesan

#### DESSERT

Dark chocolate mousse, passionfruit ice cream, cocoa nib tuile or Armagnac parfait, prune D'Agen, clementine sorbet or Selection of cheeses 3 pcs (additional course £10)

#### M ENU

#### 125 per person

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

#### STA RT E R S

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam or Dexter beef tartare, horseradish, tarragon emulsion, crispy potatoes, togarachi or Charred tender stem broccoli, broccoli purée, lemon, almond

#### MAI N S

Cornish turbot, English broad beans, smoked bacon, pea beurre blanc, warm tartare sauce or Merryfield duck, Wye Valley asparagus, elderflower, English peas, mint, buttermilk, Madeira sauce or Grass-fed Hereford fillet, triple-cooked chips, salad & blue cheese dressing, béarnaise & peppercorn sauce or

Wild mushroom spelt, cime di rapa, aged Parmesan

#### DESSERT

Bitter chocolate delice, blood orange sorbet, crystalised chocolate

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Lemon meringue parfait

or Selection of cheeses 3 pcs (additional course £10)

#### CHEF TABLE TASTING MENU

180 per person

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

#### Roasted Orkney scallop, truffle mash, apple & celeriac, truffle veloute

Line caught sea bass, koji glazed maitake mushrooms, vadouvan, tempura St Austell Bay mussel

Herdwick Lamb Loire Valley white asparagus, wild garlic mash, crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata

Gin & tonic granita

Bitter chocolate delice, blood orange sorbet, crystalised chocolate

#### 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 CruVaudesir, 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

#### CAN A P É S

#### 6 Canapés- 27pp 8 Canapés- 33pp

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 4)

Buttermilk chicken slider, kimchi, Churchill sauce, brioche (supplement 4)

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.

## CITYSOCIQL



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