CITY SOCIAL

Group Bookings & Events

Located on the 24th 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.

WELCOME PACKAGE



3 canapés Moët et Chandon, Grand Vintage, Brut 2016 37pp

- Dexter beef tartare tartlet, horseradish, tarragon emulsion, crispy potatoes
- Tempura Gordal olives with romesco sauce (nuts)
-Tapioca crisp, prawn head emulsion, Amalfi lemon, togarashi (can be made vegan)

PRIVATE DINING ROOM

Capacity

30 guests on round tables



PRIVATE DINING SUITE



Capacity

Seated 22guests

CHEF'S TABLE

Capacity

Seated 10guests



SOCIAL 24 BAR



Capacity

Seated 80
Standing 100

EXCLUSIVE HIRE

Capacity

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



CHRISTMAS MENU 2026

Available from 16th November

95 per person

Choose to accompany your meal with a wine flight

(details to follow)

£115pp/ £295pp/ £850pp

STARTERS

Game Pâté de Champagne, smoked bacon, cranberry & apricot, toasted sourdough

or

Black truffle Gougere, dashi braised leeks, vacherin Mont d'Or sauce

or

Severn & Wye smoked salmon, horseradish cream, confit lemon, pickled shallots, dark rye bread

MAINS

Newlyn cod, delica pumpkin spelt, roasted trompette mushrooms, black garlic

or

Grass-fed Hereford rib-eye, triple-cooked chips, salad & blue cheese dressing, béarnaise & peppercorn sauce

or

Devon White chicken, smoked chestnut puree, braised maitake, roasted chicken sauce

or

Root vegetable terrine en croute, Black truffle sauce

DESSERT

Mont Blanc, vanilla parfait, chestnut, meringue, almond nougatine

or

Valrona dark chocolate mousse, clementine ice cream, coca nib tuille

or

Selection of cheeses 3, seasonal chutney & crackers

M ENU

125 per person
Choose to accompany your meal with a wine flight
(details to follow)
£115pp/ £295pp/ £850pp

STARTERS

Brixham Crab, Tokyo turnip & green apple dressing, pomelo, brown crab rarebit
or
Dexter beef tartare, miso emulsion, tomato ponzu, smoked bone marrow toast
or
Provençal tomato carpaccio, Serrano ham, stracciatella, yuzu kosho vinaigrette, Charentais melon sorbet

MAINS

Cornish Sea Bass, Trombetta courgette, black garlic, gremolata, warm tartare sauce

or
Herdwick Lamb, courgette flower, ratatouille, lamb ragu, kalamata black olive sauce

or
Grass-fed Hereford fillet, triple-cooked chips, salad & blue cheese dressing, béarnaise & peppercorn sauce
or
Delica pumpkin pearl barley, Scottish girolles,black garlic emulsion

DESSERT

Caramelised Amalfi lemon tart, yoghurt sorbet, confit lemon
or
Dark chocolate delice, salted caramel ice cream, crystallised chocolate
or
Selection of cheeses 3 pcs (additional 4th course £10)

CHEF TABLE TASTING MENU

180 per person

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

Lincolnshire Poacher & truffle gougère

Brixham crab, potato rosti, finger lime, sea herbs

Provençal tomato carpaccio, charentais melon sorbet, Serrano ham, stracciatella, sake & yuzu kosho vinaigrette

Newlyn cod, smoked bacon & sweetcorn chowder, St Austell Bay cockles, confit leeks, pangrattato

Herdwick lamb, courgette flower, lamb ragu, kalamata black olive sauce

Hazelnut financier, dark chocolate mousse, salted caramel ice cream

Petit fours

Wine Flights

CLASSIC £115 pp

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 pp

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 pp

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

3 Canapés- 14pp
6 Canapés- 27pp
8 Canapés- 33pp

Traditional sausage roll, caramelised onions, pickled walnut ketchup (nuts)

Tempura Gordal olives with romesco sauce (nuts)

Gougères, black truffle, parmesan custard

Taramasalata, tapioca crisp, togarachi, Amalfi lemon

Dexter beef tartare tartlet, horseradish, tarragon emulsion, crispy potatoes

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.

CITY SOCIAL



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