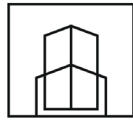
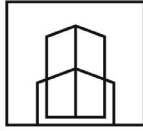


EVENTS MENU



SIX STOREYS

SOHO



CANAPÉS

(min 10)

Smoked salmon, soda bread, pickled cucumber

Sea bass ceviche, red pepper, lime, plantain crisps (GF)

Marmite, Keen's cheddar, pistachio biscuits (V)

Smashed avocado, red onion, Togarashi pepper, plantain crisps (GF, VG)

Sweetcorn fritters, green chilli, spring onion, coconut creamed corn (GF, VG)

Lamb Kofta, tzatziki (GF)

Steak tartare, sweet chilli sauce

Rare roast sirloin of beef, mini Yorkshire pudding, horseradish

SMALL DISHES

(min 10)

Black truffle, smoked bacon, cheese loaded chips (GF)

Crispy fried aubergine, black onion seeds, madras dip (GF, V)

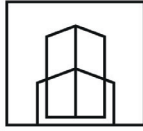
Heritage tomatoes, mozzarella, pesto (GF, V)

Whipped smoked salmon, chives, grilled flat bread

Chestnut mushroom carpaccio, toasted hazelnuts, wild rocket oil (GF, VG)

Fish fingers, minted mushy peas, chips, tartare sauce

Mini Six Storeys burger, pulled sugar pit bacon, cheese



SET MENUS

BRONZE

Chestnut mushroom carpaccio, toasted hazelnuts, wild rocket oil (GF, VG)

Cider battered haddock fillet, minted mushy peas, chips, tartare sauce (GF)

Chocolate mousse, blood orange, honeycomb (GF, V)

Neal's Yard Dairy farmhouse cheese, biscuits, damson cheese, grapes and celery

SILVER

Heritage tomatoes, mozzarella, pesto (GF, V)

Corn fed chicken breast, white beans, spring vegetables (GF)

Yorkshire rhubarb and custard (GF, V)

Neal's Yard Dairy farmhouse cheese, biscuits, damson cheese, grapes and celery

GOLD

Ruby beetroot hummus, pickled walnuts, chives, grilled flat bread (V)

Grilled lamb chop, mint jelly, Boulangère potatoes, ratatouille (GF)

Raspberry ripple cheesecake (V)

Neal's Yard Dairy farmhouse cheese, biscuits, damson cheese, grapes and celery

PLATINUM

Seasonal rock oysters (GF)

Scrumpy fried with spicy mayo, gin and tonic jellied, straight up with shallot vinegar

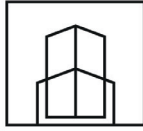
Smoked salmon, grated Burford Brown egg, Keta caviar, dill, soda bread

Fillet of beef, black truffled woodland mushrooms, creamed spinach,

chive buttered new potatoes (GF)

Champagne jelly, berries, lemon sorbet, gold leaf (GF)

Neal's Yard Dairy farmhouse cheese, biscuits, damson cheese, grapes and celery



SET MENUS

VEGETARIAN/VEGAN OPTIONS

Squash & walnut salad (V, VG)

Beetroot, fennel, apple & dill burger, chips (V, VG)

EXTRAS FOR THE TABLE

(min 10)

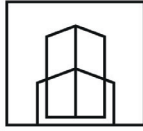
Green leaf and herb house salad (GF, VG)

Chive buttered new potatoes (GF, V)

Chips (GF, V)

Steamed, buttered or creamed spinach with toasted pine nuts (GF, V)

All menus include complimentary tea & coffee service



THE MEETING MENU

BREAKFAST

(min 5)

Granola, blueberry, coconut yoghurt (V, VG)

Seasonal fruit pots (GF, V, VG)

Tropical fruit platter (GF, V, VG)

Selection of bread and pastries (V)

Woodland mushroom on toast (V, VG)

Smashed avocado on toast (V, VG)

Smoked salmon, cream cheese and chive bagels

Smoked back bacon bap

THE LITTLE EXTRAS - FOR ANYTIME OF DAY

(min 10)

Popcorn (changes weekly)

Marmite Keen's cheddar, pistachio biscuits (V)

Cheese scone (V)

Chilli cheese corn bread muffins (V)

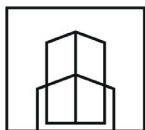
Bowls of root vegetables crisps (V, VG)

Protein balls (V, VG)

Chocolate brownies (GF, V)

Scones, clotted cream, strawberry jam (V)

Flapjack (V)



THE MEETING MENU

LUNCH

SALADS

(min 5, including toppings)

Chopped vegetable salad

Green wheat freekeh, black olive, parsley and balsamic roasted tomatoes

Green leaf and herb house salad

(all V, VG, GF)

Add

+£1 each

Grilled halloumi, Grilled chicken, Herb roasted salmon,

Smashed avocado, Super seed mix

SANDWICHES

(min 5)

Available on gluten free bread

Coronation chicken, mango chutney, apricot, ciabatta

Whipped goats curd, chive, sliced cucumber, pickled cucumber, bagel (V)

Burford Brown egg mayonnaise, mustard cress, bridge roll (V)

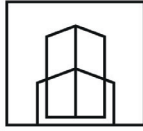
Pulled sugar pit bacon, honey mustard mayonnaise, crusty white roll

Smashed avocado, sourdough toast (V)

Smoked salmon, soda bread, dill pickled cucumber

Six Storeys burger, melted cheese, tomato relish

Beetroot, fennel, apple & dill burger, chips (V, VG)



THE MEETING MENU

LUNCH

SHARING BOARDS

Serves 2/3 (min 5)

Cured meats, pickled vegetables, winter slaw, herb salad, sourdough

Neal's Yard Dairy farmhouse cheese board, sourdough, damson cheese, chutney, grapes and celery

Veggie whips and dips, crudities, pickled vegetables, Moroccan spiced nuts, winter slaw,
grilled flat bread (V)

EXTRAS FOR THE TABLE

(min 10)

Green leaf and herb house salad (GF, VG)

Chive buttered new potatoes (GF, V)

Chips (GF, V)

Steamed, buttered or creamed spinach with toasted pine nuts (GF, V)

P U D D I N G

(min 5)

Yorkshire rhubarb and custard

Chocolate mousse, blood orange, honeycomb

Ronnie's apple pie, clotted cream

Tropical fruit plate with sorbet