



SHANGRI-LA
THE SHARD
LONDON

EVENTS MENU
2025



BREAKFAST



REFRESHMENT BREAKS
AND WORKING LUNCH



LUNCH AND DINNER



CANAPÉS & BOWL FOOD



BEVERAGES



CONTACT

BREAKFAST

REFRESHMENT BREAKS

WORKING LUNCH

BOWLS FOOD
& LIVE FOOD STATIONS

CANAPÉ MENU

LUNCH & DINNER

CHILDREN'S MENU

WINE & BEVERAGES

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BREAKFAST MENU



CONTINENTAL £39 PER PERSON		ENGLISH £47 PER PERSON		ORIENTAL £38 PER PERSON		WELLNESS £39 PER PERSON	
Freshly Squeezed Orange Juice (VE,H)		Freshly Squeezed Orange Juice		Congee, Authentic Condiments (V,H,3,6)		Superfood Salad Shots of the Day (VE,H,1)	
Fruit Plate (VE,H)		Scrambled Eggs		Shang Egg Fried Rice with Seasonal Vegetables (V, H,6,8,12)		Selection of Traditional Mediterranean Mezze (V, H, 3, 9, 10, 12, 13)	
Assorted Yoghurt & Granola Pots (V,1,3,9)		Streaky Bacon & Sausage		Dim Sum, Chilli Sauce, Dark Vinegar Dip (V,H,3,4,7,8,9,12,13)		Avocado on Toast (VE,H,3,8)	
Selection of Viennoiserie (V,1,3,6, 9)		Grilled Tomato, Portobello Mushroom, Hash Brown, Baked Beans		Assorted Fruit, Plain Yoghurt (VE,H,6)		Granola Bar (V,H,1,9)	
Smoked Salmon Platter with Traditional Condiments (H,7,9,13)		Selection of Viennoiserie, Toast, Jams & Butter		Sliced Fruit (VE,H)		Low Fat Assorted Yoghurt (V,H,9)	
Tea, Coffee (filter) or Herbal Infusions		Tea, Coffee (filter) or Herbal Infusions (P,3,6,9,10)		Freshly Pressed Fruit Juices		Sliced Fruit (V,H)	
		(Minimum 20 guests for Buffet Style)		Selection of Chinese Tea, Soy Milk		Tea, Coffee (filter) or Herbal Infusions	
TAILOR YOUR BREAKFAST SELECTION WITH ANY OF THE FOLLOWING ITEMS		SMOOTHIES £35 PER PERSON		FRESHLY SQUEEZED JUICES £35 PER PERSON			
Charcuterie & Cheese Board (P,3,9)		£20 per item		(Five servings per jug)		(Five servings per jug)	
Smoked Salmon & Dill Crème Cheese Bagels (H,3,7,9,13)		£15 per item		Mixed Berry			
Pancakes, Clotted Cream, Maple Syrup, Mixed Berries (V,H,3,6,9)		£15 per item		Strawberry and Banana			
Traditional Bacon Baps (P,3,6,9)		£15 per item					
Bircher Muesli Pots with Fresh Berries (V,H,1,3,9)		£10 per item					
Rice Pudding Pots with Fruit Compote (V,H,9)		£10 per item					

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REFRESHMENT BREAK MENU

£18.00 Per person/Per Break
All served with Selection of Tea & Freshly Brewed Coffee (filter)
Please select 3 of the following items

ARRIVAL REFRESHMENTS	MID-MORNING REFRESHMENTS	AFTERNOON REFRESHMENTS
Banana and Yoghurt Smoothie (V,H,9) <i>Vegan option available</i>	Shangri-La Welcome Iced Tea (VE,H)	Virgin Bloody Mary (VE,H,10)
Mixed Berry Smoothie (V,H) <i>Vegan option available</i>	Homemade Milkshakes (V,H,9) <i>Vegan option available</i>	Traditional Vietnamese Roll (VE,2,8,10,12)
Bircher Muesli with Seasonal Berries (V,H,1,9)	Assorted Cookies (V,H,2,3,6,8,9)	Tuna Mayonnaise Mini Brioche Bun (H,3,6,7,9)
Fruit Salad, Lemongrass Syrup (VE,H)	Granola and Energy Bars (VE,H,1,2,9)	Char Siu Pork Buns (P,3,8,9,12,13)
Selection of Artisan Baked Pastries (V,H,3,6,8,9) <i>Vegan option available</i>	Fruit Salad (VE,H)	Lemon Madeleine (V,H,3,6,8,9)
Freshly Baked Raspberry Cake (V,H,1,3,6,8,9)	House Made Savoury Muffin, Spinach, Feta (V,3,6,9)	Dressed Mini Scones with Clotted Cream & Seasonal Jam (V,H,3,6,9) <i>Vegan option available</i>
Assorted Mini Muffins (V,H,3,6,9)	Steamed Vegetable Dim Sum, Soy Sauce (VE,H,3,8,12)	Seasonal Pannacotta (VE,H,8)
Homemade Smoked Salmon Quiche, Ricotta, Lemon (H,3,6,7,9)	Mini Avocado on Sourdough (VE,H,3)	Millionaire Shortbread (V,H,3,6,9)
Traditional Bacon Baps (P,3,6,9)	Cheese Straw (V, H,3,6,9,12)	
Ham & Cheese Croissants (P,3,6,9,11)		



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WORKING LUNCH MENU

£64.00 per person



SALADS	
Please choose 2 of the following options for your entire party	
	Tabbouleh Salad with Halloumi Cheese (V, H, 1, 3, 9, 10, 13)
	Tomato, Buffalo Mozzarella & Basil (V, H, 9, 13)
	Potato Salad, New Potato, Chives, Wholegrain Mustard (V, H, 6, 9, 10, 11, 13)
	Prosciutto and Crunchy Panzanella Salad (P, 3, 13)
	Vietnamese Prawns Salad (H, 2, 3, 4, 7, 12, 13)
	Caesar Salad with Chicken (H, 3, 6, 9, 11, 13)
	Beef Teriyaki Salad, Sesame Vegetables (H, 3, 8, 12)
	Traditional Nicoise Salad (H, 6, 7, 13)
	Octopus Salad, Orange, Fennel Black Olives (H, 5, 10, 13)
HOT ITEMS	
(In Replacement of Wraps & Sandwiches)	
Please choose 3 of the following options for your entire party	
Upgrade supplement £18.00 per person (Minimum 15 guests required)	
	Vegan Tagine with Yellow Couscous (VE, H, 1, 3, 10)
	Truffle Mac & Cheese, Comte, Black Truffle (V, H, 3, 9, 13)
	Vegetarian Lasagna with Basil Pesto (V, H, 1, 3, 6, 9, 10, 13)
	Pulled Lamb Shoulder, Olives and Mint (H, 1, 10, 13)
	Cod in Tomato & Caper Sauce (H, 3, 7, 10, 13)
	Traditional Butter Chicken (H, 1, 9, 13)
	Malaysian Fried Rice, Spiced Chicken (H, 3, 4, 6, 7, 8)
	Vietnamese Prawn Curry (H, 3, 4, 11, 13)
	Roasted Salmon, Teriyaki Glaze, Asian Greens (H, 1, 3, 7, 8, 10)

PLATTERS	
Please choose 1 of the following options for your entire party	
	Seasonal Vegetables Crudités, Dip Selection (VE, H, 10, 11, 12, 13)
	Hummus, Baba Ghanoush, Marinated Olives, Warm Flatbread (VE, H, 3, 9, 11, 12, 13)
	Mixed Vegetable Dim Sum (V, H, 3, 8, 12)
	Mixed Fish and Meat Dim Sum (P, 3, 7, 8, 12, 13)
	Charcuterie and Cheese Board (P, 3, 9, 11, 13)
DESSERT	
Please choose 3 of the following options for your entire party	
	Seasonal Pannacotta (VE, H, 8)
	Seasonal Fruit Salad (VE, H)
	Seasonal Fruit Tart (V, H, 3, 6, 9)
	Tiramisu (V, H, 3, 6, 9)
	Berry Opera (V, H, 1, 3, 6, 9)
	Hazelnut Eclair (H, 1, 3, 6, 7, 9)
	Exotic Mousse (VE, H, 3)
	Tea, Coffee (filter) or Herbal Infusions

WRAPS & SANDWICHES	
Please choose 3 of the following options for your entire party	
	Hummus & Grilled Vegetables Wrap (VE, H, 3, 12)
	Roasted Mushrooms, Romesco Sauce, Vegan Feta (VE, H, 1, 3, 13)
	Truffle Egg Brioche Bun (V, H, 3, 6, 9, 11, 13)
	Smoked Salmon, Crème Fraiche & Cucumber (H, 3, 9, 11)
	Prawns Marie Rose on Brioche (H, 3, 4, 6, 7, 9, 10)
	Chicken Caesar Wrap (H, 3, 6, 9, 13)
	Moroccan Chicken, Yoghurt Mint Sauce (H, 3, 9, 13)
	Roast Beef, Horseradish Watercress (H, 3, 10, 11, 13)
	Wiltshire Cured Ham, Cheddar & Pickles (P, 3, 9, 13)

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BOWL FOOD

£12.00 per bowl
Selection of 3 at £33.00 per person

COLD

MEAT

- Short Rib on Toast, Tomato and Chilli Jam (H,3,10,11,13)
- Pork and Pistachio Terrine (P,1,6,10,11,13)
- Beef Millefeuille, Mustard, Smoked Onion (H,3,8,10,11,13)

FISH

- Lobster Roll, Baby Gem Lettuce (3,4,7,9,11,13)
- Prawn Cocktail, Marie Rose Sauce (H,4,6,7,11,13)
- Tuna Tartare, Avocado, Caviar (H,3,7,8,10,13)

VEGETARIAN/VEGAN

- Courgette Tart, Vegan Feta, Almond (VE, H,1,3,13)
- Tomato Basil & Mozzarella (V,H,9,13)
- Traditional Caesar Salad (H,3,6,9,13)

HOT

MEAT

- Shang Beef Burger, Burger Sauce, Cheese (H,3,9,10,11,13)
- Malaysian Fried Rice Spiced Chicken (H,3,4,6,7,8)
- Veal Schnitzel Garlic Aioli (H,3,6,9,10,13)
- Iberico & Manchego Croquette (P,3,6,9,13)

FISH

- Fish & Chips Tartar Sauce (A,3,6,7,9,13)
- Cod in Tomato & Capers Sauce (H,3,13)
- Roasted Scallops Red Pepper Parsley (H,1,5,6,7,10)
- Vietnamese Prawns Curry (H,3,4,11,13)

VEGETARIAN/VEGAN

- Vegan Tagine with Yellow Couscous (VE,H,1,3,10)
- Truffle Mac & Cheese, Comte, Black Truffle (V,H,3,9,13)
- Plant Based Falafel Burger, Hummus & Pickles (VE, H, 3,13)
- Potato Sour Cream & Chive (V,9)

LIVE FOOD STATIONS

£150 per chef for 90 minutes
Minimum 20 guests required

BBQ Pulled Pork (P,3,6,8,9,10,11,13)
Brioche Bun & Condiment

£30 per person

Poke Bar (H,7,8,12,13)
Tuna, Salmon, Tofu, Sushi Rice & Condiments

£31 per person

Steam Bao Station (H, 2,3,8,12,13)
Braised Short Rib, Fried Aubergine & Condiments

£32 per person

Cheese Trolley (V,1,3,9,10,13)
Selection of Cheeses, Jam, Quince & Bread
(Can be served buffet style without Chef)

£32 per person

Wellington Station (H, 3,6,9,10,11,13)
Select from Beef or Salmon. Vegetarian option available

£39 per person

Eton Mess Station (H,3,6,9,13)
Meringue, Ganache, Berry Selection

£24 per person



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CANAPÉ MENU

Canapé at £6.00 per item
Selection of 6 at £36.00 per person
Selection of 8 at £47.00 per person
Champagne and Canapé Package (1 flute of Veuve Clicquot and 4 canapés per person) at £48.00 per person (only applicable with Private Dining Menu)

VEGETARIAN CANAPÉS	FISH CANAPÉS	MEAT CANAPÉS	DESSERT CANAPÉS
Cold Avocado Mousse, Tomato, Paprika (VE,H,3,13) Mini Jacket Potato, Truffle Crème Fraiche, Chives (V,H,9) Stuffed Tomato with Vegan Feta Cheese (VE, H) Vegetable Parcel (V, 3,6,8) Goat Cheese and Red Pepper Tart (V, H,1,3,9,10) Hot Homemade Falafel, Hummus Dip (VE, H,12) Four Cheese Tortellini (V, H, 3,6,9) Chef Manoj’s Traditional Onion Baji (VE, H) Spicy Korean Fried Cauliflower (VE, H,3,8,12.13) Patata Bravas, Smoked Tomato Sour Cream (V,9,10)	Cold Salmon Mousse Macaron (H,1,6,7,9,13) Seared Tuna, Avocado, Sesame Seeds (H,7,8,12,13) Crab Doughnuts (H,3,4,6,9,10) Seabass Ceviche, Mango, Coconut Milk (H,7,10) Spicy Prawn Maki Roll (H,4,6,8,11) Hot Shang Fish Cakes, Tartar Sauce (H,3,4,6,7,9,11,12,13) Whipped Cod, Polenta Chips (H,6,7,9,11,13) Prawns In Squid Ink Tempura, Ponzu Mayonnaise (A,3,4,6,9,13) Lobster Beignet, Lobster Mayo (H, 3,4,6,9,13) Charred Grill Octopus, Red Pepper Coulis (A,5,10,11,13)	Cold Truffle Beef Tartare Taco (H,3,10,11,13) Chicken Liver Mousse, Caramelised Onion (H, 3,6,9,13) Bresaola & Goat cheese Roll (H,9,10,13) Duck Rillettes, Orange (H,3,10,13) Spanish Tortilla, Iberico Ham, Aioli (P,6,9,11,13) Hot Chicken Satay, Peanut Sauce (H,2,3,8,12,13) Sticky Pork Belly Bites (P,3,8) Duck Croquette, Pickle Red Onion Purée (H, 3,6,8,9,10,13) Beef Cheek Croquette, Blue Cheese (H,3,6,8,9,10,13) Mini Lamb Agnolotti (H,3,6,9,10,13) Lamb Puffs, Mint Yoghurt (H,3,6,9,13)	Chocolate Lollipop Selection (V,H,3,6,7,9) Mini Lemon Tart (V,H,3,6,9) Mini Pavlova (V,H,6,8,9) Mini Macaron (V,H,1,3,6,8,9) Mango and Lime (VE,H,8) Chocolate and Strawberry (VE,H,8) Premium Canapés £10 per item Mini Beef Wellington, Black Truffle (H,3,10,11) Wagyu Beef Tartare, Oscietra Caviar, Crispy Potato (H,3,7,9,10,11) Hamachi Tartare Tartlets (H, 3,7,8,9,10,13) Lobster Medallion, Lobster Mayonnaise, Bergamot Gel (H,3,4,6,11,13) Ceps Tortellini, Black Truffle (3,6,9,11) Asparagus Mousse, Oscietra Caviar (V, H,3,7,9,13)

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PRIVATE DINING MENU

Please select one starter, one main and one dessert that is the same for your entire party. One additional option per course may be selected for vegetarians.
Please note our menus are subject to slight variations as we use fresh, seasonal produce.

STARTERS	INTERMEDIATE	MAIN COURSES	DESSERT
Ham Hock Terrine (P,1,6,10,11,13) Mushrooms, Pistachio, Pickles, Vegetable Crudités£29 per dish	Oysters (H,5,13) Shallot Vinegar & Lemon 2 per portion£12 per dish	Roasted Salmon (H,3,4,7,12) Baby Corn, New Potatoes, Fine Greens, Green Curry Sauce£43 per dish	Pistachio Lemon Cheesecake (H,1,3,6,7,9) Pistachio Cheesecake, Lemon Sorbet Gluten Free option available£25 per dish
Chicken Liver & Apricot Parfait (H,3,6,9,10,13) Crispy Chicken Skin, Cornichon£29 per dish	Short Rib Tortello (H,3,6,9,10,13) Parmesan Fondue, Beef Jus£19 per dish	Roasted Cod (H,5,7,9,10,13) Bean Cassoulet, Mussels, Butter Sauce£45 per dish	Tiramisu (H,3,6,7,8,9) Espresso Ice Cream£25 per dish
House Cured Loch Duart Salmon (H,7,9,10,13) Crème Fraîche, Peas, Watercress£30 per dish	Crispy Vietnamese Roll (H,2,3,4,7) Tiger Prawns, Vermicelli, Chef's Sauce£19 per dish	Wild Sea Bass (H,7,10,13) Saffron Potatoes, Capers, Olives, Tomato£48 per dish	VEGETARIAN DESSERT
Yellowfin Tuna Tataki (H,7,10,11,13) Green Chilled Gazpacho, Avocado, Coriander£32 per dish	VEGETARIAN INTERMEDIATE	Rump of Lamb (H, 9,10,11,13) Lamb Stuffed Red Pepper, Fondant Potato£48 per dish	Exotic Pavlova (VE,H,1) Mango, Pineapple, Lime, Coconut Ice Cream£25 per dish
Salmon & Lobster Cannelloni (H,3,4,6,7,9,13) Lobster Beurre Blanc£37 per dish	Creamy Tomato Soup (V, H, 9,10,13) Mascarpone, Basil, Butter Sourdough Vegan option available£14 per dish	Truffled Corn-Fed Chicken (H,9,10,13) Crispy Potato Terrine, Sweet Onion, Madeira Sauce£47 per dish	Vegan Chocolate Lava Cake (VE,H) Vegan Vanilla Ice Cream£25 per dish
Heritage Tomato Tart (VE, H,3,8,10,13) Sun Dried Tomato Pesto, Black Olives£29 per dish	Sheep Ricotta Tortello (V,3, 6, 9,10, 13) Wilted Spinach, Parmesan Fondue£15 per dish	Braised Short Rib (H,8,9,10,13) Creamy Polenta, Wilted greens, Forest Mushroom£48 per dish	Berry Opera (V,H,3,6,9) Elderflower Ice Cream£25 per dish
Courgette Salad (VE, H,1,10,13) Courgette Texture, Vegan Feta, Sunflower Seeds£29 per dish	Asparagus Risotto (V, H,6,9,10,13) Asparagus, Comte Cheese, Cured Egg Vegan option available£17 per dish	Slow Cooked Pork Belly (P,3,10, 13) Bean Fricassee, Nduja butter, Chimichurri£41 per dish	CHEESE
Burrata (V, H,3,9,10,13) Peach & Organic Tomato, Saffron Crissini£29 per dish		Beef Wellington (Minimum 6 Guests) (H,3,6,9,10,11,13) Whipped Potato, Wilted Spinach, Beef Jus£67 per dish	British Isles Cheese Platter (V,A,3,6,9,13) Seasonal Chutney, Grapes, Cracker Selection£31 per dish
Vegetarian Cannelloni (V, H,1,3,6,9) Potatoes, Green Beans & Basil Pesto£30 per dish		VEGETARIAN MAIN COURSES	
Burrata (V, H, 9,10,13) Jerusalem Artichoke Texture, Truffle, Balsamic Pearls£29 per dish		Vegetable Moussaka (V, H,3,6,9,10,13) Pepper Coulis, Basil£39 per dish	
		Root Vegetables Pithivier (VE, H,1,3,8,10,13) Whipped Potato, Spinach, Vegan Jus£39 per dish	
		Round Courgette (VE, H, 1,3,10,13) Wilted Spelt, Cocoa Beans Purée, Almonds£39 per dish	

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CHILDREN'S MENU

£35 per child (under 12 years old)

Please select one Starter, one Main and one Dessert.

STARTERS

Crudités with Hummus (H, VE)

Carrot, Cucumber, Celery, Peppers, and Vine Cherry Tomatoes

Caesar Salad (3, 6, 7, 11, 14)

Crisp Baby Gem Lettuce, Bacon, Poached Egg,
Silver Skin Anchovy, Anchovy & Parmesan Dressing

Add:

Chicken £12

MAINS

Vegetarian Egg Noodles (H,V,3,6,8)

Wok Stir-Fried Vegetables

Chicken Egg Noodles (H,3,6,8)

Wok Stir-Fried Chicken & Mixed Vegetables

Shang Cheeseburger (H,3,6,9,11,13)

Beef Pattie, Cheddar Cheese, Ketchup

DESSERTS

Chocolate Pudding (H,V,3,6,8,9)

Chocolate Sauce, Cookies

Fruit Salad (H, VE, GF)

Strawberry Pannacotta (H,V,9)

Strawberry Sauce, Fresh Strawberries

Ice Cream Selection (H,V,GF,6,8,9)

Choice of Three Flavours

Vanilla, Chocolate, Strawberry, or Raspberry

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While we take precautions to minimise the risk of cross-contamination, our food is prepared in multi-use kitchens, which means we cannot guarantee that any of our dishes are free from allergens. If you have any questions, our team will be more than happy to assist.

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(8) Soybeans or products, (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin

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WINE LIST



SPARKLING WINE

Ferrari Blanc de Blanc, Trentino, Italy	£100
Veuve Clicquot Yellow Label, Champagne, France	£110
Canard-Duchêne Rosé, Charles VII Cuvée, Brut, MV	£148
Louis Roederer, Collection 243, Champagne, France	£155

WHITE WINE

Alto Bajo, Chardonnay, Central Valley, Chile	£55
Conde Villar, Vinho Verde Branco, Vinho Verde, Portugal	£55
Les Cotilles Chardonnay, Domaine Roux, Vin de France, France	£55
Delas, Viogner, Cotes du Rhone, France	£55
Chateau Mercian, Koshu sur lie, Yamanashi, Japan	£63
Circumstance, Sauvignon Blanc, Stellenbosh, South Africa	£75
Domaine Faiveley, Rully White, Burgundy, France	£76
Gavi di Gavi, La Giustiniana, Piemonte, Italy	£85
Pouilly-Fuissé `Vieilles Vignes`, Domaine Corsin, Burgundy, France	£110

ROSE WINE

Belguardo Rose, Mazzei, Tuscany, Italy	£63
Mirabeu, Azure, Provence, France	£83
Moser, Cabernet BdN Rosé, Ningxia, China	£75

RED WINE

Les Cotilles Pinot Noir, Domaine Roux, Vin de France, France	£55
Côtes-du-Rhône, Haut de Brun, Alain Jaume, Rhone, France	£55
Damana 5 Tinto, Ribera Del Duero, Spain	£60
Côtes-du-Rhône , Famille Perrin, Southern Rhône, France	£68
Malbec, Luigi Bosca, Mendoza, Argentina	£81
Chianti Classico, Castello Fonterutolli, Mazzei, Tuscany, Italy	£81
Cabernet Sauvignon, Fog Mountain, California, United States of America	£75
Domaine Faiveley, Mercurey, Burgundy, France	£87
Black Stallion, Cabernet Sauvignon, Napa Valley, United States of America	£185

DESSERT & FORTIFIED WINE

Royal Tokaj Late Harvest (500ml), Tokaj, Hungary	£68
Taylor's 10 YO Tawny (750 ml), Douro, Portugal	£100
Petit Giraud, Sauternes (750ml), Bordeaux, France	£144

NON-ALCOHOLIC SPARKLING WINE

Noughty Sparkling Chardonnay, Germany (Halal Certified)	£55
Wild Idol Rose, Germany (Halal Certified, Vegan, Gluten Free)	£70

BREAKFAST

REFRESHMENT BREAKS

WORKING LUNCH

BOWLS FOOD & LIVE FOOD STATIONS

CANAPÉ MENU

LUNCH & DINNER

CHILDREN'S MENU

WINE & BEVERAGES

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COCKTAIL LIST

Please select a maximum of 2 cocktails
Please note quantity must be pre-ordered in advance

Mojito Classic – Rum, Mint, Lime, Soda Flavoured – Strawberry, Passionfruit, Peach	£22	Cosmopolitan Citrus Vodka, Cointreau, Cranberry Juice, Lime <i>Maximum 75 Guests</i>	£22
Tom Collins Gin, Lemon, Sugar, Soda	£22	Daiquiri Classic – Rum, Lime, Sugar Flavoured – Strawberry, Passionfruit, Peach <i>Maximum 75 Guests</i>	£22
Moscow Mule Vodka, Lime, Ginger Beer, Bitters	£22	Margarita Tequila, Lime, Cointreau <i>Maximum 75 Guests</i>	£22
Dark & Stormy Rum, Ginger Beer, Bitters	£22	Espresso Martini Vodka, Coffee Liqueur, Espresso, Sugar Syrup <i>Maximum 50 Guests</i>	£25
Gimlet Gin, Lime Cordial	£22	Pornstar Martini Vanilla Vodka, Lime, Passionfruit Purée, Vanilla Syrup, Champagne <i>Maximum 50 Guests</i>	£25
Bellini Peach Purée, Prosecco	£22		
Rossini Strawberry Purée, Prosecco	£22		
Mimosa Champagne, Orange Juice	£22		
Classic Champagne Cocktail Cognac, Sugar, Champagne, Orange	£25		
Negroni Gin, Campari, Sweet Vermouth	£22		
Old Fashioned Bourbon, Sugar, Bitters, Orange	£22		
Caipirinha Cachaca, Fresh Lime, Sugar	£22		
Caipirovska Vodka, Fresh Lime, Sugar	£22		



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BEVERAGE LIST



VODKA	50ML	BOTTLE
Ketel One	£16	£224
Grey Goose	£18	£252
Belvedere	£18	£252
WHISKY		
Dewar's 12-Year-Old	£15	£210
Talisker 10 Years	£17	£210
Nikka From The Barrel	£26	£364
Johnnie Walker Blue Label	£55	£770
BOURBON		
Woodford Reserve	£16	£224
Jack Daniels' Single Barrel	£19	£266
Michter's Single Barrel 42.4%	£22	£308
COGNAC		
Hennessy VSOP	£16	£224
Hennessy XO	£40	£560
RUM		
Havana Club 3 Years, Cuba	£15	£210
Havana Club 7 Years, Cuba	£16	£224
El Dorado 12 Year, Guyana	£16	£224
Zacapa Centenario Solera 23, Guatemala	£20	£280
TEQUILA		
El Rayo Plata	£15	£210
Patron Silver	£17	£238
Don Julio Añejo	£25	£350
GIN		
Bombay Sapphire	£15	£210
Hendrick's UK	£17	£238
Jensen's Bermondsey Gin, UK	£17	£238
Monkey 47, Germany 500ml	£18	£180

BEER SELECTION	330ML
Meantime Lager	£10
Meantime Pale Ale	£10
Peroni 0% (Non-alcoholic)	£8
Tiger	£10
Tsing Tao	£10
CIDER	500 ML
Aspall Cider	£10
JUICES	BOTTLED 200ML
Apple Juice	£6
Cranberry Juice	
Mango Juice	
Orange Juice	
SOFT DRINKS	200ML
Coca Cola	£6
Coke Zero	
Diet Coke	
Fentimans Pink Lemonade 275ml	
Fever-Tree Ginger Ale	
Fever-Tree Ginger Beer	
Fever-Tree Lemonade	
Fever-Tree Soda Water	
Fever-Tree Tonic Water	
HOT BEVERAGES	
Filtered Coffee	£6
TEA BAG SELECTION	£6.00
Chamomile	
Darjeeling	
Earl Grey	
English Breakfast	
Green Mint	
Jasmine	
Peppermint	

MINERAL WATER	750ML
Sparkling	£8.00
Still	

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CONTACT

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