

CITY SOCIAL

## 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.

[Click here to take a 3D tour and view all our event spaces](#)

## 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

### Capacity

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



## CHRISTMAS M E N U

95 per person  
From 18th November 2024.

### S T A R T E R S

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

### M A I N S

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

### D E S S E R T

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







## 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.

# CITY SOCIAL



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