CITY/OCIaL

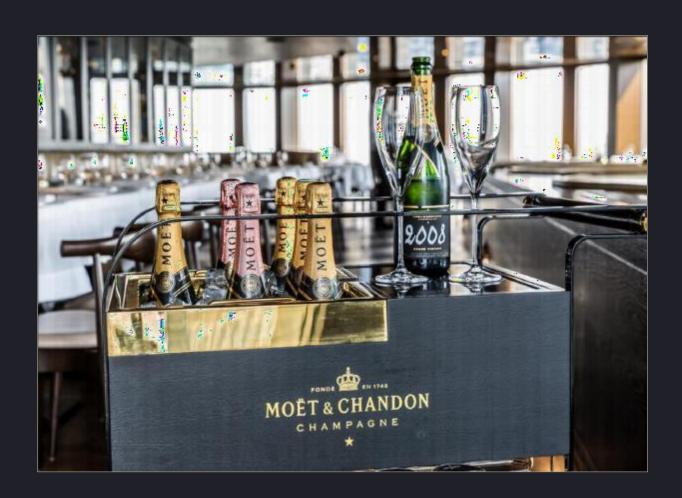
Group Bookings & Events

Located on the 24th floor of Tower 42, City Social is a stunning events venue, offering Michelin starred food, glamorous art deco interiors and breathtaking 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



MENU

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

STARTERS

Confit Loch Duart salmon, winter citrus, watercress velouté, costal herbs or
Sladesdown duck terrine, port & Madeira, green peppercorn, blackberry & truffle or
Heritage beetroot salad, goats cheese gel, balsamic vinegar, winter salad leaves

MAINS

Newlyn Cod, Roasted morels, cockle & pancetta Bordelaise, braised leeks, wild garlic or

Devon White chicken chasseur, pancetta & truffle mash or

Grass-fed Cumbrian rib-eye, triple-cooked chips, truffle herb salad, béarnaise & peppercorn sauce or

Delica pumpkin, soy & miso, roasted ceps, hazelnut vinaigrette, bitter leaves

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

Line caught sea bass, koji glazed maitake mushrooms, vadouvan, tempura St Austell Bay mussel or
Sladesdown Duck, heritage beetroot, quince, lingonberry sauce, tardivo or
Grass-fed Hereford fillet, triple -cooked chips, truffle herb salad or
Delica pumpkin, soy & miso, roasted ceps, hazelnut vinaigrette, bitter leaves

DESSERT

Bitter chocolate delice, blood orange sorbet, crystalised chocolate or

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 velouté

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 belly, 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)

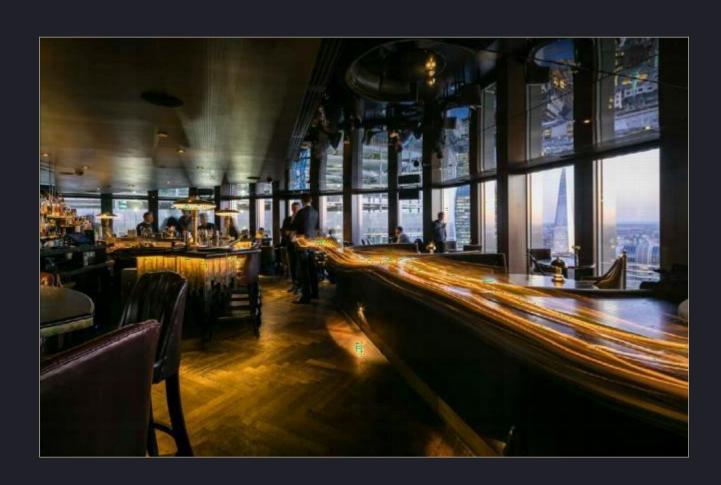
Buttermilk chicken slider, kimchi, Churchill sauce, brioche (supplement 4)

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.

CITY/OCIQL



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