



SPEAKEASY IN THE CITY

1 Cloth Fair, EC1A 7JQ

WHAT TO EXPECT

The light is dark and the secrets are whispered.

Discreetly tucked away on one of the oldest streets in London, the wooden double door entrance with knocker, begins this intimate prohibition speakeasy affair. The street in which the venue is set is Cloth Fair; there is a touch of anticipation and old-school flair which encompasses this almost illicit establishment! Does one even disclose venue directions to guests?

Mutter the password and enter a world where gangsters mix freely with flapper girls and high society. It is prohibition, and anything goes! Rich and strong notes of wood, tobacco and ale evoke the deep flavours of this roaring era. Make your way to the Parlour Room for a candle lit cocktail or sparkling reception, decked with bathtub gin and moonshines; before a butler calls you to the sumptuous surroundings of the resplendent Livery

Hall for dinner. Join the good-time girls on the dance-floor as they do the Charleston or swig a Gin Fizz at the bar. Ladies please drape your pearls and feather boas; gents don your Fedoras and pinstripe suits. Leave your work outside, adhere to house rules.

Come in before someone sees you, no snitches allowed.

From £106 per person plus VAT

YOUR PARTY PACKAGE INCLUDES

Exclusive venue hire | 19.00 – midnight

One-hour sparkling drinks reception

Your chosen menu

Unlimited drinks package: beer | wine | soft drinks (until 23.30)

Menu tasting (two guests, three course menus only)

Speakeasy theming

Festive table centre pieces & crackers

DJ & dance floor

Manned cloakroom

WHAT YOU NEED TO KNOW



20 min | 120 max
Guests



19.00 – Midnight
(option to extend)



Barbican | Farringdon
City Thames Link | St Paul's

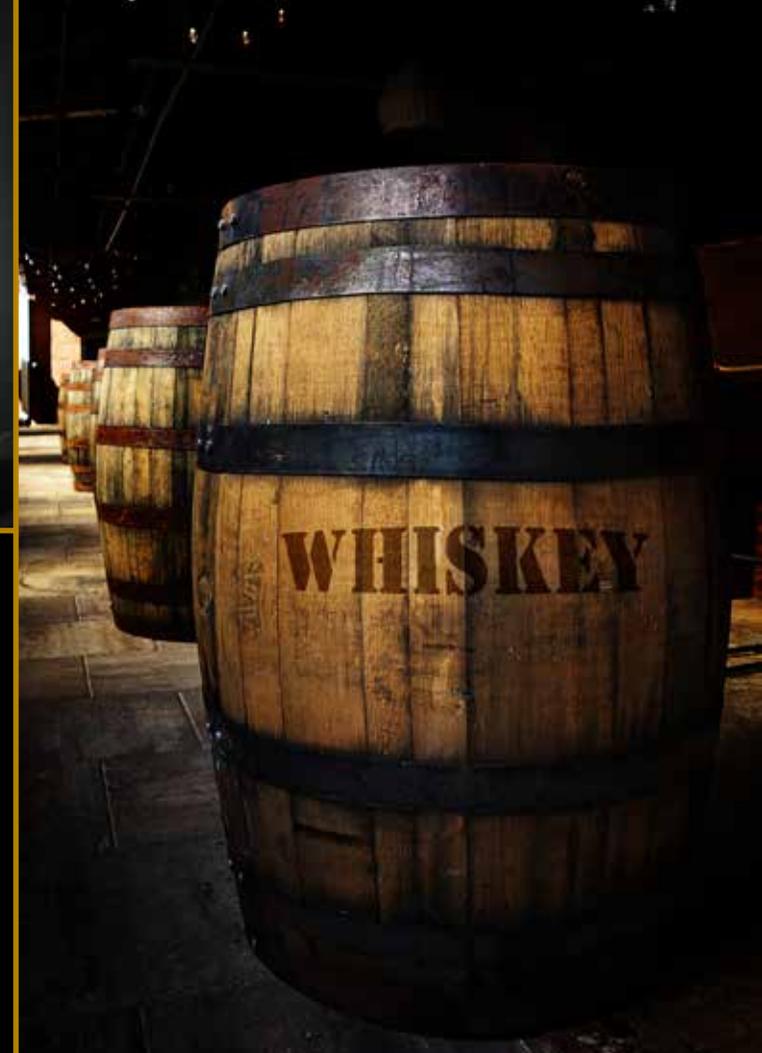


Catering by
CH&CO (in-house)



Strictly dapper
(flapper costumes optional)

If you can't see what you are looking for just ask and we will work with you on a bespoke package.



Beware, gangsters
and loose women are
known to frequent
this establishment



A FESTIVE FEAST!

Food is our passion. Our chefs have created menus that will be a feast for all the senses, they capture the imagination and excite the taste buds. Choose from a definitive small plates and bowl food celebration, interactive food stalls, or a splendid seated three course feast.

The quality of our menus is matched by our service: personal, immaculate and professional. Our expert sommeliers pair menus with the finest wines and delectable cocktails.

PACKAGE PRICES

BOWL FOOD

40 to 49 guests - £138 • 50 to 59 guests - £126
60 to 69 guests - £118 • 70 to 79 guests - £113
80 to 89 guests - £108 • 90 to 99 guests - £105
100 to 120 guest - £103

LUNCH

20 to 29 guests - £135 • 30 to 39 guests - £119
40 to 49 guests - £111 • 50 to 59 guests - £106
60 to 68 guests - £103

DINNER

30 to 39 guests - £176 • 40 to 49 guests - £157
50 to 59 guests - £145 • 60 to 68 guests - £138

*The package cost is
per person excluding VAT.*

FESTIVE FUN AND FROLICS

Talk to us about enhancing your Speakeasy party by adding some stylish festive upgrades for a proper 'knees up'.

- Silent 1920's movie in the background in Parlour Room (arrival drinks)
 - The Unexpected Performer
 - Good Time Girls dancing act
 - Gangster actors
 - Police Raid actors
 - Swing or jazz band
 - Art Deco lounge furniture
 - Honky Tonk piano
 - Casino tables
 - Tiffany lamp table centre pieces
 - Prohibition bar sign
 - Giant gramophone
- Black and white chequered dance floor
 - 1920's cocktail guide sign

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A little party never
killed nobody...

Jamie Worcester



PARTY CANAPÉS

The Party Canapés package includes three choices (excluding VAT).
£9 per person for three chef choice canapés | £11 per person for three items of your choice.

SAVOURY

Pressed Ham Hock

Piccalilli, Sour Dough

Cold

Quail Eggs

Soft Boiled, Celery Salt

Cold

Prawn Cocktail Cones

Spicy Tomato Mayo

Cold

London Smoked Salmon

Blini, Lemon Crème Fraîche

Cold

Vegan Garden (V)

Crispy Artichoke Skin, Caramelised Shallot

Hummus, Mini Veg Crudities

Cold

SAVOURY

Shepherd's Pie

Croquettes, Red Onion Dip

Hot

Yuletide Sausage Roll

Cumberland Pork, Sage, Apple

Hot

Turkey and Cranberry

Toasties

Hot

Smoked Haddock

Bubble and Squeak, Curry Mayo

Hot

Arancini (V)

Wild Mushrooms, Tarragon Truffle Cream

Hot

Pasty (V)

Curried Potato and Onion, Spiced Cauliflower Dip

Hot

SWEET

Chocolate Orange

Rich Dark Chocolate Orange Pots

Cold

Festive Meringue Shells

Cherries, Clementines, Vanilla Cream

Cold

Mini Mince Pies

Whipped Brandy Butter

Cold

Why not upgrade your package and add a festive drinks option to your reception?

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LUNCH AND DINNER

The Lunch and Dinner package includes one starter, one main, one dessert, coffee and mince pies.

TO START

Prawn Cocktail

Crisp Baby Gem, Avocado Guacamole,
Bisque Gel, Spicy Tomato Mayo

Pressed Confit Chicken and Guinea Fowl

Girolles, Prunes, Truffle Emulsion,
Soda Dough Melba

Beetroot Carpaccio (V)

Ash Goats Cheese, Roasted Beets,
Hazelnuts

MAIN EVENT

Buttered Roasted Bronze Turkey

Pork, Plum and Sloe Gin Stuffing, Smoked Bacon
wrapped Chipolatas, Honey Baby Parsnips,
Sauté Brussels, Red Cabbage, Roast Potatoes

Red Wine Braised Feather Blade of Beef

Beetroot and Horseradish Croquette, Tenderstem
Broccoli, Confit Carrots, Kohlrabi Crisps

Open Fish Pie

Fillet of Stone Bass, topped with Saffron Mash
Baby Spinach, Samphire Cockles, Mussels,
Saffron Champagne Beurre Blanc

Beet Wellington (V)

Baby Fondant Potatoes, Swiss Chard,
Butternut Squash, Salsify, Mushroom Gravy

LASTING MEMORIES

Christmas Pudding Crème Brûlée

Spiced Orange and Prosecco Compote

Warm Rich Dark Vegan Chocolate Brownie

Malted Barley Oat Milk Ice Cream,
Salted Caramel Sauce, Toffee Popcorn

Apple and Almond

Tart Tatin, Almond Ice Cream,
Butterscotch Sauce, Apple Crisp

Coffee and Mince Pies

Please note that all guests will be served the same menu selection with the exception of dietary requirements.

A choice menu is available for a supplement cost upon request.

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BOWL FOOD

The Bowl Food package includes five choices.

SAVOURY

Beets (V)

Beetroot Hummus, Pickled Beets, Baby Endive,
Orange Dressing

Hot

Oxford Blue, Poached Apple Salad (V)

Watercress, Walnut Dressing

Cold

Classic Prawn Cocktail

Crisp Lettuce, Cherry Tomatoes, Marie Rose

Cold

Red Wine Braised Beef

Parmesan Mash, Ceps, Baby Leeks

Hot

Turkey Casserole

Pulled Turkey, Chestnut Mushrooms, Tarragon,
Creamy Mash, Turkey Juices

Hot

SAVOURY

Cumberland Sausages

Smokey Bacon Mash, Sage Gravy,
Crispy Shallot Rings

Hot

Fish and Chips Cones

Beer Battered Cod, Chips, Mushy Peas

Hot

Butternut Squash and Goats' Cheese (V)

Barley Risotto, Lemon Thyme Dressing

Hot

Wild Mushroom Vol-au-Vent (V)

Poached Quail Egg, Tarragon Hollandaise

Hot

SWEET

Mulled Wine Poached Fruits

Soya Milk and Vanilla Puree, Vegan Meringue Kisses

Cold

Christmas Pudding Cheesecake

Gingerbread Base, Spiced Orange Compote

Cold

Salted Caramel Profiteroles

Vanilla Cream, Hot Chocolate Sauce

Hot

Festive Mess

Vanilla Meringues, Clementines,
Pomegranate, Flaked Almonds

Cold

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GREEDY CANAPÉS

The Greedy Canapé Menu includes three items of your choice | £15 per person (excluding VAT)

Served at 23.00 for those midnight munchies, or pre-dinner or as your main package menu.

Additional items are £5 per item (excluding VAT)

SAVOURY

**Turkey and Cranberry
Toasties**

Hot

**Game and Chestnut
Sausage Rolls**

Hot

**Christmas Chicken
Sage and Onion Pie**

Hot

SAVOURY

Pumpkin and Sage Tartlet
Truffle Hollandaise

Hot

Salt and Pepper Spiced Squid
Lemon, Garlic Mayo

Hot

Cauliflower and Red Onion Bhaji
Coriander Mango Dip

Hot

Pulled Turkey Scotch Egg
Cumberland Sauce

Cold

SWEET

Christmas Bakewell Tart
Tonka Bean Double Cream

Cold

Mince Pies

*Late night canapés
or hot rolls to soak up
the 'moonshine'?*

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COCKTAILS & MOCKTAILS

All the glitz and glamour, cocktails in tea cups or perhaps a Champagne tower on arrival?
Prices are per item and exclude VAT.

COCKTAILS

Mojito

Rum, Mint, Fresh Lime Juice,
Sugar Syrup, topped with Soda

£10

Charleston

Rum, Lime, Sugar Syrup

£10

Dark & Stormy

Rum, Fresh Lime, topped with Ginger Beer

£10

Gin Fizz

Gin, Grapefruit Juice, Lime,
Agave Syrup, Basil

£10

Flapper Slammer

Vodka, Southern Comfort, Amaretto,
Orange Juice, Lime, Grenadine

£11

MOCKTAILS

Virgin Piña Colada

Pineapple Juice, Coconut Purée,
Lime Juice and Sugar Syrup

£5

Virgin Mojito

Apple Juice, Fresh Mint,
Lime Juice, Sugar Syrup

Available Flavours:

Passion Fruit, Coconut, Berry,
Kiwi, Watermelon

£5

Raspberry Fizz

Raspberry Purée, Lemon Juice,
Lemonade

£5

High Society

Grapefruit Juice, Lime Juice,
Sugar Syrup, Ginger Beer

£5

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PROHIBITION ENDS HERE!

■ Your unique venue portfolio

