

FESTIVE & NEW YEAR'S EVENT PACK



ROOFTOP

Bar & Grill

# ROOFTOP Bar & Grill

## **FESTIVE MENUS**

Shoredtich's very own winter wonderland, Boundary Rooftop is the perfect festive destination for group lunches, dinners and receptions. Drink and dine inside our heated glass Orangery where you can enjoy the cityscape views, whatever the weather. Larger parties can book the whole of Boundary rooftop for exclusive access to the cosy outdoor terrace, featuring a toasty fire pit, sheepskins rugs and heated seats to keep you and your guests warm all day and night.

## SET-UPS AVAILABLE

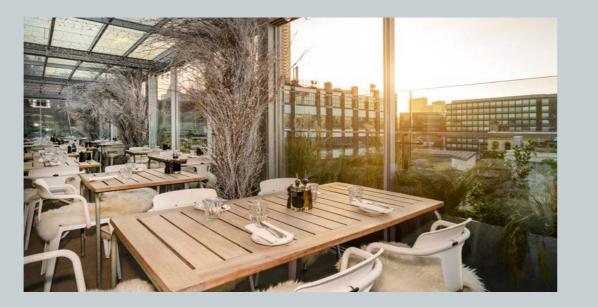
Glass Orangery: 12 to 35 pax (seated)

25 to 70 pax (standing)

## DATES AVAILABLE

Monday 25th November -Monday 30th December

Larger and exclusive bookings will be subject to an additional hire fee.





# 3 COURSE SHARING MENU (£60PP)

All courses presented to your table on boards and platters

#### STARTERS

Wild mushroom, caramelised red onion & gorgonzola puff pastry tart

Roasted squash hummus, smoked almonds, crispy sage, toasted rye croutes

Endive, truffle goat's cheese, cranberries

Robata grilled monkfish skewers, coconut, lemongrass curry sauce

#### MAINS

Marinated turkey, sweet chestnut purée, spiced pickled red cabbage

Hot smoked salmon, beetroot, horseradish dressing, dill fronds

Salt baked celeriac, Jerusalem artichoke purée, artichoke crisps, grated black

Rump of beef skewers, soft herb gremolata dressing

Served with Roasted chestnuts & sprouts; Pork, cranberry & herb stuffing; Rosemary & confit garlic roast potatoes

## DESSERTS

(Select a single choice for the group)

Chocolate truffle torte, amaretti biscuits, passion fruit curd

Spiced apple tarte tatin, brandy & muscovado créme fraiche

ADDITIONAL
CHEESE COURSE
(ADD £5PP)

## CANAPÉ MENU (£3 PER PIECE)

Available for 25+ guests.

(Min. order of x 10 pieces per canapé.

Please select up to x6 options x3 hot and x3 cold)

## HOT

Wild mushroom and Beauvale cheese tartlet with red onion jam and chives

Marinated and charred monkfish skewers with puffed rice and lemongrass dip

Cod beignet with sauce gribiche and radishes

Charred beef rump with burnt sprout leaves and Jerusalem artichoke purée

Turkey and stuffing ballotine with toasted sourdough and pickled red cabbage

Jacket potato cooked in rosemary beef fat, sour cream, chives and caviar

#### COLD

Butternut and tahini 'ryebread sandwich' with smoked almonds and pickled fennel

Salt baked celeriac, celeriac remoulade and grated truffle

Red chicory, truffle goat's cheese, poached cranberries and basil

Marinated Dorset crab, fresh apple and leek ash on rice paper wafers

Hot smoked salmon with horseradish and pickled beetroot vinaigrette on a croute

Venison tartare, enochi, smoked mushroom salt on focaccia

## DRINKS PACKAGES

Cocktail reception (£10PP)

Champagne reception (£15PP)
x1 GLASS PP

Beer (£6PP) x1 BOTTLE PP

House wine (£14PP)

x ½ BOTTLE PP

Plantinum wine options on request



Restaurant & Bar

## Wilder Restaurant & Bar

## **FESTIVE MENUS**

A stunning take on the traditional Christmas feast. Cooked and created by storied chef Richard Mclellan, who has been inspired by sustainable produce and foraging the best of British nature to bring simple but elegant flavours to the table.

## SET-UPS AVAILABLE

up to 80 pax (seated)

up to 150 pax (standing)

## DATES AVAILABLE

Monday 25th November -Monday 30th December





## 3 COURSE MENU (£65PP)

Served with bread cracker. sand carrot, dill seed, oil

Create a bespoke set menu for your group by selecting a single starter, main & dessert

(vegetarian alternatives on request, subject to change on availability)

## STARTERS

(Select a single choice for the group)

Raw Scallop, turnip, alexander vinegar,

Saddleback belly, potato, kohlrabi, pepper dulce

Curds, swede, sunflower seeds, land cress

Duck egg yolk, Jerusalem artichoke, broth, chickweed

#### MAINS

(Select a single choice for the group)

Goose, neck sausage, pumpkin, preserved currants

Halibut, mussels, hispi, purslane, horseradish

Short rib, leeks, tongue, sourdough

Celeriac, brassicas, chestnuts

## DESSERTS

(Select a single choice for the group)

Apple, soured cream, oats

Bitter Chocolate, almond, smoked caramel

Mayfield, crab apple, millet

ADD BRITISH CHEESE SELECTION (ADD £5PP)

## SNACK MENU (£3.5 PER PIECE)

Min. order of x10 pieces per item

Available for 50+ guests.

(all subject to change on availability)

Potato crisp, cods roe

Jerusalem artichoke, cobnuts, barley

Skate cheeks, yeast, parsley

Oyster leaf

Mutton scrumpets, sand carrots, mustard

Kohlrabi, salted cod, yolk

Rye tartlet, celeriac, ticklemore

Lamb "merguez", cucumber ketchup

Raw venison, coal, fennel

Saddleback belly, scallop, onion, mead

Sprouting broccoli, kelp

Razor clams, celery, vinegar, spiced flowers

Cornish kern puff

Cocktail reception (£10PP) x1 GLASS PP

Sparkling wine reception (£12PP) x1 GLASS PP

DRINKS PACKAGES

Champagne reception (£15PP) x1 GLASS PP

Beer (£6PP)

x 1 BOTTLE PP

House wine (£11.5PP) X 1/2 BOTTLE PP Platinum wine options on request



# ALBION All day cafe

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## FESTIVE MENUS

Albion is an all-day café, bar and grocery located on the ground floor of Boundary London. Specialising in simple, modestly-priced British food in a stylish and relaxed setting this is the ideal spot for a smaller, informal festive lunch or dinner.

SET-UPS AVAILABLE

up to 20 pax

Monday 25th November -Monday 30th December

DATES AVAILABLE

Please note that any groups above 10 persons will be served over 2 tables with a break between service on each table





## 2 COURSE MENU (£29PP)

## 3 COURSE MENU (£33PP)

Full pre-order required in advance

## STARTERS

Hot smoked salmon, cripsy hen's egg, horseradish tartar, winter leaves

Squash soup, wild mushrooms, pumpkin seeds, black truffle

Woods Farm pork, game & pistachio terrine, honey & cinnamon baked quince, grilled sourdough, watercress

## MAINS

Smoked Caldicott Farm turkey, spiced red cabbage & cranberry purée, roast roots, pigs in blankets, charred sprouts, beef fat potatoes, turkey sauce

Slow grilled beef rump, spiced red cabbage & cranberry purée, roast roots & shallots, beef fat potatoes, hispi cabbage, bone marrow sauce

Spiced pollock, salsify, butternut purée, grilled hispi, buttery mash, crispy kale, smoked mussel sauce

Celeriac, Beauvale cheese & cranberry pie, purple sprouting, butternut purée, roasted root vegetables

## DESSERTS

Pear & almond tarte, mince pie ice cream

Warm chocolate & orange cake, brandy & condensed milk ice cream

Clementine, blood orange & ginger sponge trifle, toasted almonds, vanilla custard

> ADDITIONAL CHEESE COURSE (ADD £5PP)

## DRINKS PACKAGES

x1 GLASS PP

Champagne reception (£15PP)

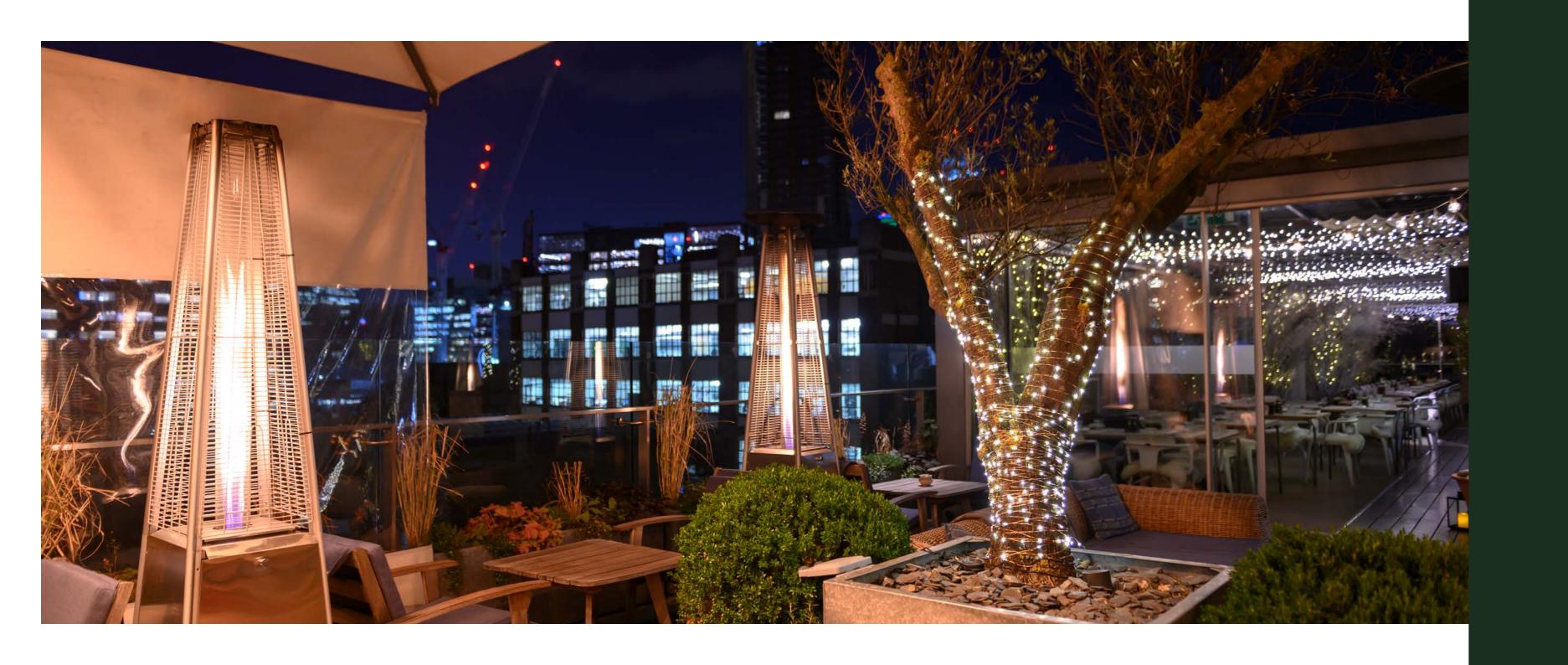
Beer (£6PP)

House wine (£14PP) X ½ BOTTLE PP Plantinum wine options on request

Cocktail reception (£10PP)

x1 GLASS PP

x1 BOTTLE PP



# BOUNDARY

London

NEW YEAR'S EVE

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## London

## NEW YEAR'S EVE

Join us for an exclusive New Year's Eve hosted across the finest Boundary London has to offer. Start the night with a welcome drink at Wilder Restaurant & Bar prepared by our skilled mixologists before enjoying a remarkable tasting menu prepared by storied chef Richard Mclellan. Head to our all-weather Rooftop after your meal where from 11 pm you are invited for an hour of bottomless fizz to ring in the New Year with unbeatable East London views.

## KEY INFORMATION

Includes welcome drink, Wilder Tasting Menu and an hour of bottomless fizz at Boundary Rooftop

DINNER SITTINGS

TIMINGS

18:00 - 21:00

ROOFTOP DJ & DRINKS 20:00 - 01:00

140 spaces





## **NEW YEARS EVE**

MENU

(£150 PP)

## WELCOME DRINK

Served on your arrival to Wilder Restaurant & Bar

Snacks

Bread cracker, pease pudding, onion

Raw beef, mushrooms, mustard, pickles, smoked fat

Langoustine, salsify, kelp, herbs

Venison, elderberries, celeriac, bitter

Meadowsweet tart, blueberry

## WILDER TASTING MENU

Chocolate, jerusalem artichoke, chestnut,

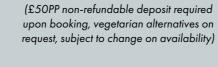
## ROOFTOP DJ & DRINKS

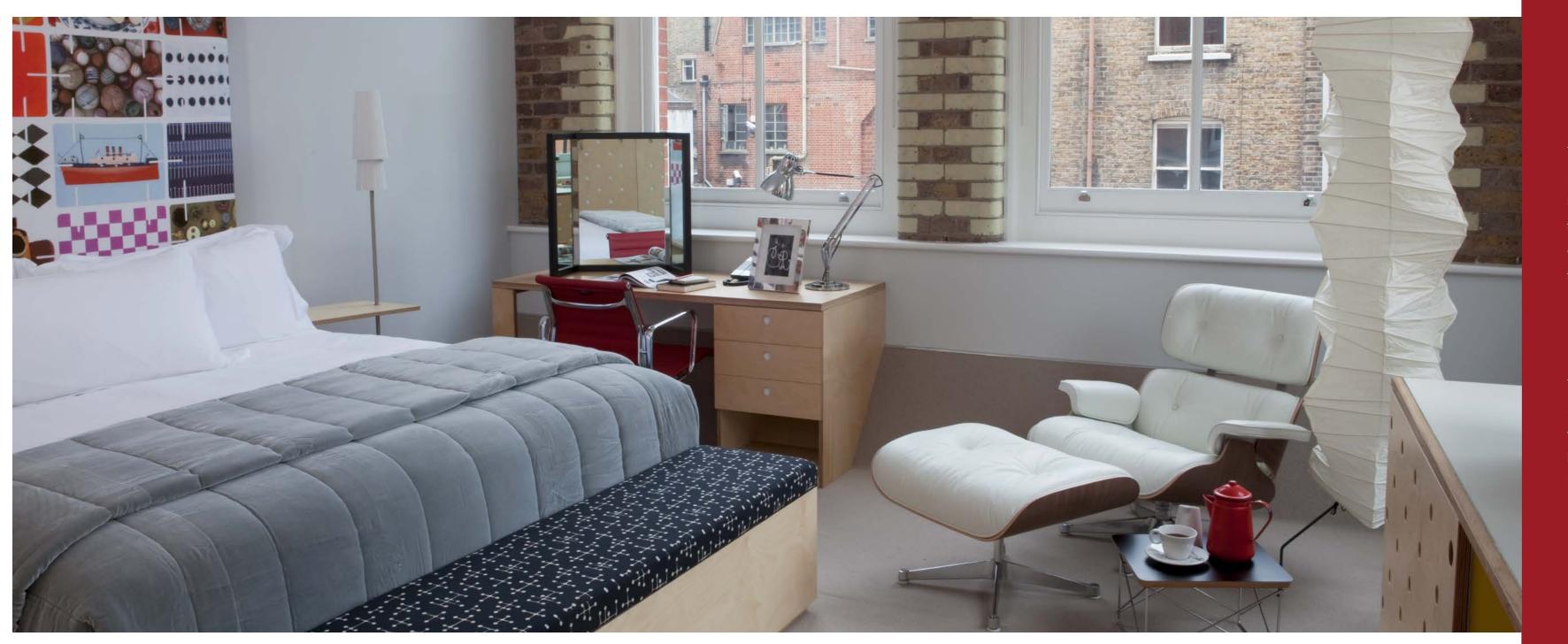
An hour of unlimited fizz on the rooftop from 11 pm - 12 midnight.

Live DJ from 8pm - 1am.









## HOTEL

## Rooms & Suites

## EVENT EXCLUSIVE RATES

Planners and guests attending an event or party at any of our restaurants are invited to an exclusive discount when staying at the award-winning Boundary London rooms in Shoreditch. This offer is applicable for a maximum of two nights with a night on the same day as the event – discount is applicable to best available rate only.

## OUR ROOMS & SUITES

Lovers of art, admirers of design: Boundary London welcomes you. Its elegant, contemporary guestrooms are each inspired by a legendary designer or design movement, from Le Corbusier and Eames to Shaker and Bauhaus. There are also five individually designed suites, including four loft duplexes.



ENQUIRIES: SHARIF@BOUNDARY.EVENTS - 020 7613 7564