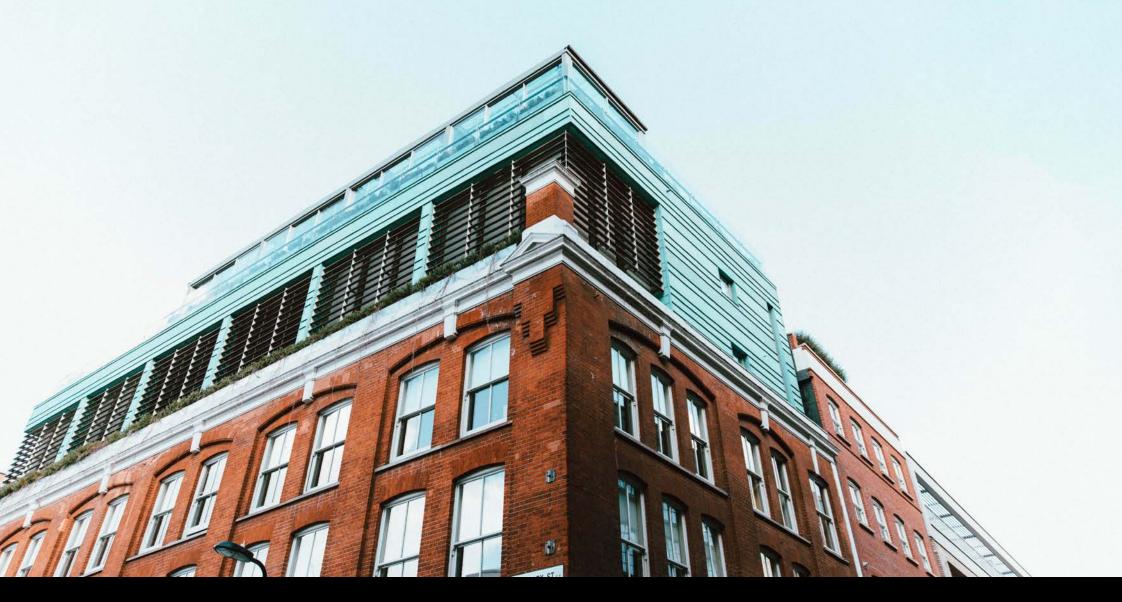
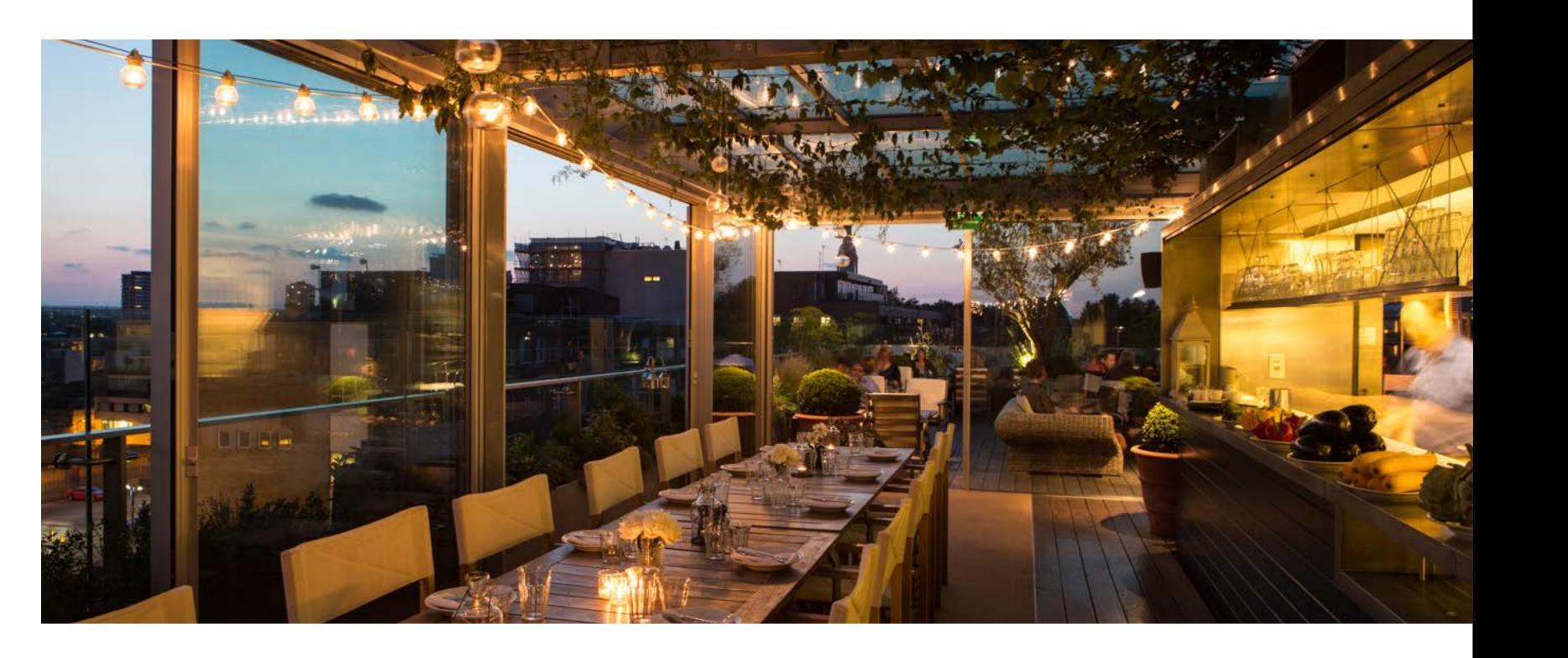
# **BOUNDARY**

London





# ROOFTOP Bar & Grill

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### **GROUPS & PRIVATE HIRE**

Open come rain or shine, Boundary Rooftop is the perfect destination for group lunch, dinner and drink with canapé receptions. Our heated Glass Orangery dining area is open all year round so you can enjoy the views whatever the weather. Larger standing parties can book the entirety of Boundary Rooftop, including our outdoor terrace, which transforms whatever the season with parasols and sunhats in the summer to a firepit and blankets in the colder months.

#### SET-UPS AVAILABLE

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Glass Orangery:

12 to 35 pax

(seated)

25 to 70 pax (standing)

Glass Orangery

& outdoor terrace:

70 to 100 pax (standing)





## EXCLUSIVE HIRE MENU

## (£60PP)

## WELCOME APERITIF & **APPETIZERS**

Aubergine caviar crostini

Fresh homemade focaccia

Manzanilla olives & smoked almonds

#### STARTERS

(Pre-order a single selection for the table)

Smoked Chalk stream trout, Cornish crab, avocado

Beef carpaccio, 36 month Parmesan,

Burratini, black Iberico tomatoes, oregano

#### MAINS

(Pre-order a dish per person)

Marinated lamb rump, roasted pepper, black olives

Seared sashimi-grade tuna, fennel, gremolata

Grilled corn-fed poussin, tzatziki, spring

Grilled asparagus, goat's curd, beetroot,

Served with Spring pea & radish salad, Fries & aioli for the table

#### DESSERTS

(Pre-order a single selection for the table)

Chocolate truffle torte, armaretti, berries Apple tarte tatin, crème fraîche

> ADDITIONAL CHEESE COURSE (ADD £5PP)

## SHARING MENU (£50PP)

#### **GRAND APPERITIF**

Chef's selection of crudites, tapenade, aubergine caviar, crushed avocado, pesto, artichoke, manzanilla olives, Fresh homemade focaccia

#### SHARING MAINS

Beef rump, mushroom, chimichurri sauce Grilled halloumi, quinoa taboulleh salad

Octopus and chorizo skewers, romanesco

Served with Spring pea & radish salad, Fries & aioli for the table

#### DESSERT

(Pre-order a single selection for the table)

Chocolate truffle torte, armaretti, berries Apple tarte tatin, crème fraîche

## CANAPÉ MENU (£3 PER PIECE)

#### HOT

Lamb rump, Romano pepper Seared beef, chimichurri, sweet potato Octopus and chorizo, romanesco sauce

Halloumi, sun dried tomato, black olive

Garlic and chili tiger prawn

Black olive, goats cheese puffs

(Min. order of x5 pieces per guest. Please select up to x6 options x3 hot and x3 cold )

#### COLD

Aubergine caviar crostini Tomato, burrata, oregano crostini Tuna Ceviche, lime, avocado Crudites, artichoke pesto Grilled asparagus, goats curd, beetroot Rock Oysters



# ALBION All day dining

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# All day dining

## GROUPS & PRIVATE HIRE

Albion is an all-day restaurant and bar 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 lunch or dinner.

For larger gatherings Albion can transform into a fun and lively standing event space complemented with modern English canapés, bowl food, mini's or buffet.

SET-UPS AVAILABLE

SET-UPS AVAILABLE

up to 20 pax (seated) up to 70 pax (standing)

Any groups above 10 persons will be served over 2 tables with a break in service between each table





## 2 COURSE MENU (£29PP)

3 COURSE MENU (£33PP)

Full pre-order required in advance

#### STARTERS

Hot smoked salmon, crispy 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

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

### Sample menu - please enquire for our latest seasonal offerings

## CANAPÉ MENU

Mini Scotch eggs

Mackerel pate on toast

Cheese & chive potato skins

Avocado on toast

Welsh rarebit

Pork belly & apple sauce

Ham & cheese toastie

## **BOWL FOOD**

Smoked haddock kedgeree

Sausage & Mash

Spiced butterbean & tomato stew

Sweet potato & macadamia feta

Chicken & mushroom pie

## MINI'S

Fish & chips

Buttermilk fried chicken burger
Boomakers steak bap

Steak skewers with béarnaise

## BUFFET

A seasonal selection of our mains, salads and desserts served buffet style for guests.

We offer a variety of packages and prices for standing events to meet your requirements.



Restaurant & Bar



## Restaurant & Bar

## GROUPS & PRIVATE HIRE

We are excited to introduce you to Wilder Restaurant & Bar, an opportunity to let your guests experience the best in British ingredients, in a modern and refined setting.

At Wilder we celebrate the incredible bounty this country has to offer throughout the seasons, focusing on sourcing only the best produce from across the British Isles.

SET-UPS AVAILABLE

Private dining room:

8 to 12 pax

(seated)

Large groups:

13 - 20 pax

(seated)

SET-UPS AVAILABLE

Exclusive hire:

up to 75 pax (seated)

up to 150 pax

(standing)





# **5 COURSE MENU**

(£55PP)

WITH WINE PARING (£85PP)

(vegetarian & vegan options avaiable)

Seeded cracker, celeriac, burnt wheatgerm

Salsify, potato, yeast cream, galric mustard leaf

Raw mackerel, pumpkin, cultured cream, hedge sorrel

Smoked pork jowl, carrots, nettles, eldercapers

Jerusalem artichoke parfait, chocolate,

7 COURSE MENU

(£75PP)

WITH WINE PARING (£120PP)

(vegetarian & vegan options available)

Wilder snacks

Seeded cracker, celeriac, burnt wheatgerm

Salsify, potato, yeast cream, galric mustard leaf

Barbequed scallop, turnip, celtuce, kelp

Smoked pork jowl, carrots, nettles, eldercapers

Jerusalem artichoke parfait, chocolate,

Yorkshire rhubarb, white chocolate, buttermilk



# SPRING CANAPÉS (£3.5 PER PIECE)

(Min. order of x5 pieces per guest. Please select up to x6 options)

Oyster leaf, oyster, sea purslane

Kohlrabi, salted cod, yolk

Jerusalem artichoke shell, hazelnuts, barley

Mutton scrumpets, sand carrots, mustard

Rye tartlet, celeriac, Ticklemore cheese

Razor clam, celery vinegar, spiced flowers

Nettle leaf, kelp, scallop roe

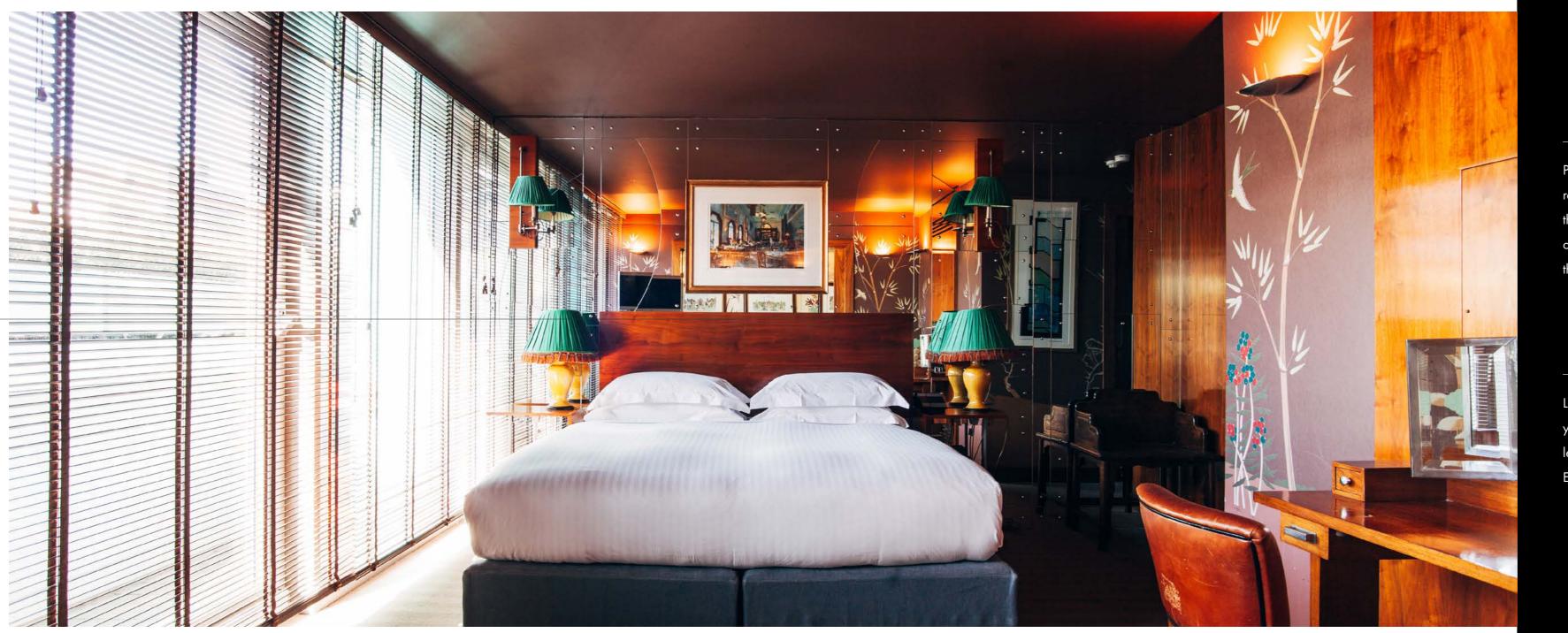
Sprouting broccoli, kelp emulsion

Cornish kern puff

Raw venison, coal, fennel

Potato crisp, cods roe





# 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.

# BOUNDARY

# London

## INTERACTIVE TOUR

We invite you to Boundary to experience our event spaces for yourself and to discuss how we can meet your requirements.

While awaiting your visit, please feel free to take an interactive tour of our key spaces to allow you to visualise and conceptualise the space in advance.

PLEASE CLICK THE PICTURES TO
BE IMMERSED INTO A VIRTUAL
BOUNDARY LONDON

# ROOFTOP

Bar & Grill

ALBION
All day dining



















ENQUIRIES: SHARIF@BOUNDARY.EVENTS - 020 7613 7564