

sketch

Cocktail Parties & Private Dining



“What is this place?”

“All I wish,” said the voice,

“Is that you arrive

with an **open mind**

and **imagine**, if you will,

a painting that never dries.”



sketch offers a variety of private settings and bespoke food menus,
meticulously crafted by our culinary team.

Whether you're hosting an intimate soirée or a celebration
of milestones, our private venue offers a unique experience
in every salon.

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The Lecture Room & Library ❀❀❀

The Lecture Room & Library is sketch's gastronomic restaurant. Designed by Gabhan O'Keefe, The room is decorated in shades of orange, with richly upholstered armchairs and extraordinary chandeliers. The design is opulent, with ivory walls of silver thread, ornate plasterwork ceiling, and crystal-encrusted bathrooms.

Awarded its first Michelin star in 2005, a second star in 2012, and a third star in 2019, it is now one of nine restaurants in the UK to hold such an honour. It was awarded five Rosettes by the AA Restaurant Guide in 2012, and continues to retain this accolade today.

Masterchef: Pierre Gagnaire

Head Chef: Daniel Stucki

Lunch

Thursday to Saturday, 12:00 - 17:00

Guest Capacity: 48

Dinner

Wednesday to Saturday, 19:00 - Close

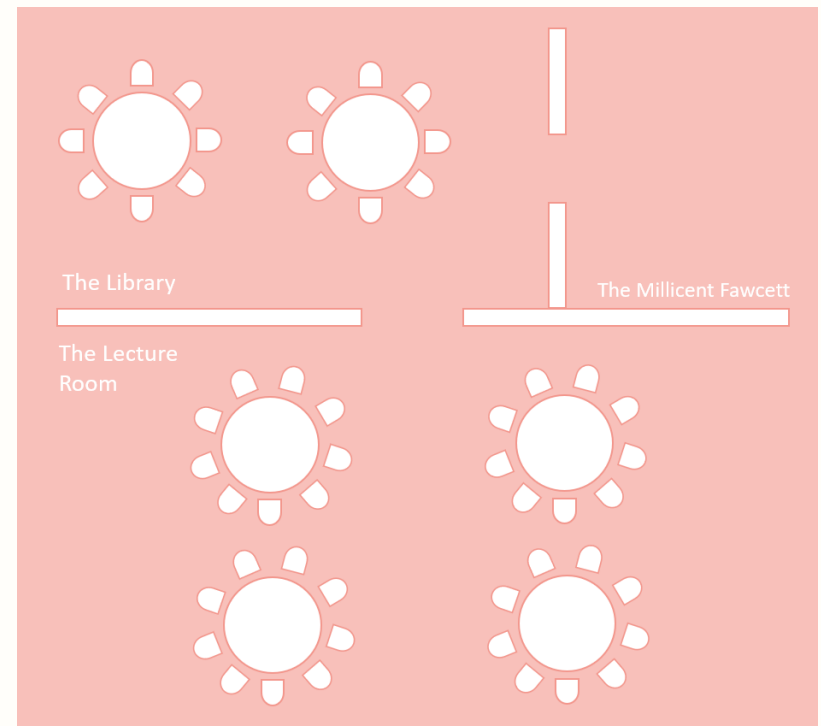
Guest Capacity: 48

Menu

Bespoke four-course menu

Menu

Bespoke four-course menu



Dame Millicent Garrett Fawcett Room

The Dame Millicent Garrett Fawcett room is an intimate semi-private dining space within the Lecture Room & Library 🌸🌸🌸. Primarily known for her work as a campaigner for women to have the vote, Fawcett spoke at a public meeting held in the Lecture Room calling for the enfranchisement of women. She went on to become a champion of women's equality.

Lunch

Thursday to Saturday, 12:00 - 17:00
Guest Capacity: 2 - 8

Dinner

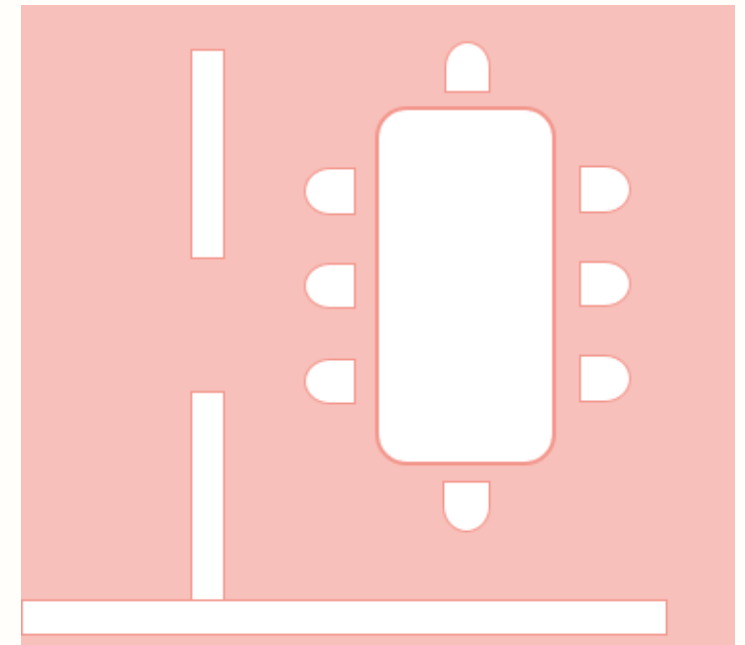
Wednesday to Saturday, 19:00 - Close
Guest Capacity: 2 - 8

Menu

Thursday to Friday: Three-course lunch menu
Saturday: Four-course tasting menu

Menu

Wednesday - Saturday: Seven-course tasting menu



The Gallery

In February 2022, the renowned British-Nigerian artist Yinka Shonibare CBE RA, and project architect India Mahdavi transformed the Gallery with a new installation of artworks and interiors. Shonibare's artist-conceived vision presented a new sunshine-yellow setting designed by Mahdavi, marking a new culture-defining chapter for sketch in its 20th year. Using applique and embroidery techniques on richly dyed fabrics, Shonibare illuminates the influence of African traditions on European conceptions of our modern-day world. Indulge in the refined ambiance of the gastro-brasserie for an elegant breakfast experience for larger groups.

Breakfast

Monday to Friday, 07:30 - 10:00

Guest Capacity: Seated 90

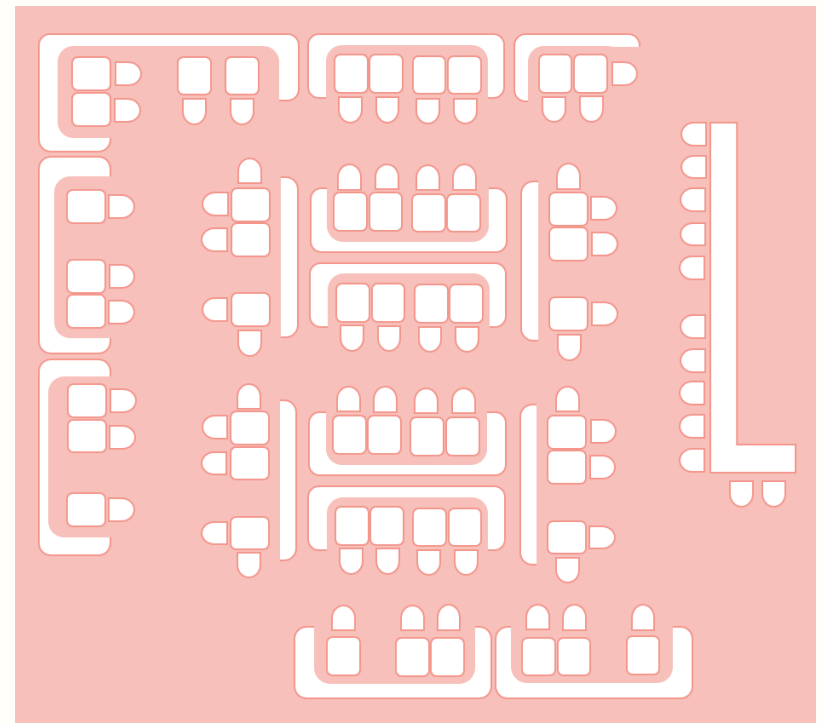
Cocktails & Canapés

Gallery Guest Capacity: Seated 90

Gallery Guest Capacity: Standing 150

Ground Floor Capacity: Standing 300

Full Building Takeover Capacity: Standing 450



The Glade

The Glade, designed by Mourad Mazouz in collaboration with artists Carolyn Quartermaine and Didier Mahieu, elegantly decorated to enhance the room's forest-themed decor. Every piece of furniture is uniquely hand-crafted by a team of artisans. The space is adorned with velvet upholstery in striking shades of green, violet, and cobalt blue. Mirrored tabletops have been added to reflect the tinted glass ceiling above like pools of water in a glade. The enchanted forest room provides a beautiful setting for breakfast, lunch, and dinner.

Breakfast

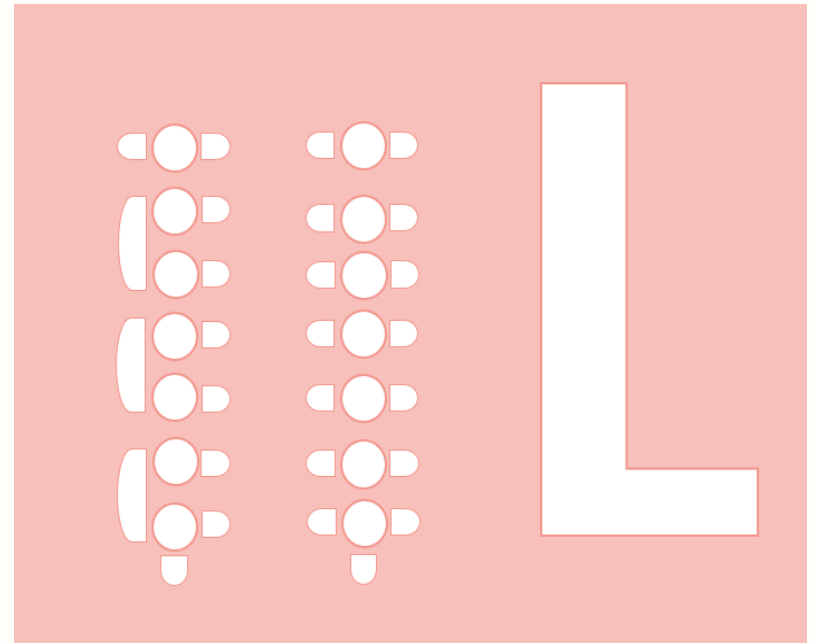
Monday to Thursday, 07:30 - 10:30

Guest Capacity: Seated 30

Lunch & Dinner

Monday to Sunday, 12:00 - 16:00 or 19:00 - Close

Guest Capacity: Seated 30



The Parlour

Designed in early 2018 by Mourad Mazouz and Andres Ros Soto, the Parlour has an eclectic yet luxurious feel, with playful fabrics and comfortable banquettes. The lighting evokes a neo-nineties atmosphere, with bespoke neon brightening the clear glass tables and gold walls. A perfect setting for those looking for a memorable evening reception.

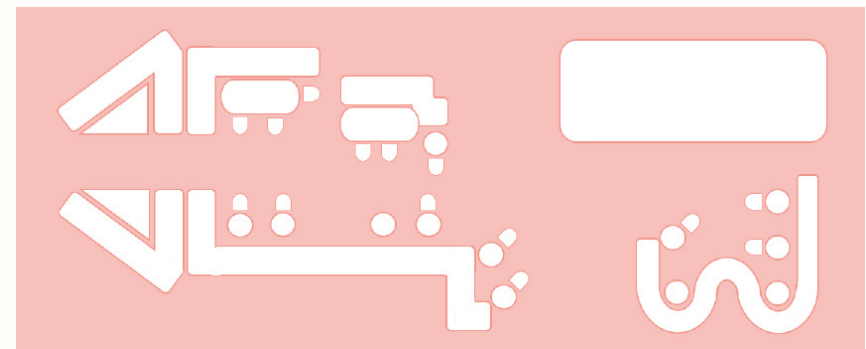
Reception

Cocktails & Canapés

Sunday to Tuesday, 19:00 - Midnight

Wednesday to Saturday, 19:00 - 02:00

Guest Capacity: Standing 100



The East Bar

The East Bar, designed by Noe Duchaufour-Lawrance, provides an intimate night life experience for the sketch audience. The bar has a bright white exterior like the Pods, but the darkened interior and lowered bar create a more private and secluded mood for an evening reception.

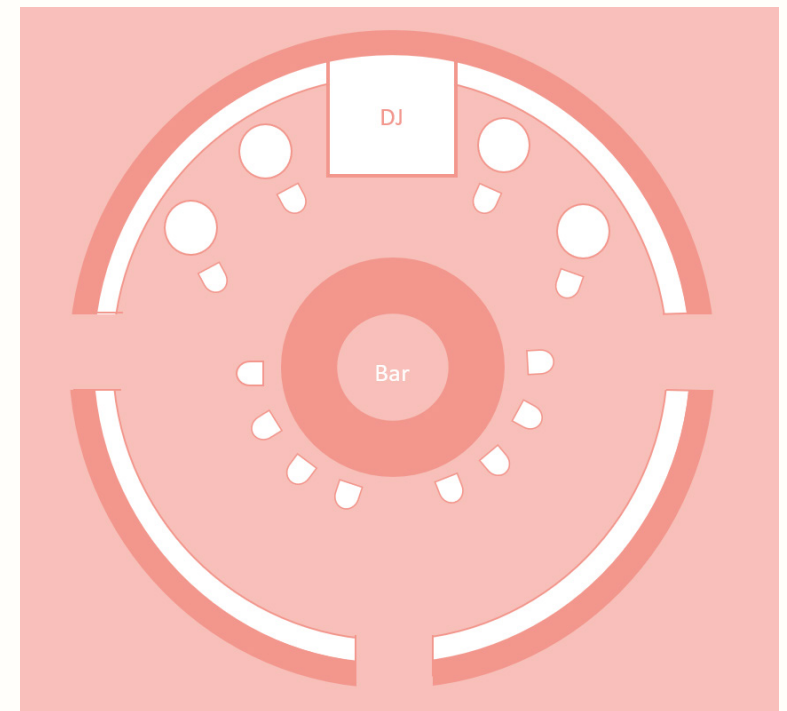
Reception

Cocktails & Canapes

Sunday to Tuesday, 18:30 - Midnight

Wednesday to Saturday, 18:30 - 02:00

Guest Capacity: Standing 40



sketch Breakfast



Presented in a refined buffet style, featuring an assortment of blended tea, coffee, herbal infusions, Hildon water, and freshly pressed Orange Juice upon your arrival.

** Seasonal dishes and prices are subject to change*

£55 per person

Fresh Pressed Juices

Please choose two from the selection

Orange / Apple / Carrot / Pomegranate / Pink Grapefruit

Sketch Assortment of Homemade Viennoiserie

Croissants / Pain au Chocolat / Plain & Lemon Financiers

Sketch Bakery

Mini Baguettes / Bagels

Warm Toast Served to the table

Sketch Preserves / Honey

Sliced Seasonal Fruit & Berries

Sketch Jars of Homemade Granola & Yoghurt

Waffles

Fresh Berries / Cream

Organic Porridge

Sliced Bananas / Honey / Crushed Almonds

Choice of Charcuterie & European Cheeses

Coppa / Bresaola / Lomo / Islington Saucisson / Lamb & Goat salami

Camembert / Yarlington / Elrick Log / Spenwood / Gorgonzola

Severn and Wye Smoked Salmon plate

English

St Ewe Eggs: Choice of Cold Boiled & Scrambled

Grilled Smoked Bacon / Black Pudding / Tomato / Sauteed Mushrooms

13

The Gallery & Glade Menu



A four-course menu

Please choose one dish from each category

** Seasonal dishes and prices are subject to change*

£115 per person

Baguettini bread, Abernethy salted butter

Starter

Var salmon fillet, Green vegetables, Hollandaise sauce

Artichoke and Swiss Chard Salad, Pine nuts, mint

Tomato consommé, Burrata ice cream, cantaloupe, San Daniele ham

Chantilly lace, Lobster bisque

Hand-dived scallop carpaccio, English peas, apple, leek

Main

Fillet of Irish Beef, Pommes dauphine, Béarnaise sauce

Farmhouse chicken breast, Carrots, mushroom and green peppercorn cream

Poached Cod, Sauce vierge, Parmesan tuile

Hand-dived Scottish scallops, English peas, spring vegetables

Fresh Spaghetti, Green shiso, chilli, stracchino cheese

Dessert

sketch 054: Chocolate millefeuille, Dulcey ganache, salted caramel

Coffee Baba: Apricot marmalade, praline, Baileys Chantilly

Red Fruit Pavlova: Red bell-pepper, iced parfait

Coffee & Petits Fours

Additional canapé, sides or cheese upon request

14

Canapés & Bowl Food



** Seasonal dishes and prices are subject to change*

For pre-meal bites, we recommend a selection of six canapés

£36 per person

For cocktail parties we recommend a selection of six canapés from the cold & hot canapé selection, two sliders or two bowl foods & two dessert canapés

£55 per person

On the tables upon arrival

Vegetable crisps, Parmesan tuiles, cumin crackers & red pepper hummus

£5 per person

Cold Canapés

Salmon tartare & Baerii caviar, sesame lavosh, avocado, lime mayonnaise

Cured sea bream taco, avocado, shiso

Crab mayonnaise, Granny Smith apple, spring onion, yuzu

Goats cheese & beetroot macarons

Beef tartare, soft-boiled quails eggs

Stilton mousse, pear, choux bun

Tomato, canteloup, burrata skewer

Focaccia, Parma ham, smoked ricotta

Foie gras & beetroot lollipops

Hot Canapés

Spiced salmon skewers, aioli, sauce gribiche

Grilled octopus & chorizo skewers, herb pesto, saffron aioli

Battered cod & chips served in newspaper cones, tartare sauce

Dorset crab cakes, sweet chilli mayonnaise

Montgomery Cheddar beignets

Truffle & Parmesan French fries

Croque monsieur, mozzarella, pesto, courgette, tomato

Sweet potato croquettes, mojo cream

Beef Wellington, wild mushrooms, Béarnaise sauce

Honey-mustard chicken skewers, tarragon dip

Cold Bowl Food

Poached Scottish salmon, frisée salad, carrots

Salmon or tuna poke bowl, avocado, Kimchi cabbage, edamame

Grilled prawns & chorizo, pesto, broccoli, tomato

Edamame & Asian noodle salad, nuoc cham dressing

Smoked burrata & endive cups, beetroot tartare

Harissa chicken salad, fregola, beans, pine nuts

Hot Bowl Food

Truffle risotto

Salmon & haddock pie, braised leeks, chopped egg

Halibut & pea velouté, potatoes, seasonal vegetables

Duck confit, dauphinoise potatoes, green beans

Crispy truffle semolina, artichokes, beans, courgettes, citrus dressing

Chicken katsu curry, jasmine rice, Korean cucumber salad

Sliders

Mini salt beef bagels, spicy mustard, pickle

Beef burger, giant sauce

Pulled pork slider

Corned beef slider with coleslaw

Pitta with feta, tomato & mint

Vegan chicken burger

Dessert

Served in a mixture of glasses, bowls & trays

Sketch 054

Chocolate millefeuille, Dulcey ganache, salted caramel

Coffee Baba

Apricot marmalade, praline, Baileys Chantilly

Red Fruit Pavlova

Red bell-pepper, iced parfait

Homemade Macarons

Please choose from the selection

Pistachio / Coffee / Coconut / Blackcurrant & Raspberry
/ Lemon & Bergamot / Chocolate & Baileys

Homemade Marshmallow Cones

Please choose from the selection

Grapefruit / Lemon & Bergamot / Pineapple & Coconut

Ice Cream Pops

Please choose from the selection

Chocolate Praline / Blackcurrant & Raspberry / Pineapple & Chilli / Pistachio

Macaron Tower

£3 per piece, minimum of 30

Cocktails



Please choose a maximum of three cocktails

Moscow Mule

Ketel one, ginger beer, lime, bitters
Served short, on ice

£21

Margarita

Ocho Blanco, Cointreau, lime, cranberry
Served in a coupette

£20

Espresso Martini

Ketel One, Kahlua, coffee, sugar syrup
Served in a coupette

£20

Pornstar Martini

Cariel Vanilla Vodka, Passoã, passionfruit, sugar syrup, Prosecco
Served in a coupette

£20

Whiskey Sour

Bulleit Bourbon, lemon, sugar syrup
Served short, on ice

£20

Negroni Seven

VII Hills Gin, Campari, Carpano Antica Formula Vermouth
Served short, on ice

£20

Aviation

Bombay Sapphire, maraschino, Liqueur, lemon, crème de violette
Served in a coupette

£20

Old Fashioned

Bulleit Bourbon, Angostura Bitters
Served short, on ice

£20

Last Word

Tanqueray Gin, maraschino liqueur, Green Chartreuse, lime
Served in a coupette

£19

White Lady

Bombay Sapphire, lemon, sugar syrup, Champagne
Served in a coupette

£19

Daiquiri

Plantation 3 Stars, lime, sugar syrup
Served in a coupette

£18

French 75

Bombay Sapphire, lemon, sugar syrup, Champagne
Served in a champagne flute

£21

Mindful Drinking

Glade

Simply Utopia

Atopia Rhubarb & Ginger, lychee, raspberry purée, lime, vanilla

£14

Cherry Moon

Seedlip Grove, cherry shrub, Crodino, lemongrass, ginger, soda water

£14

Parlour

The Motto

Seedlip Grove 42, verjus, bitter syrup

Bittersweet

£13

10:35

Jasmine sparkling tea, strawberry, citric solution

Sparkling, Fresh & Fruity

£13

Wine & Champagne



Champagne

Pommery, Brut Royal	£110
Pommery, Brut Rosé	£130
2008 Pommery, Grand Cru Royal, Brut	£145
Billecart-Salmon, Brut Rosé	£189
Ruinart, Brut, Blanc de Blancs	£219
Veuve Clicquot, Extra Brut, Extra Old	£229
2014 Bollinger, La Grande Année, Brut	£385
KRUG, Grande Cuvée, 171ème Édition, Brut	£410

Rosé

2020 Bourgogne Passetoutgrains, Arnaud & Sophie Sirugue-Noëllat, Burgundy: Côte d'Or, France	£56
2022 Côtes de Provence, La Chapelle Gordonne, Tête de Cuvée, Ch la Gordonne, Provence, France	£75
2021 Bandol, Dom de Terrebrune, Provence, France	£124
2021 Côtes de Provence, Les Clans, Ch d'Esclans, Provence, France	£212

White

2022 Périgord, La Combe de Grinou, Ch Grinou, South West France	£55
2021 Ardèche, Viognier, Grès du Trias, Vignerons Ardéchois, Northern Rhône Valley, France	£63
2019 Riesling, Nackenheim Trocken, Rheinhessen, Gunderloch, Germany	£65

2022 Vermentino, Colli di Luni, Vigne Basse, Terenzuola, Liguria, Italy	£69
2022 Torrontés, Petit Voyage, Mundo Reves, Uco, Argentina	£75
2022 Sancerre, Philippe Auchère, Central Loire Valley, France	£86
2021 Lust and Laune, Lukas Strobl, Gut Wagram, Wagram, Kremstal and Kamptal, Austria	£88
2021 Chablis 1er Cru, Les Fourneaux, Paul Nicolle, Burgundy : Chablis, France	£92
2023 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	£98
2020 Bourgogne-Aligoté, Clos des Perrières La Combe, Thibault Liger-Belair, Burgundy: Côte d'Or, France	£99
2021 Chardonnay, Danbury Ridge, Essex, England	£115
2021 Viré-Clessé, Quintaine, Pierrette & Marc & Sophie Guillemot-Michel, Burgundy: the Mâconnais, France	£134
2021 Meursault, Cuvée Charles Maxime, Domaine Latour-Guiraud, Burgundy: Côte d'Or, France	£202
2020 Chassagne-Montrachet, Les Vergers, Lequin-Colin, Burgundy: Côte d'Or, France	£264

Red

2021 Périgord, La Combe de Grinou, Ch Grinou, South West France	£55
2019 Ch Carignan, Cadillac Côtes de Bordeaux, Bordeaux: Right Bank, France	£59
2019 Merlot, Glass Collection, Glenelly, Stellenbosch, South Africa	£63
2019 Côtes du Rhône-Villages, Grande Réserve, St Pantaléon les Vignes, Domaine Gigondan, Southern Rhône Valley, France	£76
2019 Malbec, Sumak Kawsay, Bodega Comunitaria Los Amaichas, Agustín Lanús, Tucumán, Argentina	£79
2019 Savigny-lès-Beaune, Les Grands Liards, Pierre et Jean-Baptiste Lebreuil, Burgundy: Côte d'Or, France	£86

2015 Rioja, Crianza, Viña Cubillo, López de Heredia, La Rioja: Rioja Alta, Spain	£87
2020 Fleurie, Cuvée Tardive, Clos de la Roilette, Alain Coudert, Beaujolais	£97
2021 Cabernet Franc, Gertie, Clare Valley, Australia	£108
2017 Marius Bielle, Lalande de Pomerol, Bordeaux: Right Bank	£138
2019 Le C de Carmes Haut-Brion, Ch Les Carmes Haut-Brion, Pessac-Léognan, Bordeaux: Left Bank, France	£148
2017 Gevrey-Chambertin, Reniard, Vieilles Vignes, S.C. Guillard, Burgundy: Côte d'Or, France	£161
2017 Brunello di Montalcino, Fuligni, Tuscany, Italy	£226

Fine Wine List available upon request



Private Dining Enquiries

For enquiries, further information and to book your event, please contact:

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