



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 breath-taking 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



Cep arancini, truffle mayonnaise

Pissaladière, olive puree, anchovy

Severn and wye smoked salmon, trout roe, rye bread

3 canapés with Moët et Chandon, Grand Vintage, Brut -
£30 pp

3 canapés with Jacques Lassaigne Rose de Montgueux,
Extra Brut - £33 pp

3 canapés with Dom Perignon, Brut 2012 - £64 pp

PRIVATE DINING ROOM

Capacity

Seated 18 on one table
30 guests on round tables



PRIVATE DINING SUITE



Capacity

Seated 22 guests

CHEF'S TABLE

Capacity

Seated 11 guests



SOCIAL 24 BAR



Capacity

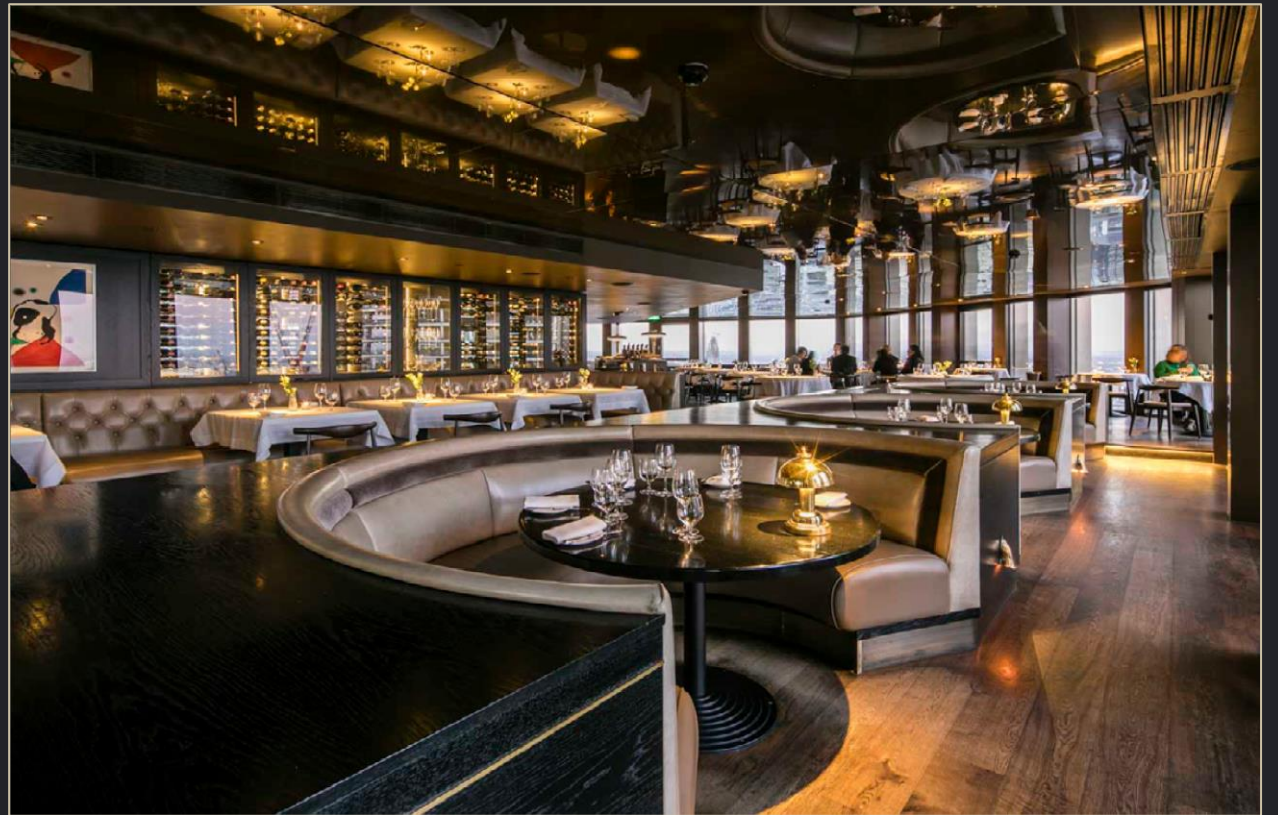
Seated 80

Standing 100 exclusive hire

EXCLUSIVE HIRE

Capacity

Whole venue: 150 Seated. 200 standing
Restaurant only: 100 seated. 150 standing



M E N U

£85 per person

S T A R T E R S

Cured Chalk stream trout, avocado and wasabi puree, nori, Cockle vinaigrette, buttermilk dressing

or

Pate de champagne, cider gel, Granny smith apple and celery

or

Heritage beetroot salad, goats cheese gel, watercress, balsamic vinegar

M A I N S

Newlyn cod, shellfish ragu & bisque, seaweed butter, crushed potatoes

or

Cornfed chicken breast, roasted leg with stuffing, truffle mashed potatoes, sprout tops, chicken gravy

or

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

or

Cep risotto, roasted Scottish girolles, parmesan crisp

D E S S E R T

Jivara chocolate mousse, hazelnut financier, clementine & milk chocolate ice cream

or

Prune & Armagnac custard tart

or

Selection of cheeses 3 pcs (additional course £9)

M E N U

£125 per person

S T A R T E R S

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam

or

Dexter beef tartare, shimeji, miso mayonnaise, salt & vinegar crouton

or

Charred tenderstem broccoli, broccoli purée, lemon, almond

M A I N S

Line caught Sea bass, shellfish ragú, Datterini tomatoes, baby courgette, crispy squid, basil vinaigrette

or

Herdwick lamb saddle & belly, cime de rapa, white asparagus, sorrel, green olive, tulip

or

Grass fed Hereford fillet, triple cooked chips, truffle herb salad

or

Cep risotto, roasted Scottish girolles, parmesan crisp

D E S S E R T

Araguani 72% chocolate delice, clementine curd, malted milk ice cream

or

Rum baba, spiced pineapple, passion fruit, tahitian vanilla cream

Selection of cheeses 3 pcs (additional course £9)

CANAPÉS

6 Canapés - £25pp

8 Canapés - £30pp

10 Canapés - £35pp

Lamb belly fritter, harissa yoghurt

Crispy artichoke, truffle cream cheese

Pissaladière, olive puree, anchovy

Goats curd tartlet, leek vinaigrette and truffle

Cod brandade croquettes, red pepper aioli

Cep arancini, truffle mayonnaise

Tunworth croquette, mustard mayonnaise

Severn and wye smoke salmon, trout roe, rye bread

Pork & apple sausage roll, HP gravy

Beef slider, smoked bacon, onion marmalade, brioche *(supplement £3)*

Buttermilk chicken slider, kimchi, Churchill sauce, brioche *(supplement £3)*

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 SOCIAL



For more information or to book an event space
please contact our events team on 020 7877 7772
or privatedining@citysociallondon.com