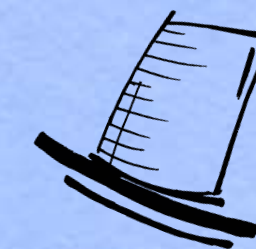


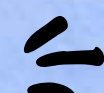


Our House



From intimate get togethers in our study to full blown dinner parties in our open plan kitchen, and every house party in between - whatever the occasion, the flatmates have you covered.... It's what we do best!

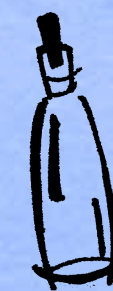
The Study



up to 14 seated for dinner or 20 standing.

The perfect setting for a smaller group, the flatmates' study is an elegant but quirky hideaway. We've got all sorts of fun and games available to you throughout the evening- from board games to retro consoles on our TV screen, karaoke and even a fancy dress box - you'll never want to leave! "JEEVES GET YOUR ASS IN HERE..."

The Kitchen



up to 30 seated or 50 standing.

Where all the great conversations happen at house parties... Sit around our kitchen counter, meet new friends, connect with old chums or discuss cocktails with your very own dedicated bartender. Our long dining tables are perfect for intimate dinner parties - or clear the tables away, pump the music up and shut the door...



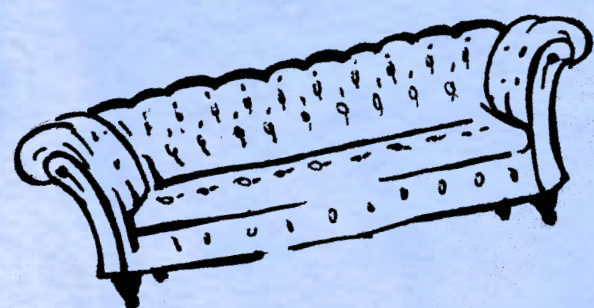
The Living Room

up to 60 seated informally on a combination of low and high seating or 90 standing.

Where all the best house parties happen. We've hosted hundreds over the years and it's what we do best. From sipping cocktails by the fireplace to boogying the night away on the tables, from midnight chats in our conservatory to Retro Gaming, enjoy our living room privately for the ultimate occasion.

A Minimum Spend will apply - please ask the flatmates for further details about pricing.

Private Hire includes use of separate sound system and AUX ready connection (Smartphone / MP3 player not provided)



** The Little Blue Door Resident DJ available at extra cost. **



Your Party

There are all sorts of dinner parties, from the gourmet supper club to the dirty dozen left dancing at 3am on a Saturday Morning. Here are some of our favourite menus. **(Please note menus are subject to seasonal changes)**



Hunter's Dinner Party

3 Courses and a welcome drink for £30 per person

Hunter's Hamptons Deli Hamper

*Jamón with Watermelon and Basil
Salami with Mustard Pickles
Mozarella with Capers and Tomatoes*

(v. Avocado, Sugar Snap and Cashew Salad)

East Coast V West Coast - A Chicken Feast

*Roast Chicken Caesar Style & Hunter's Hawaii Jerk Chicken
(v. Jerk Aubergine)*

*Truffle Mac 'n' Cheese
Buttered Spring Greens with Confit Onion
Roast Vegetable Wedges Cajun Style*

Hunter: The Best F***ing Chocolate Pudding

Salted Peanut Caramel Chocolate Fondant served with Ice Cream & a Reese's Biscuit



The Ultimate East Coast Dinner

3 Courses and a welcome drink for £38 per person

New York Deli Platter

*Gravlax, Dill Sauce, Cucumber and Samphire Salad Whitefish Pate, Tomato, Red Onion, Caper Bagel Crisps
(v. Seasonal Crudités and Dips)*

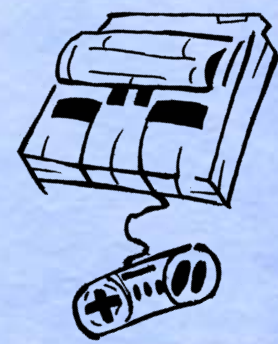
Dinner Party Classics

*Roast Chicken with Chicory, Tarragon and Wild Mushrooms
Roast Salmon with Celeriac and Salsa Verde
(v. Roast Vegetable Ragu with Gremolata, Celeriac and Salsa Verde)*

*Buttered Spring Greens
Spring Onion and Confit Garlic Mash
Vichy Carrots*

Hunter: The Best F***ing Chocolate Pudding

Salted Peanut Caramel Chocolate Fondant served with Ice Cream & a Reese's Biscuit



The Surf and Turf Feast

3 Courses and a welcome drink for £45 per person

Surf and Turf Intro

*Maine Style Shrimp Cocktail
Beef Carpaccio with Crispy Capers and Parmesan
(v. Fried Camembert with Truffle Honey, Pears and Walnuts)*

Surf and Turf Galore

*Garlic and Tarragon Butter Grilled Lobsters
Seared Bavette Steak
(v. Wild Mushroom and Truffle Risotto)*

*Fries and Tarragon and Roast Garlic Mayo
Bibb Salad with Chive, Shallot and Avocado*

Hunter: The Best F***ing Chocolate Pudding

Salted Peanut Caramel Chocolate Fondant served with Ice Cream & a Reese's Biscuit



Your Party

There are all sorts of dinner parties from the gourmet supper club to the dirty dozen left dancing at 3am on a Saturday Morning. Here are some of our favourite menus:

Canapés

Meat and Fish £3, Veg £2.7

Meat

Prosciutto, Peach, Almond and Basil
Smoked Chicken Goujons with Truffle and Tarragon Mayo
Cocktail Sausages with Confit Onion and Mustard
Beef Carpaccio with Mustard and Crispy Capers
Jerk and Pineapple Chicken Skewers
Truffle and Smoked Ham Croque Monsieur

Fish

Maine Style Shrimp Cocktail
Salt and Pepper Squid Lettuce Cups with Lemongrass and Lime Leaf
Fish Tacos with Coriander Slaw and Salsa Verde
Gravalax Toasts with Tomatoes, Capers and Shallot
Seafood and Sweetcorn Chowder

Vegetarian

Fried Camembert with Truffle Honey, Roast Pear and Walnut
Pea and Dill Falafel with Garlic Sauce
Smoked Avocado, Garlic Labaneh and Zatar
Beetroot Hummus, Zhooug, Pumpkin Seeds
Jerk Aubergine with Pineapple Glaze
Salt and Pepper Tofu with Lemongrass Chom Noc

Bowl Food

Meat and Fish £7.5, Veg £6.5

Meat

Roast Chicken Caesar Style
NYC Smoked Chicken Parmigiana
Truffle Philly Cheese Steak
Jerk Chicken with Pineapple Salsa and Slaw

Fish

Smoked Haddock Kedgeree with Curry Aioli
Fish Tacos with Coriander Slaw and Salsa Verde
Maine Style Shrimp Rolls with Fennel and Celery Slaw
(Lobster £3 supplement)
Roast Salmon with Celeriac, Salsa Verde and Greens

Vegetarian

Pea and Dill Falafel Salad with Cranberry, Cumin and Greens
Roasted Vegetables with Saffron Dressing, Pomegranate and Seeds
Aubergine Parmigiana
Truffle Mac'n'Cheese