FESTIVE & NEW YEAR’S EVENT PACK
FESTIVE MENUS

Roofed'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 cozy 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:

<table>
<thead>
<tr>
<th>Seating</th>
<th>1 to 35 pax</th>
<th>25 to 70 pax</th>
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</thead>
<tbody>
<tr>
<td>Standing</td>
<td>(seated)</td>
<td>(standing)</td>
</tr>
</tbody>
</table>

DATES AVAILABLE

Monday 25th November - Monday 30th December

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

DRINKS PACKAGES

- Cocktail reception (£10 PP)
- Champagne reception (£15 PP)
- Beer (£6 PP)
- House wine (£4.5 PP)

ADDITIONAL CHEESE COURSE

ADD £5PP

CANAPÉ MENU

Available for 25+ guests:

Min. order of x10 pieces per canapé.
Please select up to x6 options - x3 hot and x3 cold)

DRINKS PACKAGES

- Cocktail reception (£10 PP)
- Champagne reception (£15 PP)
- Beer (£6 PP)
- House wine (£4.5 PP)
- Non-alcoholic wine options on request

FOUR COURSE SHARING MENU (£60PP)

All courses presented to your table on boards and platters

STARTERS

Wild mushroom, marinated red onion & gorgonzola puff pastry tart
Braised squid halves, smoked almonds, crispy sage, toasted rye croutes
Endives, ruffle goat’s cheese, cranberries
Baked and stuffed chateaubriand, onion, horseradish sauce

MAINS

Marinated turkey, sweet chestnut puree, glazed pickled red cabbage
Hot smoked salmon, beetroot, horseradish dressing, dill fronds
Salt-baked octopus, Jerusalem artichoke puree, artichoke crisps, topped black truffle

DESSERTS

[Select a single choice for the group]

- Chocolate truffle tart, sour cherry, passion fruit, hazelnut
- Spiced apple tart with brandy & marzipan cream

Canapé recruiting:

- Select up to x6 options - x3 hot and x3 cold

HOT

- Wild mushroom and Beauvalle 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 radish

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 herb

ADDITIONAL CHEESE COURSE

ADD £5PP
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

DRINKS PACKAGES
Cocktail reception (£10PP)
Sparkling wine reception (£12PP)
Champagne reception (£15PP)
Beer (£6PP)
House wine (£11.5PP)

ADD BRITISH CHEESE SELECTION (ADD £5PP)

Restaurant & Bar

3 COURSE MENU
(£65PP)

STARTERS
(Select a single choice for the group)
Raw Scallop, turnip, alexander vinegar, herbs
Saddleback belly, potato, kohlrabi, pepper dulce
Duck egg yolk, Jerusalem artichoke, beef, chickweed

MAINS
(Select a single choice for the group)
Goose, neck sausage, pumpkin, preserved currants
Halibut, mussels, purslane, horseradish
Short rib, leeks, tongue, sourdough cheese

DESSERTS
(Select a single choice for the group)
Apple, toasted walnuts, salted caramel
Mayfield, crab apple, mint

Create a bespoke set menu for your group by selecting a single starter, main & dessert (vegetarian alternatives on request, subject to change on availability)

3 COURSE MENU
(£3.5 PER PIECE)

SNACK MENU

Choose from:
Raw scallop, turnip, alexander vinegar, herbs
Saddleback belly, potato, kohlrabi, pepper dulce
Duck egg yolk, Jerusalem artichoke, beef, chickweed

Available for 50+ guests (all subject to change on availability)

ADDITIONAL ITEMS
ADD BRITISH CHEESE SELECTION (ADD £5PP)

Restaurant & Bar

3 COURSE MENU
(£65PP)

STARTERS
(Select a single choice for the group)
Raw Scallop, turnip, alexander vinegar, herbs
Saddleback belly, potato, kohlrabi, pepper dulce
Duck egg yolk, Jerusalem artichoke, beef, chickweed

MAINS
(Select a single choice for the group)
Goose, neck sausage, pumpkin, preserved currants
Halibut, mussels, purslane, horseradish
Short rib, leeks, tongue, sourdough cheese

DESSERTS
(Select a single choice for the group)
Apple, toasted walnuts, salted caramel
Mayfield, crab apple, mint

Create a bespoke set menu for your group by selecting a single starter, main & dessert (vegetarian alternatives on request, subject to change on availability)

3 COURSE MENU
(£3.5 PER PIECE)

SNACK MENU

Choose from:
Raw scallop, turnip, alexander vinegar, herbs
Saddleback belly, potato, kohlrabi, pepper dulce
Duck egg yolk, Jerusalem artichoke, beef, chickweed

Available for 50+ guests (all subject to change on availability)

ADDITIONAL ITEMS
ADD BRITISH CHEESE SELECTION (ADD £5PP)

Restaurant & Bar
ALBION
All day cafe
DRINKS PACKAGES

Cocktail reception (£10PP)
x1 glass pp
Champagne reception (£15PP)
x1 glass pp
Beer (£6PP)
x1 bottle pp
House wine (£1.4PP)
x 1/2 bottle pp

Plantinum wine options on request

2 COURSE MENU
(£29PP)

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
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)

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)

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

ADDITIONAL CHEESE COURSE
(ADD £5PP)

DRINKS PACKAGES

Cocktail reception (£10PP)
x1 glass pp
Champagne reception (£15PP)
x1 glass pp
Beer (£6PP)
x1 bottle pp
House wine (£1.4PP)
x 1/2 bottle pp
Plantinum wine options on request

ADDITIONAL CHEESE COURSE
(ADD £5PP)
**NEW YEARS EVE MENU (£130 PP)**

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
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<tbody>
<tr>
<td>Welcome Drink</td>
<td>Served on arrival to Wilder Restaurant &amp; Bar</td>
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<tr>
<td><strong>Wilder Tasting Menu</strong></td>
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<tr>
<td>Snacks</td>
<td>Bread cracker, pea pudding, onion vinegar</td>
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<tr>
<td>Raw beef, mushrooms, mustard pickles, smoked fat</td>
<td>Langoustine, salsify, kelp, herbs</td>
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<tr>
<td>Venison, elderberries, celeriac, bitter leaves</td>
<td>Meadowsweet tart, blueberry</td>
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<tr>
<td>Chocolate, Jerusalem artichoke, chestnut, malt</td>
<td>blossoms, chestnuts, chestnut, malt</td>
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**KEY INFORMATION**

- Includes welcome drink, Wilder Tasting Menu and an hour of bottomless fizz at Boundary Rooftop
- 140 spaces
- **DINNER SITTINGS**
  - 18:00 - 21:00
- **ROOFTOP DJ & DRINKS**
  - 20:00 - 01:00
- **Rooftop DJ & DRINKS**
  - An hour of unlimited fizz on the rooftop from 21:00 - 23:00
  - Live DJ from 22:00 - 01:00

**TIMINGS**

- **DINNER SITTINGS**
  - 18:00 - 21:00
- **ROOFTOP DJ & DRINKS**
  - 20:00 - 01:00
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.

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.