

WEDDINGS

AT CHISWELL STREET DINING ROOMS & THE MONTCALM LONDON CITY HOTEL

Congratulations on your engagement and we are delighted that you are considering hosting your wedding reception at Chiswell Street Dining Rooms. Do note that we are also licenced for civil ceremonies and would be delighted to discuss this further with you.

We have the opportunity over the weekends to hire out the entire venue for wedding parties.

We can seat up to 100 people overall (60 people in the main dining room, 20 in the snug area, 20 in the bar area). Alternatively we can provide a buffet for up to 200 guests.

You will have exclusive use of the entire restaurant and bar. Housed within the famous old Whitbread Brewery building, now the Montcalm City five star hotel, the restaurant and bar has been designed with an elegant and luxurious feel bringing country living to the city. Then in the evening, we move the party to the Samuel & Cornwallis for an evening of dancing and celebration!

I have attached a selection of current menus for you. If you hire the venue exclusively, we would organise a tasting with you and your partner chef will also be present to answer any questions on the dishes. At the same time, we will recommend suitable wines to match your preferred food choices and you will try these too. Please find the wine list attached.

We can assist you as much or as little as you prefer with all aspects of your day including flowers, wedding cake, photography and all different kinds of entertainment.

You can have a DJ or small band playing until 2am in the morning in the Cornwallis Room or midnight in the actual Dining Rooms and we can be here from 10am on the day to receive your flowers, cake and to set up your decorations.

The prices for exclusive hire are varied throughout the year and I would be delighted to put together a full quotation for you once we have discussed dates and options.

I hope that this is what you are looking for! Please do not he sitate to contact me to arrange a meeting where I would be happy to show you around the venue and discuss your ideas and big day in further detail.

I look forward to hearing from you.

Nikki

Nicola Harris Group Wedding Co-ordinator M: 07711 701 897





at The Brewery LONDON CITY

















at The Brewery LONDON CITY







WEDDING MENU

Choose one option from each course £55 per person

STARTERS

Seasonal soup

Crab & spring onion tian, lemon mayonnaise, melba toast
King prawn cocktail, tangy Marie Rose sauce
Chicken liver parfait with apple caramel chutney, toasted brioche bun
Carpaccio of venison, celeriac & apple remoulade, dressed pousse salad
Confit of duck terrine, watercress & orange salad, sweet cherries
Asparagus with truffle hollandaise
Aubergine and goats cheese tart with rocket salad, pepper reduction

MAIN COURSES

Pan fried Atlantic salmon with leek & truffle risotto
Roast sea bass, confit of fennel, olive oil mash, saffron butter sauce
Roast fillet of beef, fondant potatoes, braised shallots, truffle thyme jus
Seared duck breast, carrot puree, glazed salsify, roasted chateau potatoes anise jus
Roast leg of lamb, minted boulangère potatoes, honey roasted carrots
Artichoke & potato blini, sweet pear and blue cheese salad, Dijon cream

DESSERTS

Vanilla crème brûlée, pistachio shortbread Valrhona chocolate torte, caramel ice cream Pecan toffee pudding, banana ice cream Peach melba, vanilla ice cream

> Strawberry Eton mess Blueberry cheesecake, yoghurt

Selection of English and French cheeses with quince jelly (£4 supplement if taken as dessert or £9.95 if as an additional course)

Tea & Coffee with petit fours

All prices are including VAT and are subject to a discretionary 12.5% service charge All our fish and shellfish is hand selected in the mornings at Billingsgate Market All items may contain traces of nuts

All items may contain traces of nuts Chiswell Street Dining Rooms 56 Chiswell Street London EC1Y 4SA













PRIVATE DINING 'FEAST MENU'

Three course feast menu: £55 per person (subject to supplements and cheese)

Minimum number of 8 people required

Please select two dishes for your starter, two for your main and two for your pudding

Any dietary requirements will be catered for separately

TO START

MEAT, POULTRY AND GAME

Selection of cured and potted meats, baby gherkins, chutney and toast
Pig's head terrine, piccalilli
Classic English brawn
Pork and green peppercorn terrine, baby gherkins
Game terrine, bilberry chutney
Confit duck terrine, apple and fig chutney
Foie gras and chicken liver parfait

FISH AND SHELLFISH

Crayfish and avocado cocktail, quail's eggs
Scottish smoked salmon, smoked mackerel pate, smoked eel, creamed horseradish, pickles
Rock oysters, shallot vinaigrette, tabasco, lemon
Isle of Man king scallops, garlic and parsley butter
Dressed Dorset crab (£3.50 per person supplement)
Roasted half native (Scottish or Cornish) lobster, hot garlic and parsley butter (£5 supplement)
Poached Isle of Benbecular, Western Scottish Isles langoustines, served cold with mayonnaise and lemon
(£5 supplement)

VEGETARIAN

Seasonal soup (we will discuss your requirements depending on the time of year)
Steamed English asparagus from Wye Valley served with poached eggs and hollandaise
Wild mushrooms on toast





at The Brewery LONDON CITY







MAINS

MEAT, POULTRY AND GAME

Whole roast fore-rib of Aberdeen Angus beef, roast marrow bone, bacon potatoes, roasting juices
Rare breed Beef 'Wellington', fondant potato, red wine jus
Dexter beef, bone marrow and oyster pie, creamed mashed potatoes, beef jus
Slow cooked shin of veal, goose fat roast potatoes
Roast leg of salt-marsh lamb, Dauphinoise potatoes, rosemary gravy
12 hour braised shoulder of Herdwick mutton, lamb sweetbreads, whole roast garlic, mashed potato
Whole roast suckling pig, apple, boulangère potatoes, sage gravy (price per pig depending on size of group)
Whole roast salt crusted Suffolk free range chicken, lemon and thyme stuffing, bread sauce, roast potatoes
Braised Venison haunch, Dauphinoise potatoes, red cabbage, glazed onions

Slow roast shoulder of wild boar, soft polenta
Jugged Norfolk hare, herb dumplings
Rich game pie, creamed mashed potato, game gravy

Game birds: Pheasant / partridge / mallard / pigeon / grouse / woodcock / teal / snipe *We will discuss your requirements according to the time of year! Supplements may apply*

FISH AND SHELLFISH

Whole poached sea trout, Shetland Isles mussels, buttered spinach, parsley cream sauce Whole Scottish salmon 'en croute', parsley new potatoes, creamed leeks, chive butter sauce Cornish fish stew (red mullet, king scallop, monkfish, mussels, langoustine)

'Chiswell fish pie'

Whole salt-baked wild, line-caught sea bass, buttered new potatoes, lemon and dill butter sauce (supplement according to market price)

Roasted whole native (Scottish or Cornish) lobster, hot garlic and parsley butter, hand cut chips (£5 supplement)

VEGETARIAN

Vegetarian main options are available on request

ALL MAIN COURSES ARE SERVED WITH APPROPRIATE SIDE DISHES IN ACCORDANCE WITH THE SEASONS AND OUR RECOMMENDATIONS (WE WILL DISCUSS ALL WITH YOU)







TO FINISH

DESSERTS

Eton Mess
Crème brûlée
Bakewell tart
Sussex Pond pudding
Baked white chocolate cheesecake, berry compote
Spotted Dick and custard
Sticky toffee pudding, vanilla ice cream
Old fashioned rice pudding
St. Clements posset, vanilla shortbread
Pear and walnut tart, brandy custard
English plum crumble, custard
Chocolate brownie, salted caramel ice cream
Tarte tatin, Calvados caramel, cinnamon ice cream
Bread and butter pudding, mascarpone ice cream

CHEESE

(£9.50 per person)

British cheeseboard, oatcakes, fruit and nut bread, fig chutney

Please note that the above is a seasonal menu which means some of the items are not available all year round













CANAPÉ MENU

Six canapés per person £17 / Nine canapés per person £23 Please select from fish, shellfish, meat, vegetarian and sweet

FISH AND SHELLFISH

Virgin Mary Oyster shooters
Crayfish and avocado cocktail
Dorset crab and chive tart, caviar
Seared Isle of Man king scallop, crisp bacon, pea purée
Poached Scottish lobster tail, herb aioli (£2 supplement)
Smoked eel, horseradish
Kiln smoked salmon mini fishcakes, watercress purée
Smoked Scottish salmon on rye, horseradish crème fraiche
Mini fish and chip fork
Fish and chip cone (£2 supplement)

MEAT

Foie gras ballotine, brioche, Madeira jelly
Barbary duck rillette, baby gherkin
Rare roast beef, Yorkshire pudding, creamed horseradish
Steak tartar crostini, quail yolk
Mini Aberdeen Angus beef 'Wellington'
Dexter beef burger, smoked Applewood cheddar (£2 supplement)
Scotch quail eggs
Clonakility Irish black and white pudding sausage roll
Wild boar and Chimay 'sausage & mash'
Crispy lamb sweetbreads, white onion purée
Chicken, tarragon and wild mushroom 'vol-au-vent'

VEGETARIAN

Gazpacho shots
Minted pea shots (hot or cold)
Goats cheese tart, poppy seeds
Leek and wild mushroom tart
Quail's eggs, truffled duxelle, celery salt
Welsh rarebit, Branston pickle
Deep fried mushroom risotto cakes
Vegetable spring rolls, sweet chilli sauce







DESSERTS

Lemon meringue pie
Devon custard tart
Baked vanilla cheesecake
Chocolate and orange tart
Chocolate and pecan brownies
Chocolate and Armangac truffle
Mini ice cream cones

Also available for parties: *All priced by bowl*

Pistachio nuts £2.50
Salted peanuts £2
Spanish olives (marinated purple and green pitted olives with peppers) £4
Green olives (stone in, marinated in mint, lemon and basil) £4













BOWL FOOD MENU

£20 per person for 3 bowls; £16 per person for 2 bowls or choose 4 canapés from the canapé menu and 2 bowls per person for £26 A minimum number of 10 people and 72 hrs notice is required please

MEAT

Slow braised oxtail, smoked bacon, horseradish mash
Boiled ham, pease pudding, parsley sauce
'The Londoner' pork sausages, Colcannon, onion gravy
Slow cooked shoulder of Welsh lamb, rosemary roast potatoes
Rich venison stew, creamed mashed potato, chestnuts

PIES

Steak and kidney pie
Beef, Guinness and oyster pie
Game pie
Duck 'shepherd's pie'
Chicken, mushroom and tarragon pie

FISH

Fish and chips, tartare sauce
'Billingsgate fish pie'
Classic smoked haddock kedgeree
Jellied eels, cockles, winkles and whelks

VEGETARIAN

Seasonal risotto
Truffled macaroni cheese
Potato gnocchi, baby spinach, pine nuts, basil oil

SALADS

Prawn, avocado and Marie Rose sauce Stilton, pear and endive, candied walnuts Bosworth Ash goat's cheese salad, chicory and oak leaf







DESSERTS

Crème brûlée
Strawberry Eton mess
Summer pudding, double cream
Bramley apple and blackberry crumble, custard
Sticky toffee pudding, butterscotch sauce
Warm chocolate and pecan brownie
Hazelnut chocolate pot, praline
Ice creams and sorbets

CHEESE £9.50 per person

Selection of British cheeses, oatcakes, and chutney

LATE NIGHT SNACKS £5 per person

Bacon sandwich
Sausage baguette
Fish and chip cone, tartare sauce
Chargrilled vegetable and goats curd panini











FORK BUFFET

Full fork buffet party: £38 per person (a choice of three hot dishes, two salads, two side dishes and two desserts)

Two course fork buffet: £30 per person (a choice of two hot dishes, one salad, two side dishes and two desserts)

One course fork buffet: £26 per person (a choice of one hot dish, one salad, one side dish and one dessert)

HOT DISHES

Telmara Farm duck shepherd's pie
Chicken and tarragon pie
Irish stew, caraway dumplings
Guinness braised ox cheek, colcannon
Chiswell Street fish pie
Smoked haddock kedgeree, quail's eggs
Cauliflower, kale & Wigmore ewe's cheese gratin
Spinach gnocchi, blue cheese and pine nuts
Courgette and lemon risotto, shaved parmesan

SALADS

Chiswell Street seasonal salad
Classic Caesar salad
Stilton, pear and endive salad, candied walnuts
Chicory, oak leaf and Bosworth Ash goat's cheese

SIDES

Creamed mashed potato / Minted new potatoes Chantenay carrots, chervil butter / Buttered spring greens / Mixed herb salad

DESSERTS

Crème brûlée
Vanilla cheesecake, cherry jam
Amalfi lemon tart
Chocolate and pecan brownie
Salted chocolate tart, lavender Chantilly





WINES

Our wine list changes frequently over the year, so we will update you on the correct list closer to your wedding day.







EVENTS COCKTAIL LIST

SPARKLING

£8.50 each

Bellini

Fresh fruit puree of your choice charged with Prosecco and garnished with seasonal fruits

Aurora

Elderflower and vodka topped with Prosecco, served straight up

Spring Punch

Fresh fruit of your choice muddled with vodka and charged with Prosecco. Served long with crushed ice

MARTINIS

£7.50 each

Cosmopolitan

Classic blend of vodka, citrus and cranberry served straight up, with a twist

Fruit Daiquiri

Available in a fruit flavour of your choice, refreshing lime and rum blended with fruit and served straight up

Margarita

Classic tequila and Cointreau, mixed with lime and served either straight up or on the rocks





LONG

£7.50 each

Mojito

Blend of rum, mint and lime sweetened with sugar and charged with soda (add a fruit flavour of your choice)

Pimm's

Fresh fruits mixed with Pimm's and lengthened with lemonade

Mules....

A choice of vodka, or rum spiked with bitters and lime, topped with ginger beer

SHORT

£7.50 each

Sours

Whiskey, Amaretto or Midori, mixed with lemon and bitters (egg white optional)

Caiprinha / Caipiroska

Cachaca or vodka with lime and sugar (original or with a fruit flavour of your choice)

Negroni

Traditional mix of gin, Campari and vermouth. A perfect palate cleansing aperitif.

If none of these are quite to your taste, our mixologist would be happy to create a bespoke cocktail for your special day.

