

Menu

Spring 2023

EVENTS
@Nº6

DEDICATED TO EXCELLENCE
AND INNOVATION IN HOSPITALITY

Outstanding Food

Our seasonal menus are designed to be versatile and innovative, delivered by our dedicated kitchen team and attentive waiting staff.

We would be delighted to discuss creating bespoke menus with you.

Sections

1. Refreshments
2. Breakfast
3. Lunch
4. Afternoon Tea
5. Sharing
6. Barbeque
7. Canapés
8. Bowl Food
9. Fine Dining

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Dietary Guide and Sustainability

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Dishes that contain or may contain any of the major dietary and allergen ingredients are easily identifiable. Whilst every care is taken to make sure there is no transfer of ingredients between dishes this cannot be guaranteed.

We can offer Kosher and Halal dishes on request. We would be delighted to discuss any alternatives to suit you and your guests' needs.

Our Head Chef has created a deliciously different menu that reflects Events @ No 6's values and our commitment to being a responsible caterer.

Corporate social responsibility and sustainability are fundamental parts of the building and operations with food and drink being a central focus.

Sustainability guides how we work, who we work with, and where we source ingredients from. These principles safeguard the livelihoods of small businesses, support rural communities with jobs for local people as well as protect animal welfare.

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Our menus showcase local and seasonal produce



All our eggs are British and certified free-range



All our milk is sourced from free-range farms in the UK



We only source sustainably caught fish and seafood



Over 90% of the meat served is British



Our coffee blend improves the quality of life for farmers at the source



Teas served are ethically sourced to Fairtrade standards



Cooking oil is sourced from the Cotswolds and recycled at the same farm it is grown



All our suppliers are headquartered in England and Wales

Refreshments



Refreshments

Drinks

Still and sparkling filtered water **£2.75**

Fairtrade filter coffee,
organic tea and infusions **£3.00**

Fairtrade filter coffee,
organic tea and infusions with biscuits **£3.50**
(Wheat, gluten, egg, milk, sulphites)

Fresh fruit smoothies 150ml mini bottle **£2.50**

Chilled fruit juices 1L **£6.50**

Premium juices 1L **£12.50**

Elderflower fizz 1L **£5.00**

Fruit infused water 8L **£12.00**

Flavoured kombucha 150ml mini bottle **£2.50**

Carbonated soft drinks (250ml bottles) **£3.00**

Mocktails at £20.00 per 1L

Sting of the bee
Honey, lemon and ginger cordial, lime juice, soda water topped with fresh mint leaves

British garden
Cucumber blended with fresh basil, elderflower cordial and cloudy apple juice.

Watermelon mojito
Watermelon flesh blended with lime, ginger ale, soda water and topped with fresh mint leaves

Sweet & Savoury

(minimum of 5 guests)

Break add-ons £2.50 (per add-on)

Freshly baked cookies
(Wheat, milk, eggs, soy)

Freshly baked pastries
(Wheat, egg, milk, nuts)

Yoghurt and granola pots
(Milk, gluten, wheat)

Overnight oats and chia pot, with topping of your choice; almond butter, caramelized bananas, blueberries, apricots
(Gluten, wheat)

Almond butter and seed granola bar
(Almonds, sulphates)

Selection of mini cakes
(Wheat, milk, egg, nuts)

Fresh sliced seasonal fruit platter **at £10.00**
(5 portions)

Organic porridge station with selection of toppings
£3.00
(minimum of 20 guests)

Breakfast baps at £4.95 (per bap)

Served with selection of condiments

Maple cured bacon on a brioche bun
(Wheat, milk, sulphites)

Cumberland sausage on a brioche bun
(Wheat, milk, sulphites)

Soft scrambled egg on a brioche bun
(Wheat, eggs, milk)

Flat Portobello on a brioche bun
(Wheat, eggs, milk)

(minimum of 5 guests)

Warm filled croissants £4.50 (per item)

Ham and cheese
(Wheat, eggs, milk)

Smoked salmon and cream cheese
(Wheat, eggs, milk)

Portobello mushroom and smoked cheddar
(Wheat, eggs, milk)

Breakfast

Brighten your morning event...

02





Breakfast

Business Breakfast at £12.00 per person *(minimum of 5 guests)*

(Wheat, eggs, milk, sulphites, soy)

Freshly baked selection of mini Danish pastries and croissants

Selection of soft brioche breakfast baps

Fresh sliced seasonal fruit platter

Fairtrade filter coffee, organic tea and infusions

Still and sparkling filtered water

The Vegan Breakfast at £16.00 per person *(minimum of 5 guests)*

(Wheat, almond, nuts)

Breakfast smoothies

Overnight oats and chia pots with topping of your choice: almond butter, blueberries, apricots

Crushed avocado on toasted sourdough with slow roasted tomatoes and dukka

Toasted banana bread with tahini butter and caramelized bananas

Fairtrade filter coffee, organic tea and infusions

Still and sparkling filtered water

Continental Breakfast at £18.00 per person *(minimum of 5 guests)*

(Wheat, eggs, milk, soy, sulphites, nuts)

Freshly baked mini Danish pastries and croissants

Continental sliced cheese and cured London meats

Warm crusty bread and pickles

Greek yoghurt with local London honey and toasted seeds

Fairtrade filter coffee, organic tea and infusions

Still and sparkling filtered water

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Breakfast

Pure indulgence breakfast at £16.00 per person *(minimum of 5 guests)*

(Wheat, milk, sulphites, egg)

Sweet-cured maple glazed bacon

Chargrilled Cumberland sausage

Lincolnshire black pudding

Thyme scented grilled tomato

Grilled Portobello mushroom

Hashed potatoes

Home cooked beans

Freshly cooked eggs of your choice

Freshly baked selection of mini Danish pastries and croissants

Fairtrade filter coffee, organic tea and infusions

Still and sparkling filtered water

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Lunch

Event fuel for busy people...





Traditional Catering Package

At £24.00 per person (Lunch only at £15.50)

(minimum of 6 guests)

Arrival: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Mid-morning: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Lunch: Chef's selection of one and half rounds of sandwiches per person (two meat, one fish and one vegetarian), crisps, whole fruits and fruit juice

Afternoon: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Still and sparkling filtered water served during refreshments

Classic Catering Package

At £32.50 per person (Lunch only at £22.00)

(minimum of 6 guests)

Arrival: freshly brewed Fairtrade filter coffee, organic tea and infusions with freshly baked Danish pastries

Mid-morning: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Lunch: Chef's selection of four sandwiches with seasonal fillings on artisan bread, wraps and bagels (two meat, one fish and one vegetarian), three finger food items, chef's salad of the day, hand cut crisps, whole fruits and fruit juice

Afternoon: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Still and sparkling filtered water served during refreshments

Please select two savoury and one dessert option from the finger food menu:



Finger Food Menu

(Additional items are available for £4.00 per item)

Meat

Korean pork skewers with garlic, ginger & spring onion dipping sauce

(Wheat, dairy, eggs, soy, sulphite)

Crispy buttermilk chicken fillets, banana ketchup

(Wheat, dairy, sulphite, soy, crustaceans)

Spiced lamb stuffed potato cakes

(Wheat, eggs)

Moroccan beef kofta with tahini and pomegranate

(Wheat, sulphites)

Dessert

Salted fudge brownie

(Wheat, dairy, eggs)

Gluten-free orange polenta cake with pomegranate

(Nuts, dairy, eggs)

Vegan apple cake

(Wheat,)

Mini passionfruit & blueberry pavlova

(Dairy, eggs)

Fish

Turmeric battered tiger prawn lettuce wraps, sriracha mayonnaise and mango salsa

(Crustaceans, sulphates, wheat, egg)

Thai salmon and prawn fishcake with ginger and spring onion

(Fish, crustaceans, egg, soy, sulphite)

Crispy hake fingers, minted pea puree

(Fish, egg, wheat, dairy)

Mini fish burger with kimchi and spicy mayonnaise

(Wheat, egg, dairy, fish, sulphites)

Vegetarian

Jackfruit spring rolls

(Wheat)

Vegetable samosa chaat masala with coconut yoghurt and tamarind

(Wheat)

Crispy 1000-layer potato with rosemary salt and saffron & garlic aioli

(Wheat,)

Spinach and kale falafel, lemon & coriander hummus dip

(Sesame)

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Networker Catering Package

At £38.00 per person (Lunch only at £28.50)

(minimum of 20 guests)

Arrival: freshly brewed Fairtrade filter coffee, organic tea and infusions with freshly baked Danish pastries

Mid-morning: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Lunch: selection of International street food style dishes served with fruit juice

Afternoon: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits

Still and sparkling filtered water served during refreshments

Please select for your lunch 4 savory items and 1 dessert:

Meat

Korean crispy chicken burgers, miso mayonnaise with pickled vegetables and crispy onions

(Wheat, egg, dairy, sulphites, sesame, soy)

Jerk pork ribs with pineapple salsa

(Soya, sulphites)

Spicy lamb koftas wrapped in a flatbread, harissa and a pomegranate raita

(Wheat, dairy, sulphites)

Soft tacos filled with slow cooked beef short rib, avocado sour cream, coriander salsa and crispy onions

(Wheat, dairy sulphites)

Vegetarian

Oyster mushroom tacos with kimchi and avocado crema

(Wheat, soy, sulphites)

Vegetable samosa chaat masala, topped with coconut yoghurt, spiced chickpeas, tamarind and pomegranate

(Wheat, sulphite)

Courgette, pea & halloumi fritters

(Wheat, egg, dairy)

Stuffed potato cakes with spinach and dried fruits

(Sulphites)

Fish

Furikake fish bao, shiso leaves and tartare sauce

(Fish, wheat, dairy, eggs, sulphites)

“Bolinhos de bacalhau” salt cod fritters

(Fish, wheat, egg)

Marinated King prawn lettuce wraps, avocado salsa and ponzu mayonnaise

(Crustaceans, soy, eggs, sulphites)

Crispy pollock brioche roll, kohlrabi, apple & fennel slaw, saffron aioli, chilli flakes

(Fish, egg, dairy, wheat, sulphites)

Dessert

Chocolate Guinness cake pots with Bailey’s cream

(Wheat, egg, dairy, sulphites)

Tropical fruit Eaton mess

(Dairy, eggs)

Vegan chocolate & peanut butter brownie

(Wheat, nuts)

Apple and cinnamon doughnuts

(Wheat, egg, dairy)

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Deluxe Catering Package

At £48.00 per person (Lunch only at £34.00)

(minimum of 20 guests)

Arrival: freshly brewed Fairtrade filter coffee, organic tea and infusions with freshly baked Danish pastries

Mid-morning: freshly brewed Fairtrade filter coffee, organic tea and infusions with biscuits and fresh sliced fruits

Lunch: 3 course hot fork buffet served with selection of artisan breads and fruit juice

Afternoon: freshly brewed Fairtrade filter coffee, organic tea and infusions with cake bites

Still and sparkling filtered water served during refreshments

Fork Buffet Selector:

Please select one meat or fish, one vegetarian, 3 salads and one dessert

Meat

Harissa spiced chicken, roasted vegetables couscous, yoghurt & sumac
(Dairy, wheat)

Caribbean style lamb curry, coconut infused rice & peas

Slow cooked chilli beef chuck steak w. butter beans, figs & dirty rice
(Celery, sulphites)

Pork & beef meatballs marinara, Mediterranean vegetable pasta, chimichurri & parmesan shavings
(Dairy, wheat)

Thai red chicken curry with pineapple, bamboo shoots, water chestnuts & beansprouts. Served with coconut rice
(Soy, crustacean)

Navarin of lamb with spring vegetables, minted peas & crushed new potatoes





Deluxe Lunch Package Continued...

Fish

Cod bourguignon, crispy pancetta, chestnut mushrooms & creamy mashed potato

(Fish, sulphites, dairy)

Miso glazed salmon with tenderstem, bok choy, shitake, soya, ginger & soba noodles

(Fish, wheat, soy)

Truffled seafood mac & cheese, brioche crumble topping

(Fish, wheat, dairy, crustaceans, sulphites)

Salmon en croute, creamed leeks & rosemary & garlic roasted new potatoes

(Fish, wheat, dairy)

Fish pie with buttered super greens

(Fish, shellfish, dairy, sulphites, eggs)

Salads

Seasonal mixed leaves with grain mustard dressing

(Mustard, eggs, sulphites)

Broccoli, green beans, mange tout & watercress salad with tahini dressing

(Sesame, sulphites, soya)

Farro grain with toasted almonds, green beans, peas, feta and pesto

(Wheat, dairy, nuts)

Roast butternut squash, sweet potato & kale with chili yoghurt, herb oil & toasted pumpkin seeds

(Dairy)

Warm chaat masala potatoes w. Greek yoghurt, coriander chutney & tamarind

(Dairy, sulphites)

Roasted aubergine with black garlic dressing, garden herbs, crispy garlic & chili

(Eggs)

Vegetarian

Lasagne of slow cooked spicy mushroom ragu

(Wheat, soy, dairy, sulphite)

Gnocchi with roast butternut squash, forest mushrooms, broad beans, sun-blush tomatoes & hazelnuts

(Wheat, dairy, nuts)

Massaman vegetable curry, basmati rice, peanuts & crispy shallots

(Nuts, sulphites)

Roasted Mediterranean vegetable, mozzarella & penne bake with black olives, pesto & three tomatoes

(Wheat, dairy)

Saffron & leek risotto, charred sweetcorn, parmesan crisp

(Dairy)

Dessert

Vegan sticky toffee & pear pudding

(Wheat)

Pistachio frangipane & raspberry tart w. creme fraiche & crushed raspberries

(Wheat, dairy, eggs, nuts)

Nutella cheesecake

(Wheat, dairy, eggs, nuts, sulphites)

Buttermilk panna cotta with strawberry & rhubarb compote

(Dairy)

Dark chocolate & salted caramel pots with Greek yoghurt & salted fudge brownie pieces

(Dairy, eggs, wheat)

Gluten-free orange, almond and coconut polenta cake, served with mascarpone and pomegranate

(Nuts, eggs, dairy)

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Afternoon Tea

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Afternoon Tea

At £19.00 per person (*minimum of 10 guests*)

Finger sandwiches, freshly baked scones, afternoon tea cakes and tea

Dijon mustard and honey baked gammon with vine ripened tomatoes
(Wheat, milk, mustard, sulphites)

Coronation chicken with mango dressing
(Wheat, milk, eggs, mustard, sulphites)

Oak smoked salmon with lemon, dill cream cheese with rocket
(Wheat, milk, fish, shellfish)

Free range chunky egg with mustard cress
(Wheat, milk, eggs, soy)

Traditional scones with a seasonal fruit compote and Cornish clotted cream
(Wheat, eggs, milk, sulphites)

French macarons
(Eggs, almonds, milk)

Glazed lemon and lime tart
(Wheat, milk, eggs)

Courgette, pistachio and cranberry cake
(Wheat, egg, nuts)

Dark chocolate delice with honeycomb
(Wheat, dairy, eggs)

Upgrades

Prosecco
Prosecco Extra Dry Azzillo DOC

Sparkling wine
Cremant D'Alsace, Domaine Jean-Baptiste Adam, Alsace, France NV



Sharing

05





Sharing

Smithfield Board

(Wheat, milk, eggs, sulphites)

At £12.95 per person (minimum of 5 guests)

- Selection of cured meats
- Smithfield Scotch egg
- House pate
- Artisan breads with olive oil and aged balsamic vinegar
- Marinated Kalamata olives

Mezze Vegan Board

(Wheat, sesame, soy)

At £8.50 per person (minimum of 5 guests)

- Hummus, toasted sourdough bread and olive oil
- Toasted sesame tofu
- BBQ jackfruit chutney
- Sweetcorn, date and soya bean fritter
- Baby stem broccoli and toasted seeds salad

Traditional cheese board

(Wheat, milk, celery, nuts, sulphites)

At £10.00 per person (minimum of 5 guests)

- Selection of Continental and British cheeses
- Rosemary and salt crackers
- Seasonal chutney, celery, grapes and toasted walnuts

Nibbles

(Wheat, eggs, milk, soy, nuts, sulphites)

At £6.50 per person (minimum of 5 guests)

Please choose 3 items:

- Mixed olives
- Premium salted nut mix
- Cheddar bites with cheese topping
- Olive oil bread sticks
- Vegetable crisps

Barbeque



Classic Barbeque

At £39.50 per person

(minimum of 40 guests)

Buffet style barbeque service with classic barbeque food, salads and dessert.

Please choose 4 savoury food items, 2 salads and 1 dessert from below menu:

Meat

Seasoned steak burger with red onion jam, brioche bun,
home pickled cucumber & mature cheddar

(Wheat, egg, dairy, mustard, sulphates)

Toulouse sausage with red onion jam, Dijon mustard and Gouda cheese

(Wheat, mustard, eggs, milk, sulphates)

Glazed jerk pork ribs with pomegranate and a charred sweetcorn salsa

(Wheat, soy, sulphates)

Harissa marinaded chicken thigh skewers, cucumber & mint yoghurt

(Dairy)

Spicy lamb kofta, tahini and grilled flat bread

(Wheat, sesame, dairy)

Black garlic marinaded flat iron steaks chimichurri - *Supplement £3.00*

(Sulphates)

Fish

Whole grilled Thai marinated King prawns with lime & mango - *Supplement £3.00*

(Crustaceans, sulphites)

Tapenade salmon, sun-blush tomatoes, raw fennel salad

(Fish, sulphites)

Black pepper marinated tuna, coconut, chilli, mango, apple & lime

(Fish, soy, sesame, sulphates)

Monkfish, citrus, coriander & chilli dressing

(Fish, crustaceans, soy, sulphites)

Parma ham wrapped King prawn skewers with baby watercress & marinated red peppers

(Crustaceans, sulphates)

Classic Barbeque continued...

Vegetarian

Vegetarian hotdog with pickled red cabbage, French mustard & watercress
(Wheat, sulphites, mustard, eggs)

Vegan falafel burger, red onion jam, home pickled cucumber & vegan cheddar
(Wheat, sulphites, mustard)

Biber salcasi marinated cauliflower with pistachio, red onion, parsley, pomegranate & sumac dressing
(Nuts, sulphites)

Grilled halloumi, spiced chickpea's, crispy kale, lemon & pine nuts
(Dairy, nuts)

Grilled black garlic & rosemary marinated portobello mushrooms with mozzarella & burnt tomatoes
(Wheat, dairy)

Grilled asparagus with romesco sauce & apple balsamic
(Wheat, nuts, sulphites)

Dessert

Glazed lemon tart with creme fraiche & crushed raspberries
(Wheat, egg, milk)

Tropical fruit Eaton mess
(Eggs, dairy)

Chocolate delice, salted caramel sauce & Jersey cream
(Wheat, eggs, milk)

Rhubarb and custard sphere in a ginger biscuit
(Wheat, egg, milk, sulphates)

Baked yoghurt pots, black cherry compote, pistachio crumble
(Dairy, wheat, nuts)

Salads

New potato salad, sunflower seed pesto, soft boiled egg, rocket & parmesan
(Dairy)

Red cabbage slaw with mango & pomegranate molasses
(Sulphites)

Roast baby carrots & puy lentil salad, tahini yoghurt dressing
(Dairy, soy, sesame, sulphites)

Seasonal mixed leaves, grain mustard & balsamic dressing
(Mustard, sulphites)

Blood orange, red chicory & beetroot salad with currants & agrodolce dressing
(Sulphites)

Grilled fennel, crispy kale & apple salad, with a minted yoghurt & toasted hazelnuts
(Dairy, nuts, sulphates)

Deluxe Barbeque

At £48.00 per person

(minimum of 40 guests)

Tray service barbeque with premium food items.

Please choose 4 savoury items and 1 dessert from below menu:

Meat

Pepper crusted sirloin steak with girolles, edamame & truffle dressing

(Soy, sulphates)

Seasoned steak burger, streaky bacon, tomato chutney, crispy onions served in a brioche bun with rocket leaves & mature cheddar

(Wheat, milk, eggs, mustard, sulphates)

Gunpowder lamb cutlet, with smoked aubergine puree & pickled red onions

(Dairy, mustard, sulphates, wheat)

Bourbon glazed pork belly skewers with charred corn salad

(Wheat, soy, sesame, sulphate)

Miso glazed chicken thigh burger with cucumber kimchi & fresh plums, served in a brioche bun,

(Sesame, wheat, soy, egg, milk, sulphates)

Harissa chicken winglets, tahini yoghurt & pomegranate

(Dairy, sesame, soya)

Fish

Grilled lobster tail roll, crumbled feta, fennel & blackened grapes

(Crustaceans, wheat, eggs, milk)

Salt & Sichuan pepper Mediterranean King prawns with lime chilli & mango

(Crustaceans)

Sun-blushed tomato marinated monkfish kebab, toasted sunflower seed, preserved lemon & olive dressing

(Fish, sulphates)

Yellow fin tuna skewer, cucumber, radish, seaweed, passion fruit dressing and toasted cashews

(Fish, soy, sesame, nuts, sulphates)

Scallops served in their shell with curried cauliflower puree and pomegranate salsa

(Shellfish, milk, sulphates)

Sea trout, kumquats, black garlic, kale & avocado salad

(Fish, sesame, soy, sulphates, shellfish, wheat)

Deluxe Barbeque continued...

Vegetarian

Burrata with grilled grapes & basil

(Dairy, sulphites)

Grilled flatbread, charred baby tomatoes, yoghurt & dukkah

(Wheat, dairy, nuts, sesame, sulphates)

Spiced plantain, coconut, apple & ginger salad

(Vegan)

Cabbage tacos with grilled celeriac, goat's cheese & date barbeque sauce

(Dairy, sulphites)

Grilled aubergines with curried yoghurt, crispy garlic & chillies

(Dairy, soy, wheat)

Corn ribs with lime, coriander & chipotle mayonnaise

(Eggs, mustard, sulphates)

Dessert

Vanilla panacotta, roasted strawberries & rhubarb

(Dairy)

Apple, lemon & chocolate chip cake with whisky cream

(Wheat, egg, dairy, sulphates)

Passion fruit cheesecake, lime cream & caramelised pineapple

(Wheat, dairy, eggs)

Chocolate pot with salted caramel fudge brownies

(Wheat, eggs, dairy)

Lemon posset with a blueberry compote & oat crumble

(Wheat, egg, milk)

Ice-Cream and Ice Lollies

Pinacolada ice lolly with dried pineapple flakes

(Sulphates)

Sipsmith and elderflower fever tree tonic, compressed cucumber ice lolly

(Sulphates)

Strawberry and vanilla compote filled cone with rich honeycomb ice cream

(Wheat, eggs, milk)

Vodka poached peach compote with peach schnapps, topped with a lime and coconut sorbet cone

(Wheat, egg, milk, sulphates)

Pimm's, cucumber, orange, strawberry and mint ice lolly

Canapés

07





Canapés Menu

4 canapés at £16.00 per person

6 canapés at £24.00 per person

8 canapés at £30.50 per person

(minimum of 20 guests)

Meat

Duck liver parfait on a duck fat financier, cherry jam

(Wheat, dairy, egg, sulphites)

Jerk chicken rillette on plantain chips, chili yoghurt, pineapple gel

(Dairy)

Pea mousse cones with crispy Parma ham

(Wheat, eggs, dairy)

Korean glazed pork belly

(Wheat, sulphites)

Corn-fed chicken bon bons, black garlic aioli

(Dairy, wheat, eggs, sulphites)

Beef brisket croquettes, watercress mayonnaise, red amaranth

(Egg, wheat, dairy, sulphites)

Vegetarian

Whipped goats' cheese, black garlic puree & hazelnuts on a beetroot tuile

(Wheat, dairy, egg, nuts)

Oyster mushroom taco, avocado crema, orange & hibiscus onions

(Wheat, soy, sulphites)

Crispy coated olives, spiced yoghurt

(Wheat, dairy, eggs)

Chickpea pancake, confit garlic hummus, pickled shimeji mushrooms

(Sesame, sulphites)

Tempura sun-blush tomato, avocado emulsion, basil cress

(Wheat, sulphites)

Fish

Gin and tonic marinated salmon, charred compressed cucumber

(Fish, sulphites)

Tuna tartare, tapioca cracker, whipped avocado, red pepper gel, spring onions

(Wheat, soy, crustaceans, fish, sesame)

Ponzu cured salmon, miso & puffed black rice

(Fish, soy)

Salted cod fritters, red pepper aioli, fingerling limes

(Fish, wheat, eggs)

Tempura monkfish, pesto mayo, mango, micro basil

(Fish, wheat, dairy, eggs)

Seared scallops, cauliflower puree with raisins, capers & pomegranate

(Crustaceans, dairy, sulphites)

Dessert

Gluten free orange polenta cake

(Nuts, eggs)

Glazed French lemon tartlet

(Wheat, milk, egg)

Mini chocolate & raspberry brownie

(Wheat, milk, eggs)

Cherry & pistachio tartlet

(Wheat, nuts, dairy, eggs)

Passion fruit pavlova

(Milk, eggs)

Mini Nutella cheesecake

(Wheat, dairy, eggs, nuts)

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Bowl Food



Classic Bowl Food

4 bowls at £28.00 per person
Additional bowls available at £6.00
(minimum of 20 guests)

Meat

Thai coconut poached chicken, pickled cucumber, kimchi and puffed black rice
(Dairy, sulphites)

Pea and Ham: minted pea mousse, crispy Parma ham, pea shoots, lemon and mint vinaigrette
(Dairy, eggs, sulphites)

Smoked duck, orange, pecan and blackberry salad
(Sulphites)

Beef short rib, truffled champ potatoes, forest mushrooms
(Dairy, wheat, sulphites)

Curried goat stew, coconut rice & peas, crispy plantain
(Dairy)

Ras el hanout spiced lamb fillet, caponata vegetables, goat's curd
(Dairy, sulphites)

Vegetarian

African sweet potato, mushroom, peanut butter & spinach pot, basmati rice
(Nuts) *(Vegan)*

Super green mac & cheese with truffle oil and crispy kale
(Wheat) *(Vegan)*

Wild mushroom & pumpkin gnocchi
(Wheat, dairy)

Compressed watermelon, pink grapefruit, feta & mint salad, sumac dressing
(Dairy, sulphites)

Blackened cauliflower, tabouleh, pistachio, pomegranate & tahini
(Vegan)

Fish

Lobster and prawn mac & cheese with brandy, brioche and parmesan crumbs
(Crustaceans, wheat, dairy, sulphites)

Charred confit salmon, apple & kohlrabi salad, hazelnuts, dill crème fraiche
(Fish, dairy, nuts)

Seared tuna niçoise, baby gem lettuce, sun blushed tomatoes, anchovies
(Fish, sulphites)

Cornish crab & three citrus salad with green chilli, stem ginger, brown crabmeat mayonnaise
(Crustaceans, egg, soya, sulphites)

Crispy turmeric prawns, mango slaw, lime yoghurt
(Shellfish, wheat, egg, dairy, sulphites)

Dessert

Lemon & blackberry tiramisu
(Eggs, wheat, sulphites, dairy)

Buttermilk panna cotta with roasted strawberries and black pepper meringue
(Dairy, egg)

Chocolate mousse w. cherries, Kirsch, pistachios & cocoa nibs
(Nuts, sulphites) *(Vegan)*

Mango & passion fruit cheesecake, oat & honey crumble
(Wheat, dairy, eggs)

Pineapple jelly, fine tropical fruit salad, coconut mousse, toasted coconut & ginger crumble
(Dairy, eggs, wheat)

EVENTS
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Fine Dining



Three Course Menu

From £52.00 per person

Including complimentary tea, coffee and petit fours

Starter

Confit vodka cured salmon, miso emulsion, fennel, apple and kohlrabi
(Fish, eggs, soy, sulphites)

Heritage beetroot, blackberry and goat's cheese mousse *(Vegetarian)*
(Wheat, dairy, sulphites)

Wild garlic risotto, peas, asparagus and rhubarb *(Vegetarian)*
(Dairy, sulphites)

Duck liver and wild mushroom terrine, sultanas, capers and pomegranate dressing
(Egg, dairy, sulphites)

Heritage tomato ceviche, avocado, vegan nduja, hazelnut crisp, micro basil *(Vegan)*
(Dairy, sulphites)

Seared scallops, smoked cauliflower puree, pickled cauliflower, grapes and almonds - *£4.00 supplement*
(Nuts, sulphites)

Iberico ham, asparagus mousse, garden herb salad - *£4.00 supplement*
(Sulphites, dairy, egg)

Pigeon breast, roast carrots, carrot puree, pickled shimeji mushrooms and hazelnuts - *£3.00 supplement*
(Sulphites, dairy, nuts)

King oyster mushroom, curried cauliflower puree, pea tendrils and nasturtiums *(Vegan)*
(Sulphites, dairy, egg)

Three Course Menu

Continued...

Main course

Beef short rib, truffle dauphinoise, charred cabbage, heritage carrot puree, pickled shimeji - *£5.00 supplement*
(Dairy, sulphites)

Herb crusted cannon of lamb, 1000-layer potatoes, wild garlic and pea puree, lettuce and anchovies - *£6.00 supplement*
(Dairy, fish, sulphites)

Pepper crusted duck breast, confit leg terrine, blackberries, duck fat heritage carrots
(Dairy, sulphites)

Guinea fowl breast with a truffled brioche farce, sweet potato fondant, glazed plums, tenderstem broccoli
(Wheat, dairy, egg, sulphite)

Cornish sole with grapes, charred leeks, sorrel cream and fondant potato - *£4.00 supplement*
(Fish, dairy)

Roasted skate, baby leeks, samphire, capers and almonds - *£3.00 supplement*
(Dairy, sulphites)

Pan fried Loch Duart salmon, salsify puree, poached radish, grapes, razor clams with a Champagne caviar velouté and chive oil
(Dairy, mustard, nuts, sulphites)

Roasted cauliflower steak, wilted spinach, tahini & cauliflower puree, balsamic and black garlic syrup, toasted pecan & apricot dressing (*Vegan*)
(Fish, dairy, crustacean)

Potato pancake, fricassee of wild mushrooms, sweetcorn, charred leeks and salsify crisp (*Vegan*)
(Wheat, sulphites)

Delicata squash risotto, pickled shimeji, kale crisp and hazelnut crumb (*Vegan*)
(Nuts, sulphites)





Three Course Menu

Continued...

Dessert

Valrhona chocolate mousse, salted caramel ice cream, honeycomb
(Dairy, eggs)

Carpaccio of pineapple, pink peppercorn & ginger syrup, buttermilk pannacotta
(Dairy)

Plum and almond tart fine, plum sauce and ginger ice cream
(Dairy, wheat, egg, nuts)

Minted dark chocolate mousse with mint and chocolate soil *(Vegan)*
(Wheat)

Poached pear with vanilla risotto, pistachio brittle *(Vegan)*
(Nuts, sulphites)

Lemon and poppy seed meringue
(Wheat, dairy, eggs)

Warm apple cake with green apple crumble sorbet and vanilla ice cream
(Wheat, dairy, eggs)

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