



♦ WELCOME DRINKS

House wine

- 1 bottle of house red
- + 1 bottle of house white £70
- 2 bottles of house red
- + 2 bottles of house white £130

CHAMPAGNE

2 bottles of Lanson Brut **£140**

4 bottles of Lanson Brut £250

SPARKLING WINE

2 bottles of Le Dolci Colline Prosecco Spumante Brut **£85**

4 bottles of Le Dolci Colline Prosecco Spumante Brut **£160**

BEERS, COCKTAILS & SOFT DRINKS

10 beers £55
Any 5 cocktails for £60
10 soft drinks £40

NON-ALCOHOLIC PACKAGE

5 Mocktails **£35**

2 Bottles of Wild Idol 0% sparkling wine **£80**

10 Bottles of 0% Beers / Ciders £45





* The Intro | £35 pp

Food —

Choose 4 items from the list

Tapas

Buttermilk Chicken Tenders

Beef Slider Burgers with Cheese & Bacon

Falafel & Red Pepper Hummus (V, VG)

Pigs in Blankets

Bowl Food

Truffle Mac & Cheese (V)

Cod Goujons, pomme frites, saffron aïoli, rocket

Nachos

Tatter Totters – rosti bites, spiced roast parsnips, chipotle cheese sauce, spring onions, jalapeños (V)

Drinks —

Choose 1 item from the list

Wine / Prosecco / Soft drink / Beer

FOOD ALLERGIES & INTOLERANCES

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. (N) indicates contains Nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.

Pre-book | Letsparty@sound.london

* The Hit List | £45 pp

Food —

Choose 6 items from the list

Tapas

Buttermilk Chicken Tenders

Lamb Koftas with Chilli, Garlic & Tomato Sauce

Squid and Potato Skewers

Vegetable Spring Rolls (V, VG)

Falafel & Red Pepper Hummus (V, VG)

Pigs in Blankets

Bowl Food

Truffle Mac & Cheese (v)

Thai Style Vegetable Curry, basmati rice (VG)

Cod Goujons, pomme frites, saffron aïoli, rocket

Nachos

Tatter Totters – rosti bites, spiced roast parsnips, chipotle cheese sauce, spring onions, jalapeños (V)

Drinks —

Choose 2 items from the list

Wine / Prosecco / Soft drink / Beer

For bookings of 12 pax or more, a 50% pre-payment is required upon booking, with the remaining balance due at departure.





* £55 pp *

Food —

Choose 8 items from the list

Tapas

Buttermilk Chicken Tenders

Beef Slider Burgers with Cheese & Bacon

Salt and Pepper Calamari

Lamb Koftas with Chilli, Garlic & Tomato Sauce

Squid and Potato Skewers

Vegetable Spring Rolls (V, VG)

Pigs in Blankets

Bowl Food

Truffle Mac & Cheese (V)

Thai Style Vegetable Curry, basmati rice (VG)

Cod Goujons, pomme frites, saffron aïoli, rocket

Nachos

Tatter Totters - rosti bites, spiced roast parsnips, chipotle cheese sauce, spring onions, jalapeños. (V) Sugar Notes —

Selection of Brownie / Mini cheesecake / Macaroons

Drinks —

Choose 3 items from the list

Wine / Prosecco / Soft drink / Beer

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The Spotlight Bites

3 for £8pp / All for £12pp

Mini Cheeseburger, house relish

Salmon Rillettes Blini

Chicken Schnitzel, truffle mayo

Ratatouille Crostini (V, VG)

Sausage Roll, tomato relish

Tatter Totters – rosti bites, spiced roast parsnips, chipotle cheese sauce, spring onions, jalapeños (V)

Pigs in Blankets

Sugar Notes / All for £5pp

Brownie

Mini cheesecake

Macaroons

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DATES AVAILABLE

21st November - 24th December

- 2 Courses from £39 per person
- 3 Courses from £46 per person



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STARTERS

Spiced butternut squash soup, crispy potato croutons, peas, chives, herb oil, soya yoghurt (VG) (GF)

Beetroot gravadlax, cured salmon with candy beetroot shavings, pickled watermelon, whipped feta cheese, pea shoots and pitta crisps

Ham hock and piccalilli terrine, curly endive, red chicory, pickle and crostini

MAINS

Guinea fowl paupiettes stuffed with wild mushrooms, festive root vegetable panache, red current jus (GF)

Slow braised feather blade of beef, masala wine jus, lardons of bacon, pearl onions and button mushrooms, creamy mash, sautéed kale (GF)

Roast stone bass, shellfish bisque, prawns, parsley mash, sautéed kale, herb oil (GF)

Tagliatelle, peppery wild rocket pesto, sauteed sprouts and chestnuts, vegan Italian hard cheese

The ultimate festive turkey sandwich – grilled 4 oz. turkey patty and a 4 oz. sage & onion sausage patty, stacked with crisp streaky bacon & cranberry sauce, served in a toasted brioche bun, with a side of sweet potato fries and turkey gravy

DESSERTS

Panettone bread butter pudding, Christmas pudding ice cream (V)

Chocolate and orange pavlova, meringue with chocolate and orange ice cream, candied peel, and blood oranges (V)

Chocolate and mimosa cheesecake (GF/VG)



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Got a question? Or would like to book?

Drop us a line.

We'd love to hear from you.

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