

CHRISTMAS 2024

THE SOUND * OF
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Bar PACKAGES

In accordance with Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available to customers are served in 50ml as standard. 25ml spirits measures and 125ml wine measures are also available on request.

WELCOME DRINKS

House wine

- 1 bottle of house red
+ 1 bottle of house white **£60**
- 2 bottles of house red
+ 2 bottles of house white **£110**

CHAMPAGNE

- 2 bottles of Lanson Brut **£135**
- 5 bottles of Lanson Brut **£320**

SPARKLING WINE

- 2 bottles of Le Dolci Colline Prosecco Spumante Brut **£80**
- 5 bottles of Le Dolci Colline Prosecco Spumante Brut **£195**

BEERS, COCKTAILS & SOFT DRINKS

- Bucket of 10 beers **£50**
- Any 5 cocktails for **£50**
- Bucket of 10 soft drinks **£30**

Festive COCKTAILS

13.50 EACH

CINNAMON APPLE PIE

Martell VS Cognac, apple juice, cinnamon syrup, lime juice, Le Dolci Colline Prosecco

CHRISTMAS SPRITZER

Croft Original Port, lemonade, cinnamon, star anise, Christmas fruits

GINGERBREAD AWAKENING

Stoli vodka, Kahlua coffee liqueur, cinnamon syrup, whipped cream, cinnamon

HOT MARY

Marylebone Gin, honey syrup, lemon juice, ginger syrup, orange and lemon wheel, cinnamon

HOLIDAY SOUR

Pisco grape brandy, honey syrup, lemon juice, cranberry juice

MOCKTAILS

8.00 EACH

NORTH POLE

Pineapple juice, coconut purée, lime juice, whipped cream

BERRYLICIOUS

Cranberry, apple & lemon juice, honey syrup

SPICY CHRISTMAS

Fever-Tree Ginger beer, honey syrup, lime juice, red berry tea, raspberry, lime

FROSTY LEMONADE

Elderflower syrup, apple juice, mint syrup, lime juice, lemonade, mint

Get in touch + 44 (0)20 7479 5078 | Letsparty@sound.london

18+ Drinkaware.co.uk

*Imagery for reference only.
Actual cocktails may differ.



Food

Pre-book only



TAPAS STYLE Min 10 pax

Choose from a selection of 4 for **£30 per person** or Selection of 6 for **£40 per person**

- Buttermilk chicken tenders
- Beef slider burgers with cheese & bacon.
- Chicken tikka biryani pots.
- Lamb koftas with a chilli, garlic & tomato sauce.
- Falafel & red pepper hummus. (VG)
- Roast vegetable & chickpea biryani pots. (VG)
- Triple-cooked chunky chips. (VG)
- Cherry wood-smoked chilli chicken wings.
- Sesame prawn toasts.
- Vegetable spring rolls. (VG)

SHARING PLATTERS Min 4 pax

Charcuterie board – tomato, mozzarella, chorizo, salami, pepperoni, roquette, ciabatta **£35**

Vegetarian mezze board – marinated olives, pickled artichokes, hummus, feta cheese, ciabatta. **£35**

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

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

Festive LUNCH & DINNER

Min 4 pax

DATES AVAILABLE

21st November - 24th December

2 Courses from £38 per person

3 Courses from £45 per person

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

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STARTERS

Roast pumpkin soup topped with toasted pumpkin seeds, chives, herb oil, and soya yoghurt. (vg) (gf)

Salt & pepper calamari, deep-fried coated squid, served with a chive & garlic mayo.

Buttermilk chicken tenders, fried until golden, served with red cabbage slaw, pickles, and a chipotle mayo dip.

MAINS

The ultimate festive sandwich! A succulent turkey patty, and a sage & onion sausage patty, topped with crispy streaky bacon and cranberry sauce, served in a toasted brioche-style bun. Served with sweet potato fries and rich turkey gravy.

Sirloin steak grilled to your liking, and served with triple-cooked chunky chips, a baked tomato topped with stilton cheese & herb crumble, port jus, and a side of Caesar salad made extra festive with sage croutons & roasted chestnuts.

Baked seabass fillets, parsnip matchstick crisps, shellfish bisque sauce, creamy mash, kale, and herb oil. (GF)

Seasonal tagliatelle, with roast pumpkin, sage, and roquette, topped with vegan Italian hard cheese, and pine nuts. (VG)

DESSERTS

Seasonal panna cotta. (V/GF)

Panettone bread & butter pudding, with brandy sauce. (V)

Chocolate & raspberry torte, with raspberry sorbet. (VG)

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Festive BOTTOMLESS BRUNCH

**Jingle bells, jingle bells, brunchin' all the way,
oh what fun it is to ride in a bottomless
brunching sleigh, hey!**

2 courses £55pp / 3 courses £60pp

Enjoy 90 minutes of bottomless sparkling wine,
draught beer, or soft drinks

DATES AVAILABLE

21st November - 24th December,
and Boxing Day 26th December

STARTERS

Crispy breaded cream cheese-stuffed jalapeños, with red onion chutney. (V)

Salt & pepper squid, with garlic & chive mayo.

Smoked haddock & spring onion fish cake, with mushy peas, and a soft poached egg.

Smashed avocado on toasted sourdough, with tomatoes, roquette, and balsamic glaze. (VG)

MAINS

Festive turkey sandwich, toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon, and cranberry sauce. Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders, with streaky smoked bacon, warm waffle, and maple syrup.

Grilled salmon supreme, on baby gem lettuce and with a creamy Caesar dressing.

Full English breakfast, with sausages, bacon, eggs, roasted vine tomatoes, mushrooms, sautéed potatoes, baked beans, and sourdough toast. (V option available)

Seasonal tagliatelle, with roast pumpkin, sage, and roquette, topped with vegan Italian hard cheese, and pine nuts. (VG)

SWEET TREATS

Mince pies with brandy cream. (V)

Panettone bread & butter pudding, with brandy sauce. (V)

Chocolate & raspberry torte, with raspberry sorbet. (VG)

NB. menu subject to change due to product availability. (v) indicates suitable for Vegetarians. (vg) indicates suitable for Vegans. (gf) indicates Gluten Free. T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times. (drinkaware.co.uk).

Food allergies and intolerances: (v) indicates suitable for Vegetarians. (vg) indicates suitable for Vegans. (gf) indicates Gluten Free. Adults need around 2,000 kcal a day. 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.

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GET IN TOUCH

Got a question? Or would like to book?
Drop us a line.

We'd love to hear from you.

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