

GROUP DINING
AT



LONDON STEAKHOUSE Co.

◆
EST^D 2008



ABOUT

The London Steakhouse Co comprises the original and only steakhouse owned by Marco Pierre White.

Situated in the City of London the restaurant has its own unique charm and offers a range of celebration options to suit every occasion - from tables for large groups, through private dining, to exclusive venue hire, and is open every day for lunch and dinner.

Whatever your needs our dedicated events team are always on hand to help plan and deliver the perfect experience for you and your guests.





FOOD & DRINK

Our steaks come from master butcher Aubrey Allen, holder of a Royal Warrant, and our menus also feature grilled and roast meats, fish, sophisticated vegetarian and vegan dishes and classic English puddings.

Our house wines are made exclusively for us by Quinta da Boa Esperança and our cellar has a number of keenly priced fine wine options, while the bar can create any cocktail you'd care to mention.







LOCATION


At our award-winning restaurant, special menus can be arranged on request and all dietary requirements can be catered for. There is also a late licence available until 2am

Thurs-Sat for group bookings at the discretion of the management. Please see our full Terms & Conditions.



Our versatile space makes it ideal for exclusive or part hire for private events of any personal or business nature.

The restaurant can be adapted to suit occasions of any size from a table of 10 for business lunches to a full-blown wedding celebration. Up to 130 people can be seated for dinner and up to 200 for drinks and canapé occasions in this room.



Our private dining room, with it's own private bar, seats up to 20 for exclusive events, it can be set up to seat guests around one large table or up to 8 smaller tables.



MENUS

£28 MENU

Soup of the day, *Waiter will advise*

Kipper Pate, Bacon & Whiskey and Toasted Sourdough

Beetroot & Goats Cheese Salad, *Chopped Walnuts and Sherry Vinaigrette*

Wheelers Fishcake, *Tartare Sauce, Poached Egg and Sautéed Spinach*

10oz Rump of Beef, *House Fries and Bearnaise Butter*

Confit Duck Leg, *Creamed Potatoes and Braised Red Cabbage*

Sticky Toffee Pudding

Lemon Posset

Westcombe Mature Cheddar, Fig Chutney and Crackers



MENUS

£35 MENU

Ham Hock Terrine, *Sourdough and Picalilli*

Beetroot & Goats Cheese Salad, *Chopped Walnuts and Sherry Vinaigrette*

Potted Duck, *Green Peppercorns and Toasted Sourdough*

Fillet of Sea Bream & Basil, *Pommes Mousseline*

6oz Fillet of Beef Medallions, *Dauphinoise Potatoes, Red Wine Jus*

Braised Boeuf Bourguignon, *Creamed Potatoes*

Apple Crumble

Lemon Posset

Westcome Mature Cheddar, *Fig Chutney and Crackers*



MENUS

£50 MENU

Soup of the day, Waiter will advise

Prawn Cocktail A La Russe, *Marie Rose Sauce and Buttered Brown Bread*

Beetroot & Goats Cheese Salad, *Chopped Walnuts and Sherry Vinaigrette*

Fillet of Sea Bream & Basil, *Pommes Mousseline*

Confit Duck Leg, *Creamed Potatoes and Braised Red Cabbage*

7oz Fillet of Beef, *Dauphinoise Potatoes, Red Wine Jus*

Sticky Toffee Pudding

Lemon Posset

Westcombe Mature Cheddar, *Fig Chutney and Crackers*



MENUS

We cater for any special dietary requirements — please let us know as part of your pre-order.

Vegan starter for all menus

Beetroot & Walnut Salad (vegan)



Vegetarian main for all menus

Homemade Gnocchi & Confit Plum Tomatoes (v)



Vegan main for all menus

Smoked Tofu & Purple Sprouting Broccoli, Pearl Barley (vegan)



All steaks are cooked the same way for the whole party — we recommend medium / rare or medium



ON ARRIVAL

- [] add glass of prosecco per person £9.00
- [] add glass of Tattinger per person £15.00
- [] serve bottled mineral water during the meal £4.95/btl

General permissions for drink orders without consulting host

- [] allow guests to order any soft drinks and add to group bill
- [] allow guests to order any house spirit & mixer and add to group bill
- [] allow guests to order beer and add to group bill

Drink packages

- [] glass of mineral water, glass of red or white Cuvee Vigneron per person £10.00
- [] glass of mineral water, glass of prosecco & glass of red or white Cuvee Vigneron\ per person £19.00
- [] unlimited mineral water, glass of Tattinger Champagne, glass of LSC blend wine & filter coffee per person £27.00

White wines (other wines available by request from our wine list)

- [] Cuvee Vignerons £28.00/btl
- [] Pinot Grigio £34.00/btl
- [] LSC Blend £41.00/btl - £75.00/magnum
- [] Chablis £48.00/btl
- [] Pouilly Fuisse £58.00/btl
- [] LSC Reserve £61.00/btl

Red wines (other wines available by request from our wine list)

- [] Cuvee Vignerons £28.00/btl
- [] Montepulciano d'Abruzzo £31.00/btl
- [] LSC Blend £41.00/btl - £75.00/magnum
- [] Puro Malbec £50.00/btl
- [] Chianti Classico £55.00/btl
- [] LSC Reserve £61.00/btl
- [] filter coffee per person served with hot milk £2.50



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Instagram: @londonsteakhouseco Twitter: @londonsteakhouse Facebook: f/londonsteakhouse