



GROUP MENUS SEPTEMBER

Hoi Polloi
100 Shoreditch High St
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www.hoipolloi.co.uk
@wearehoipolloi

We love groups. Whether you're celebrating with friends, entertaining clients or hosting a book club meeting, we're here to help. We can seat up to 16 guests on one table for breakfast, lunch, afternoon tea, dinner & brunch and at non peak times we can accommodate up to 20 guests, across two tables.

GROUP MENUS

(SEPTEMBER 2017)

GROUP LUNCH (Mon-Fri)

2 courses 25.-

3 courses 30.-

GROUP DINNER (Mon-Sun)

30.-

Up to 16 guests on one table

STARTERS

Smoked chicken terrine, shallot, parsley & celery salad

Crayfish, preserved lemon, new potato and spinach salad, crayfish mayonnaise, bread crumb

Mushroom broth

MAINS

Hoi Polloi mac & cheese

Fish & chips, crushed peas, tartare sauce

Hoi Polloi chicken, & parsley pie

PUDDINGS

Roasted pineapple, coconut sorbet, passion fruit

Cheesecake mousse, strawberries

Blackberry Eaton mess cup

LUXE DINNER

35.-

Mon-Sun

Up to 16 guests on one table

STARTERS

Beetroot, cows curd, basil oil, puffed barley

Cured salmon, dill mayo

Beef tartare, watercress, dripping toast

MAINS

Baked polenta gnocchi, charred broccoli, Oglesfield cheese, smoked almonds

Pressed lamb, confit artichokes, crispy prochuito

Grilled cod, crayfish, herb sauce

Native breed rib eye steak, king oyster, chestnut mushrooms (10.- supplement)

PUDDINGS

Tres leche cake, mango sorbet and jam

Chocolate brownie, gianduja ice cream

Sticky toffee pudding, candied ginger ice cream

ADD ONS

(Available with all group menus)

OYSTERS

6.- per person

ARRIVAL COCKTAIL

8.- per person

SIDES

3.- per person

Choice of two

SMALL /

LARGE CAKE

24.- / 48.- / 72.-

LIQUID DESSERT

2.- per person

Replace dessert with an Espresso Martini

COFFEE & TEA

2.- per person

MID WEEK CELEBRATION

39.-

Sun-Thu

Up to 16 guests on one table

Veras Bellini

Choice of either group menu

A delicious cake made by our in house pastry team to finish

GROUP MENUS

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GROUP BREAKFAST

18.–

Mon–Fri breakfast
Up to 16 guests on one table

Filter coffee / tea
Orange juice

Toast rack & jam

Full English breakfast

Avocado, poached eggs,
coriander, onion, hot sauce,
toasted cornbread

Wild mushrooms, aged
cheddar omelette

Granola, vanilla yogurt,
seasonal fruit

GROUP BRUNCH

29.– per person

Saturday & Sunday Brunch
Up to 16 guests on one table

1 × Bellini or Bloody Mary
per person

SAVOURY

Avocado, poached egg,
onion, coriander, hot sauce,
toasted cornbread

Chickpea fritters, poached
egg, harissa, yoghurt

Eggs Royale

French toast, rhubarb,
clotted cream, chantilly,
pistachios, mint

Served with crispy layer
potatoes

SWEET

Roasted pineapple, coconut
sorbet, passion fruit

Cheesecake mousse,
strawberries

Blackberry Eaton mess cup

AFTERNOON TEA

21.–

30.– with Champagne

Mon–Sun from 3pm
Up to 16 guests on one table

Savouries
& mini sandwiches

Fancies

Scones,
clotted cream,
homemade jam

With your
choice of tea