



GROUP MENUS JANUARY 2018

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 more.

GROUP MENUS

(JANUARY 2018)

GROUP LUNCH (Mon–Fri)

2 courses 25.–

3 courses 30.–

GROUP DINNER (Mon–Sun)

30.–

Up to 16 guests on one table

STARTERS

Mushroom Broth

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

Cured trout, beetroot, horseradish

MAINS

Fish & chips, mushy peas, tartare sauce

Hoi Polloi mac & cheese

Mushroom & parsley pie, mushroom sauce

DESSERTS

Seasonal crumble, cinnamon ice cream, sable cookie

Orange & dark chocolate pot, cardamom & cumin biscotti

Stem ginger sticky toffee pudding

LUXE DINNER

35.–

Mon–Sun

Up to 16 guests on one table

STARTERS

Beef tartare, watercress, dripping toast

Crab, creme fraiche, pickled fennel, rye crisps

Jerusalem artichoke & cow's curd salad

DESSERTS

Dark chocolate fondant, brandy prunes

Walnut & treacle pie, rose water, clotted cream ice cream

Stem ginger sticky toffee pudding

MAINS

Roast cod, lentil & bean cassoulet, herb oil

Braised smoked short rib, salt baked celeriac, parsley

Aubergine, brik pastry, pine nuts, pickled red onions

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 your celebration

GROUP MENUS

(JANUARY 2018)



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

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

Moroccan eggs, labneh,
toasted sourdough

Eggs Royale

French toast, blueberries,
clotted cream, chantilly,
toasted almonds, mint

Served with crispy layer
potatoes

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Seasonal crumble, cinnamon
ice cream, sable cookie

Cheesecake mousse,
strawberries

Raspberry 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