



GROUP MENUS MARCH 2018

Hoi Polloi
100 Shoreditch High St
London E1 6JQ

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 20 guests on one table for breakfast, lunch, afternoon tea, dinner & brunch and at non peak times we can accommodate more.

GROUP MENUS

(MARCH 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 salmon, horseradish cream, pickles, rhubarb

MAINS

Fish & chips, mushy peas, tartare sauce

Hoi Polloi mac & cheese

Mushroom & parsley pie, mushroom sauce

DESSERTS

Blackberry & Apple crumble, cinnamon ice cream

Dark chocolate cookie sundae, chocolate sauce

Pannacotta, blood orange, polenta crumble

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

Grilled tenderstem broccoli, almond cream, smoked almonds

MAINS

Cod, cassoulet, herbs

Braised smoked short rib, salt baked celeriac, parsley

Aubergine, brik pastry, pine nuts, pickled red onions

DESSERTS

Dark chocolate fondant, brandy prunes

Pannacotta, blood orange, polenta crumble

Stem ginger sticky toffee pudding

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

Bellini

Choice of either group menu

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

GROUP MENUS

(MARCH 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 × House 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 crushed potatoes with
anchovy hollandaise

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Blackberry & Apple crumble,
cinnamon ice cream

Stem ginger sticky toffee
pudding

Poached rhubarb and sherry
trifle

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