



SOHO HOME + COWSHED

HIGH ROAD HOUSE

Private events

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ANTIQUE



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Welcome

Set in the heart of Chiswick in west London, on the site of the historic Foubert's Hotel, High Road House features Art Deco details and four private event spaces. For large gatherings, you can combine all of them and take over the entire lower ground area.







LOWER GROUND

Take over the entire lower ground area, including the Little, Middle and Big Rooms, and dine with a large group or host a drinks reception.

SET-UP	Dinner	Drinks
CAPACITY	100	120



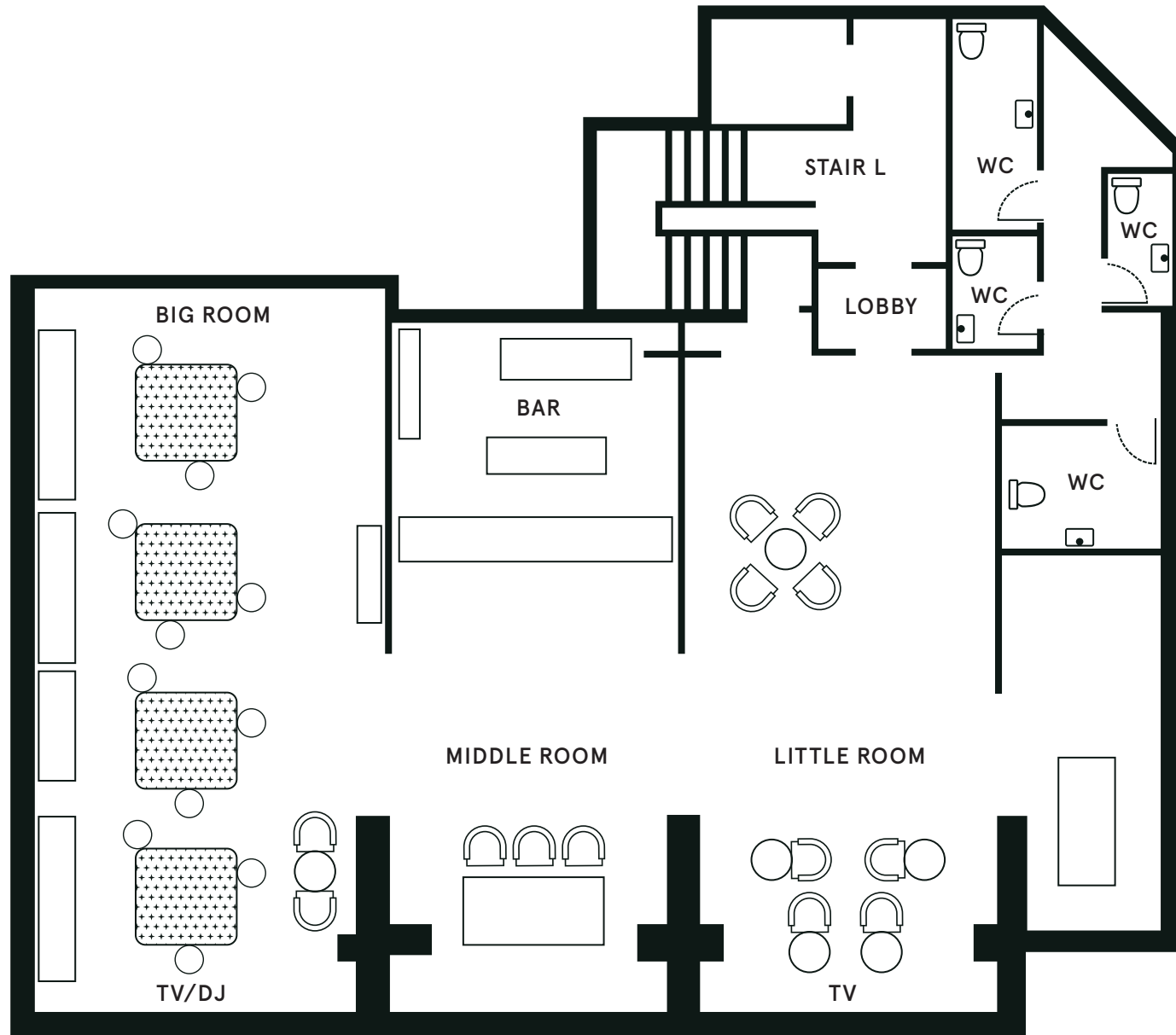
BIG ROOM

A versatile space that's designed for everything from meetings to dinners, this large room benefits from relaxed seating, as well as a projector, a screen and a sound system.



BIG ROOM

SET-UP	Board Room	Cabaret	Theatre	Dinner	Drinks
CAPACITY	50	60	45	50	60



HIGH ROAD HOUSE FLOOR PLAN

SAMPLE MENUS:

SHARING MENU A

£50 PER PERSON

STARTERS

Fennel salami, pickled fennel, rocket
Smoked haddock brandade, baguette
Buckwheat, tomato, fine herbs (pb)

MAINS

Harissa roast chicken, pumpkin seed dukkah
Sea trout, hispi cabbage, salsa verde
Rigatoni, peas, mint, chilli (pb)

DESSERTS

(CHOOSE TWO)

Tiramisu
Panna cotta, cherry compote
Chocolate and coffee mousse cake
Rhubarb and cream cheese pie
Lemon and raspberry trifle

SHARING MENU B

£60 PER PERSON

STARTERS

Chicken rillettes, crispy skin, crostini
Citrus-cured salmon, cucumber, coriander
Courgette fritti, aioli, lemon (pb)

MAINS

Macken's ribeye, chimichurri
Cod, asparagus, broad beans, fine herbs
Gnocchi, sprouting broccoli, chilli, garlic (pb)

DESSERTS

(CHOOSE TWO)

Tiramisu
Panna cotta, cherry compote
Chocolate and coffee mousse cake
Rhubarb and cream cheese pie
Lemon and raspberry trifle

pb: plant based, v: vegetarian.

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a discretionary 13.5% service charge added to your bill. Prices are inclusive of VAT.



EVENT MENUS:

BITES AND BOWLS

BITES £4 EACH

Smoked salmon blinis
Steak tartar, crostini
Grilled courgette, black olive tapenade (pb)
Gochujang crispy chicken
Red pepper croquettes (pb)
Smoked haddock tartlets

BOWLS £7 EACH

Grilled lamb meatballs, harissa yoghurt
Green lentil dahl, poppadom (pb)
Mac and cheese
Fish and chips
Watermelon, feta, baby spinach (pb)
Rigatoni bolognese

SWEET BITES £4 EACH

Lemon tartlets (v)
Chocolate truffles (v)
Chocolate brownie bites (v)
Mini doughnut balls (pb)

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BOARDS

SMALL £80 EACH | MEDIUM £160 EACH | LARGE £240 EACH
Small serves 10 | Medium serves 20 | Large serves 30

Charcuterie
Cheese, crackers, grapes (v)
Smashed avocado, crudites (pb)

LATE-NIGHT SNACKS £6.5 EACH

Mini burger, cheddar, mustard, iceberg lettuce
Bacon bap
Vegan cheeseburger (pb)
Truffle cheese toastie (v)

CAKES

SMALL £55 EACH | MEDIUM £70 EACH | LARGE £95 EACH
Small serves 10 | Medium serves 20 | Large serves 40

Chocolate fudge cake
Victoria sponge cake
Carrot cake
Lemon cake

All cakes can be made vegan if required



**SAMPLE MENUS:
MEETINGS**

BREAKFAST MENU 1

£20 PER PERSON

MINIMUM ORDER 10 PEOPLE

Selection of pastries
Homemade granola
Fresh fruit platter
Tea and coffee

BREAKFAST MENU 2

£25 PER PERSON

MINIMUM ORDER 10 PEOPLE

Smoked salmon and cream cheese muffins
Selection of pastries
Homemade granola
Fresh fruit platter
Tea and coffee

WORKING LUNCH MENU 1

£25 PER PERSON

MINIMUM ORDER 10 PEOPLE

Sandwich selection
Seasonal salads
Chips
Tea and coffee

WORKING LUNCH MENU 2

£35 PER PERSON

MINIMUM ORDER 10 PEOPLE

Brick chicken, Datterini tomatoes, cucumber, basil
ChalkStream trout, tenderstem broccoli, lemon
Ratatouille, tomato, basil (pb)
Chips
Tea and coffee

BREAKS

£6.5 PER PERSON
Bakery selection
Tea and coffee

MINI BREAK

£4.5 PER PERSON
Homemade biscuits
Tea and coffee

POWER BREAK

£6.5 PER PERSON
Granola yoghurt pots
Tea and coffee

CAKE BREAK

£6.5 PER PERSON
Homemade cake
Tea and coffee

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SAMPLE MENUS:

CHILDREN'S PARTIES

£1,000

PACKAGE FOR 20 CHILDREN ADDITIONAL CHILDREN CHARGED AT £15 PER CHILD

Exclusive use of downstairs at the House
One professional entertainer
Party games
Balloons and bunting
Kids mini buffet
Orange and blackcurrant squash

MINI BUFFET INCLUDES

Mac and cheese
Fish goujons
Cheeseburgers
Avocado and chickpea dip, crudites (pb)
Chips

AFTERNOON TEA

£30 PER ADULT, £20 PER CHILD

MAKE IT EXTRA SPECIAL WITH A GLASS OF PROSECCO FOR AN ADDITIONAL £10 PER PERSON

Tea of choice
Traditional sandwiches
Egg mayonnaise (v)
Ham and mustard
Cucumber, cream cheese, dill (v)

Buttermilk scones
Homemade strawberry preserves
and Cornish clotted cream

Selection of cakes

BRUNCH

£35 PER PERSON

SERVED FAMILY STYLE ON SHARING PLATTERS

Pastry selection
House granola (pb)
Fresh fruit platter (pb)
Avocado on toast (pb)
Eggs Benedict
Smoked salmon and cream cheese muffins

Tea and coffee

COCKTAIL MASTERCLASS

£50 PER PERSON

MINIMUM SIX GUESTS. 1.5H MASTERCLASS INCLUDING: THREE COCKTAILS AND THREE CANAPES

Enjoy cocktail masterclasses led by our bar team that are adaptable to your group's preferences.

Our events teams work with a close-knit group of entertainers who are professionally trained actors or educators with a background in working with children. We put you in touch directly with the team that best caters to your theme, so that they can personally tailor the entertainment style and give you a day to remember.

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BEDROOMS

Invite your guests to stay in one of our 14 bedrooms after your event at High Road House. They range from Tiny to the spacious Playroom with a Victorian-style bath and views across Chiswick.





ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

CONTACT US

Telephone: +44 (0) 20 8742 1717

Email: privateevents.westlondon@sohohouse.com

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