HIGH ROAD HOUSE
CHISWICK

High Road House
On the site of the historic Foubert’s Hotel, the House has a Club Room, Club Bar, Dining Room, Lower Ground Bar, Event Space and 14 Hotel Rooms, complimented by a contemporary British art collection and a lively members’ event programme.
Rooms
Little Room

Large sofas, small seating areas, private art collection

Plasma Screen, USB Input, HDMA, VGA, DJ Booth

<table>
<thead>
<tr>
<th>Setup</th>
<th>Comfy</th>
<th>Theatre</th>
<th>Dining</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>15</td>
<td>15</td>
<td>20</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Setup</th>
<th>Drinks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>40</td>
</tr>
</tbody>
</table>
Middle Room

Low and relaxed seating, private bar
Big Room

Art-deco furnishings, low relaxed seating, private art collection

LCD Plasma Screen, Projector, Blue Ray DVD, Skybox, VGA, HDMI, I-Pod Connect, WiFi, USB Input, DJ Booth

<table>
<thead>
<tr>
<th>Setup</th>
<th>Board Room</th>
<th>Cabaret</th>
<th>Theatre</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>30</td>
<td>20</td>
<td>45</td>
</tr>
<tr>
<td>Dinner</td>
<td>48</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Drinks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Party</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Our spaces are complimentary to use for social occasions though we do ask for guaranteed minimum spend on food and drink to confirm usage. Meetings are charged a small fee per hour. VAT and service charge is included in the below pricing.

For a quote please contact Madeleine on madeleine.ball@sohohouse.com
<table>
<thead>
<tr>
<th>Setup</th>
<th>Dinner</th>
<th>Drinks</th>
<th>Party</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>60</td>
<td>120</td>
<td></td>
</tr>
</tbody>
</table>
Menus
Dining

Our private dining rooms can cater for dinner from 10 to 60 guests. All starters, mains and desserts are served family style on sharing platters in the centre of the table for your guests to experience the entire menu.

£50 MENU

Whitebait, picante mayo, lemon
Pressed ham, piccalilli
Beetroot dip, crudites pb

Pork fillet, white beans, gremolata
Chalk stream trout, tenderstem broccoli, lemon
Grilled cauliflower, freekeh, harissa pb

Selection of chefs sides

Desserts
Choose two
Chocolate marquise
Lemon profiteroles
Eton mess
Fruit tart pb
Vanilla cheesecake, berries
Passion fruit posset

£60 MENU

Crispy squid, lemon mayo, paprika
Salt beef, beetroot horseradish
Charred broccoli, bulgur wheat, pomegranate pb

Fillet steak, chips, salsa verde
Cod, cimi di rapa, chilli, garlic
Gnocchi, spinach, spiced seeds pb

Selection of chefs sides

Desserts
Choose two
Chocolate marquise
Lemon profiteroles
Eton mess
Fruit tart pb
Vanilla cheesecake, berries
Passion fruit posset

v - vegetarian, pb - plant based.
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 12.5% service charge added to your bill. All above prices are inclusive of VAT.
Drinks Events

Celebrate in style with our selection of delicious canapes. Minimum 10pc of each.

BITES | £3 each

- Smoked salmon blinis, cream cheese
- Steak tartare, cornichons, brioche
- Ham & cheese croquettes
- Truffle cheese bites pb
- Chopped beetroot, cucumber, dill
- Aubergine & goats cheese tartlets v

- Jam tarts
- Carrot cake bites pb

BOWLS | £6 each

- Butter chicken, poppadum
- Mac and cheese
- Orecchiette, wild mushroom, parmesan pb
- Fish & chips
- Roast cauliflower, harissa, freekeh pb
- Pork meatballs, tomato sauce, parmesan

BOARDS

- Small £80 | Medium £160 | Large £240
- Small serves 10 | Medium serves 20 | Large serves 30
- Charcuterie, country bread
- Cheese, crackers, grapes v
- Smashed avocado, crudites, taro crisps pb

LATE NIGHT SNACKS | £6.5 Each

- Mini burger, cheddar, mustard, iceberg
- Bacon bap
- Vegan cheeseburgers pb
- Truffle cheese toastie v

CAKES

- Small £55 | Medium £70 | Large £95
- Small serves 10 | Medium serves 20 | Large serves 40
- Chocolate fudge
- Victoria sponge
- Carrot cake
- Lemon

- All cakes can be made vegan if required

v - vegetarian, pb - plant based.

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 12.5% service charge added to your bill. All above prices are inclusive of VAT.
Meeting Menus

BREAKFAST MENU

£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

£25 per person | Minimum order 10 people
Gourmet sandwiches
Seasonal salads
Chips
Tea and coffee

Working lunch menu 2
£35 per person | Minimum order 10 people
Brick chicken, datterini, cucumber, basil
Chalk Stream Trout, tenderstem broccoli, lemon
Ratatouille, tomato, basil pb
Chips
Tea and coffee

BREAKS

£6.5 per person
Bakery selection
Tea & 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 & coffee

v - vegetarian, pb - plant based.
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 12.5% service charge added to your bill. All above prices are inclusive of VAT.
CHILDREN’S PARTIES

£1000
Package for 20 Children
Additional children charged at £15

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

Mini buffet includes
Mac and cheese
Fish goujons
Cheeseburgers
Avocado & chickpea dip, crudites pb
Chips

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 & coffee

AFTERNOON TEA
£30 per adult | £20 per child
Make it a sparkling occasion 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 indulgent cakes

COCKTAIL MASTERCLASS
£50 per person | Minimum 6 guests
1.5h masterclass including:
3 cocktails & 3 canapés

Take the pressure off and let us shake up your event. Enjoy cocktail masterclasses led by our bar team that are adaptable to your groups preferences.

Our entertainers work with a close knit team 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 for your theme, so that they can personally tailor the entertainment style and give you a day to remember.

v - vegetarian, pb - plant based.
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 12.5% service charge added to your bill. All above prices are inclusive of VAT.