



LITTLE HOUSE MAYFAIR
Private events



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Welcome

Located among central London's art galleries and shops, Little House Mayfair is a retreat in the heart of the city that features multiple spaces designed for hosting all kinds of events, from parties to private dining.







RESTAURANT

Invite your guests to a private dining experience during the week inside our art-filled restaurant in Mayfair, featuring velvet booth-style seating.

SET-UP Seated

CAPACITY 60





FULL HOUSE

The House is available for full takeovers every Sunday from 6pm and can cater for large gatherings, parties or private dining.

SET-UP	Standing	Seated
CAPACITY	150	60

SAMPLE MENUS:

SHARING MENU

£65 PER PERSON

STARTERS

Cured salmon, creme fraiche
Grilled tiger prawns, vierge sauce, bitter leaves
Burrata, heritage tomatoes (v)
Melon, parma ham, pickled chilli, honey glaze

MAINS

Risotto primavera, asparagus, garden peas, broad beans (v)
Potato gnocchi, tomato sauce (pb)
Steak striploin peppercorn / bearnaise sauce
Pan-seared salmon, spinach, aioli

DESSERTS

Lemon tart, meringue
Chocolate and orange ice cream sandwich (pb)
Basque cheesecake, caramel sauce

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.

BITES AND BOWLS

BITES

£4 EACH

Lettuce cups, avocado, sherry vinaigrette (pb)
Mac and cheese croquette, truffle mayo (v)
Ox cheek croquette, mustard mayonnaise
Dressed tuna, soy, ginger
Smoked salmon blini, cream cheese
Sausage roll, ketchup
Cod goujons, tartare sauce

BOWLS

£7 EACH

Avocado, butter lettuce, sherry vinaigrette (pb)
Mac and cheese (v)
Trout, spinach, saffron aioli
Ox cheek, new potatoes, jus
Roasted cauliflower, harissa pickles (pb)
Gnocchi, tomato, basil, parmesan
Buttermilk fried chicken, chilli mayonnaise

DESSERTS

£4 EACH

Tiramisu
Mini cheesecake
Mini pavlova
Three-chocolate mousse



**SAMPLE MENU:
WINE MENU**

WHITE

Maison Vincent Languedoc, Fr 22
Pinot Grigio Delle Dolomiti, Veneto, It 21
Chenin Blanc Babylon's Peak, Swartland, SA 22
Gavi di Gavi 'La Meirana', Piemonte, It 22
Gruner Veltliner 'Rosshimmel', Kremstal, Aut 21
Riesling 'Watte Brae' Langmeil, Eden Valley, Aus 21
Soave 'La Rocca' Pieropan, Veneto, It 20
Chablis 1er Cru 'Vaillons' Domaine Chardonnay, Fr 21
Pinot Bianco Quercus, Goriška Brda, SI 21
Picpoul De Pinet Luvignac, Languedoc, Fr 22
Verdejo Rueda, Jose Pariente, Sp 21
Mathilda Chapoutier' Tournon, Victoria, Aus 21
Sauvignon Blanc Lawson's, Marlborough, NZ 23
Albarino Freixo Terroir, Alentejo, Pt 20
Sancerre La Croix du Roy, Crochet, Loire, Fr 20
Grillo Feudo Arancio, Sicily, It 22
Encruzado Dao, Prunus, Pt 21
Viognier Iles Blanches, Rhône Valley, Fr 22
Chardonnay Cycles Gladiator, California, 20
Elgin Vintners Chardonnay Elgin Valley, SA 22
Allegra Chardonnay Leithbridge, Yarra Valley, Aus 16
Meursault 'Vielles Vignes' , Burgundy, Fr 21
Chassagne Montrachet 'Les Masures', Gagnard, Fr 21
Cervaro Della Sala, Umbria, It 20

ROSÉ

Maison Vincent Languedoc, Fr 22
Lady A Provence IGP, Fr 22
Rock Angel Provence, Fr 21

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RED

Maison Vincent Languedoc, Fr 22
Pinot Noir Reserva Morande, Casa Blanca, CI 21
Nero d'Avola Feudo Arancio, Sicily 21
Douro 'Papa Figos', Ferreira, Pt 20
Chateau de Ricaud Merlot, Bordeaux, Fr 18
Pinot Noir 'Copper Pot', Thorne, Overberg, SA 21
Chorey Les Beaune Maillard, Burgundy, Fr 20
Gevrey Chambertin 'Jouise', H-Geoffroy, Fr 19
Montepulciano d'Abruzzo, Itinera, It 20
Chateau Terrefort Merlot, Bordeaux, Fr 20
Cotes du Rhone 'Rieux' Pallieres, Fr 21
Chateau du Breuil Haut-Medoc, Bordeaux, Fr 16
Shiraz Dandelion 'Lionheart of the Barossa', Aus 19
Chianti Classico Riserva, Antinori, Tuscany, It 20
Chateau Boutisse St Emilion Grand Cru, Fr 18
Barolo 'Gallinotto', Mauro Molino, Piemonte, It 19
Negroamaro Salice Salentino Riserva, Puglia, It 19
Ventoux Syrah Perrin, Southern Rhone, Fr 21
Malbec Reserve Bousquet, Mendoza, Arg, (org) 21
Tempranillo Elias Moras, Castile y León, Sp 20
Cabernet 'Blacksmith' Langmeil, Barossa, Aus 19
Chateauneuf-du-Pape Beaurenard, Rhône, Fr 20
Lytton Spring Ridge Santa Cruz, California 19
Tignanello Tuscany, It 19

WINE BY CORAVIN

Chablis 1er Cru Dom. du Chardonnay, Burgundy, Fr 21
Meursault 'Vielles Vignes' , Burgundy, Fr 21
Chateau Boutisse St Emilion Grand Cru, Fr 18
Barolo 'Gallinotto', Mauro Molino, Piemonte, It 19
Le Difese di Sassicaia, Tenuta San Guido, Bolgheri, It 21
Pinot Noir The Hilt Santa Barbara, California 19

CHAMPAGNE AND SPARKLING

Prosecco Treviso Doc, Luna Argenta, Brut, NV
Exton Park Single Vineyard, Hampshire, England, Brut, NV
Thienot Brut, NV
Thienot Rose Brut, NV
Moet & Chandon Brut Imperial, NV
Moet & Chandon Rose Brut Imperial, NV
Ruinart Brut, NV
Charles Heidsieck Brut Reserve, NV
Ruinart Blanc De Blancs Brut, NV
Dom Perignon Brut, 12

COCKTAILS

House Cooler Seven Tails XO, Aperol, raspberries, lemon, mint
Berry & Ginger Sour Bombay Bramble gin, ginger, lemon, light tonic
Eastern Standard 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint
Casa Verde Leblon Cachaca, saké, passion fruit, coconut, lime, green chilli
After Eight Dewars 12 Year Old, chocolate, peppermint
Soho Mule 42 Below vodka, lime, ginger, soda
Calle Ocho Bacardi Ocho rum, coconut, lime, cacao, bitters, Champagne
Paloma Patrón Reposado tequila, Two Keys grapefruit soda, lime, salt
Hibiscus Lemonade Hendrick's Gin, St-Germain, hibiscus, watermelon and cucumber soda, citrus
Arancherri Amass vodka, cherry, lime, Gruner Veltliner white wine
Picante De La Casa Patrón Reposado tequila, chilli, coriander, lime, agave
Mariia Mariia Patrón Reposado tequila, Mezcal Verde, grapefruit, Champagne
Champagne Martini Amass vodka, Champagne cordial, citrus
Fruitycardi Bacardi Carta Blanca rum, raspberry port, grapefruit, bitters



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 7961 1200
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