

A photograph of the exterior of High Road House, a restaurant located in a three-story brick building. The ground floor features large windows and a blue-painted base, with a light blue and white striped awning extending over the entrance. Two bicycles are parked on the sidewalk in front of the restaurant. Two large, mature trees with green foliage are positioned on either side of the building, casting shadows on the facade. The text "HIGH ROAD HOUSE" and "Private events" is overlaid in the center of the image.

HIGH ROAD HOUSE

Private events



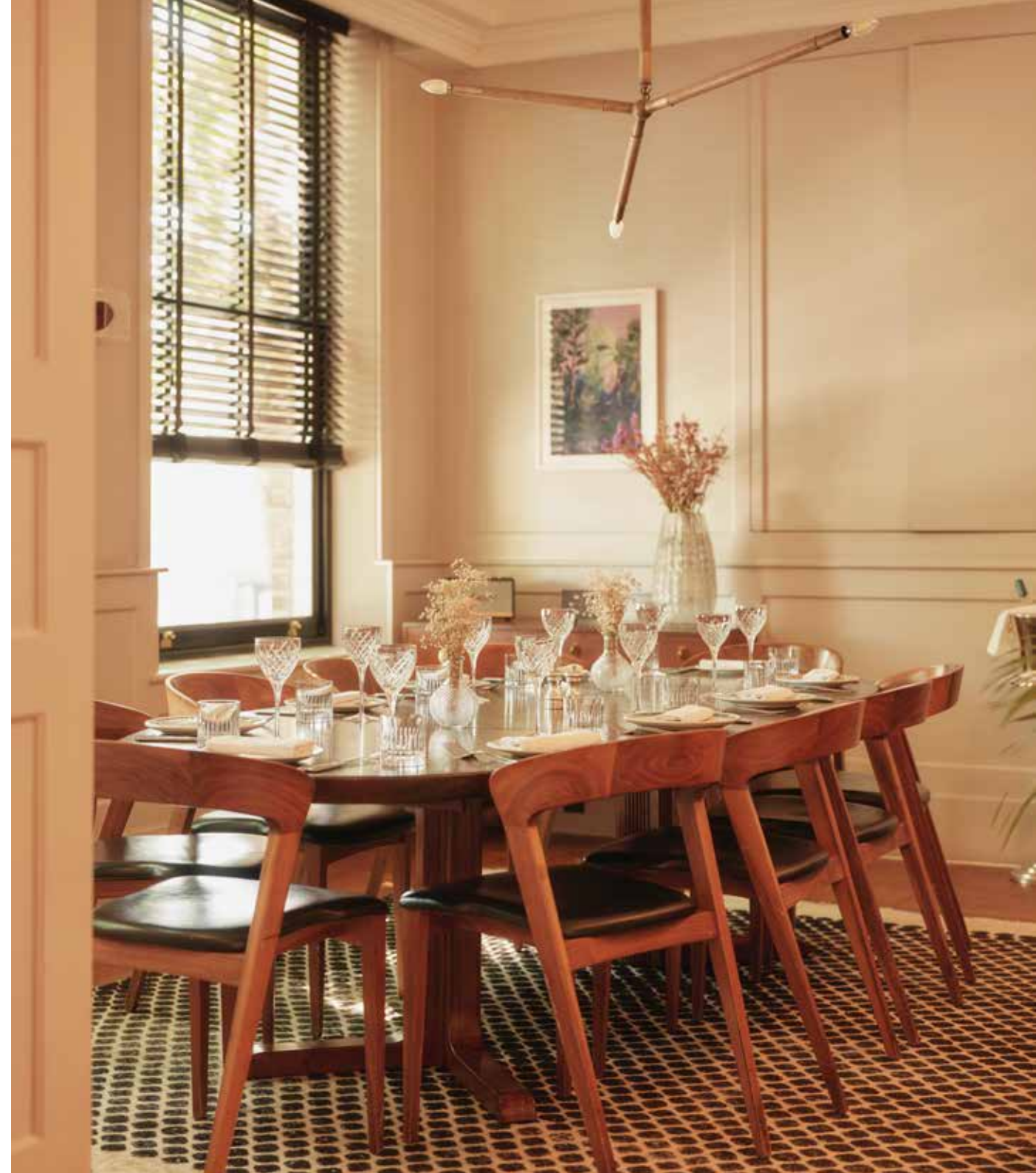
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Welcome

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 has a range of private event spaces. For large gatherings, you can 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	60	95



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

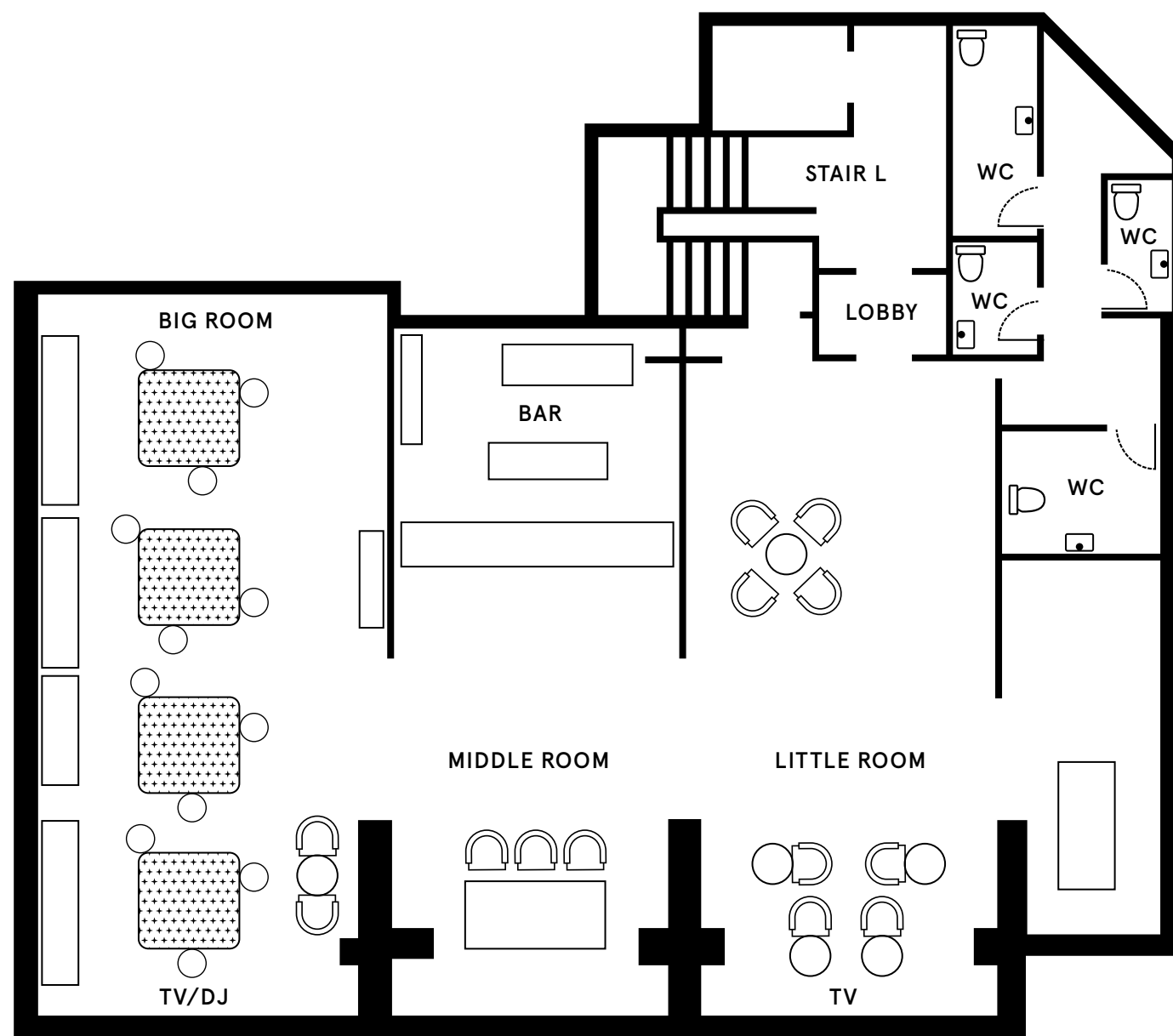
LITTLE ROOM

This wood-panelled space features multiple seating options, including sofas and armchairs for casual drinks or a long table for private dining experiences.

SET-UP	Theatre	Dinner	Drinks
CAPACITY	15	20	40







HIGH ROAD HOUSE LOWER GROUND FLOOR PLAN

SIDE ROOM

Located on the first floor, this cosy space has a TV and is ideal for private dining for small groups.

SET-UP	Standing	Board Room	Seated
CAPACITY	20	12	12





BRASSERIE TERRACE ROOM

This small space on the ground floor offers access to a section of the outdoor terrace, so that your guests can choose between indoor and outdoor seating.

SET-UP	Standing	Seated
CAPACITY	30	14



SAMPLE MENUS:

SHARING MENU A

£50 PER PERSON

STARTERS

Avocado dip, crudités (pb)
Calamari fritti, aioli
Pâté de Campagne, wholegrain mustard, sourdough

MAINS

Spinach & ricotta tortelli, brown butter, sage (v)
Scottish sea trout, beurre blanc, mussels
Grilled chicken, paprika, salsa verde

Selection of Chef’s sides

DESSERTS (CHOOSE TWO)

Apple tarte fine, cinnamon ice cream (pb)
Chocolate tart, chantilly (v)
Cheesecake, quince (v)

SHARING MENU B

£60 PER PERSON

STARTERS

Avocado dip, crudités (pb)
Scallops, garlic butter, samphire
Steak tartare, crotini

MAINS

Cauliflower, romesco, gremolata (pb)
Seabass, spinach, peppers, olives
Macken’s ribeye on the bone, bearnaise

Selection of Chef’s sides

DESSERTS (CHOOSE TWO)

Apple tarte fine, cinnamon ice cream (pb)
Chocolate tart, chantilly (v)
Cheesecake, quince (v)

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

- Cucumber, cream cheese, salmon
- Celery, blue cheese
- Melon, parma ham
- Courgette, ricotta, black olives (v)
- Tomato bruschetta (pb)
- Potato croquette, garlic mayo
- Tuna tartare
- Tomato, avocado tartare (pb)
- Steak tartare, crostini

BOWLS £7 EACH

- Chicken skewers, mint yoghurt
- Scampi, fries, mushy peas
- Beef skewers, garlic mayo, fries
- Fusilli arrabbiata (pb)
- Chopped salad (pb)
- Mac & cheese

SWEET BITES £4 EACH

- Chocolate brownie bites
- Profiteroles, chantilly cream
- Jam tartelettes (pb)
- Raspberry mousse, lemon shortbread

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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

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.

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

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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

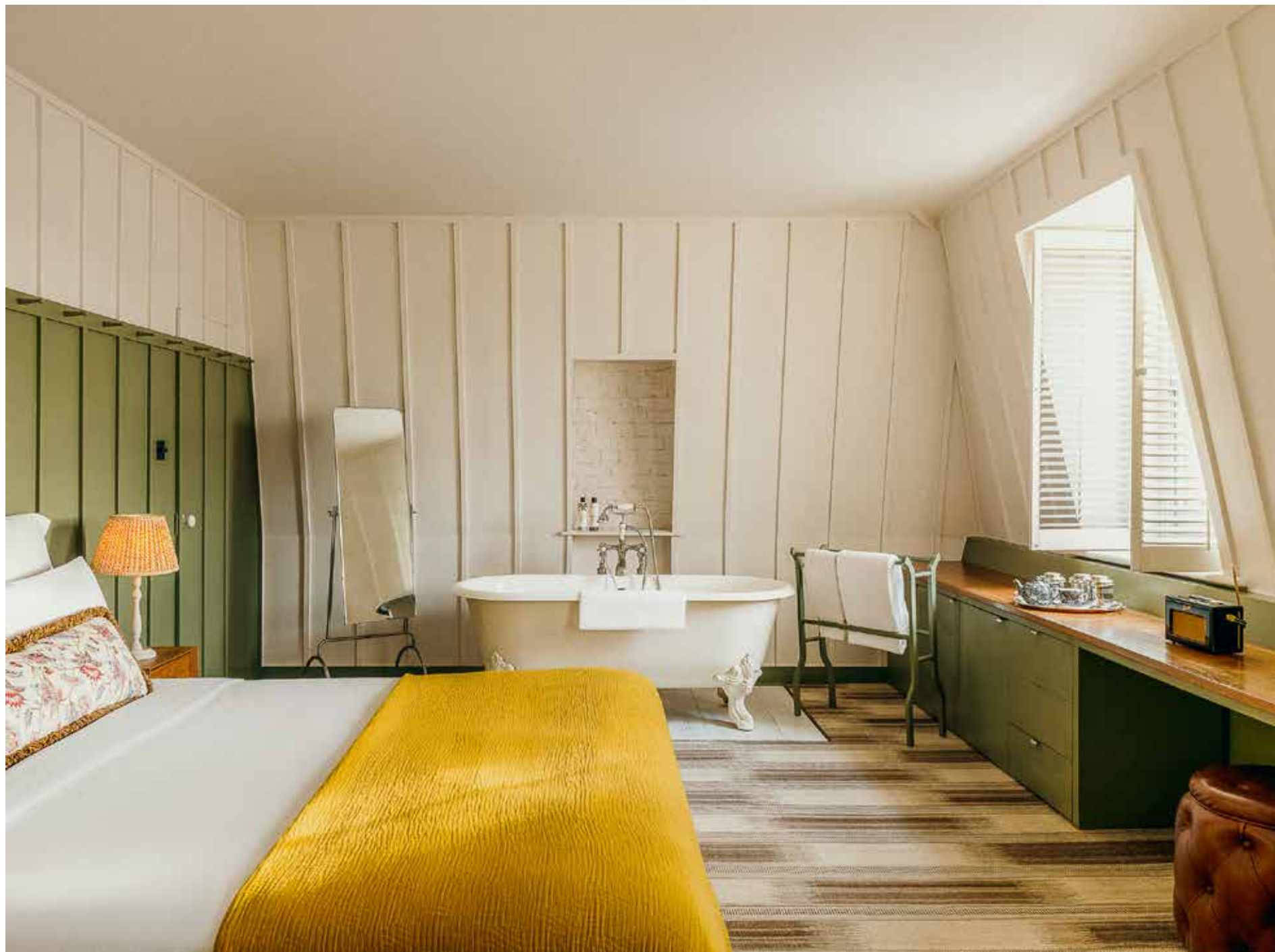
COCKTAIL MASTERCLASS £60 PER PERSON

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.

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

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