

Refreshments and Breaks

Drinks

Fairtrade coffee, organic tea

Events@No6 filtered water per 750ml

Fresh fruit smoothies per 100ml

Chilled fruit juices per 1ltr

(Orange, Apple, Cranberry)

Premium juices per 1ltr

(Orange, Apple)

Elderflower fizz per 1ltr

Fruit infused water per 8ltr

Carbonated soft drinks per 250ml

(Coke, Diet Coke, Sprite)

Non-alcoholic cocktails per glass

Spring fever

A light fruity based mocktail with lemon notes

Apple | orange | fresh lemon | passion fruit

Isn't G&T

A divine alcohol-free G&T cocktail

Cucumber | lime | Tajin | slim lime tonic

Strawberry Mojito

One of the most trending Cocktails, that skips the Rum

Strawberry | mint | lime | sugar syrup | soda water

Rejuvenate your refreshments by adding....

Granola bar (PB)

(Nuts, sulphates)

Selection of fresh fruit (PB)

Sliced seasonal fruit platter (PB)

Biscuit pack

(Wheat, gluten, egg, milk, sulphites)

Freshly baked cookies

(Wheat, milk, eggs, soy)

Freshly baked mini pastries

(Wheat, egg, milk, nuts)

Yoghurt and granola pots

(Milk, gluten, wheat)

Selection of mini cakes

(Wheat, milk, egg, nuts)

Selection of three nibbles

Make it all day !

Request for our unlimited tea and coffee option that

is refreshed four times in the day - min 2 guests



Afternoon Tea

(min of 10 guests)

Selection of organic teas.

Selection of finger sandwiches:

Baked honey and Dijon mustard gammon, with vine ripened tomatoes

(Wheat, milk, mustard, sulphites)

Coronation chicken with mango dressing

(Wheat, milk, eggs, mustard, sulphites)

Oak smoked salmon with lemon, dill cream cheese with rocket

(Wheat, milk, fish, shellfish)

Free range chunky egg with mustard cress

(Wheat, milk, eggs, soy)

Traditional scones with a seasonal fruit compote and Cornish clotted cream

(Wheat, eggs, milk, sulphites)

Selection of mini sweet treats

Indulge with a seasonal Afternoon cocktail!

Tea & Scones Cocktail

Ideal Pairing with afternoon lunch with sweet dessert end

Strawberry jam | miniature scone | vodka | crème de fraise | Earl Grey tea

Afternoon Jamtini

Gin lovers, Diving into orange flavours

Tanqueray gin | Grand Marnier | lemon | simple syrup

Breakfast

Brighten your morning event...

02





Breakfast

Business breakfast

(Wheat, eggs, milk, sulphites, soy)

Freshly baked selection of mini-Danish pastries and croissants

Chef selection of soft brioche breakfast baps

Fresh sliced seasonal fruit platter (PB)

Fairtrade filter coffee, organic tea and infusions

Orange juice

Plant-base continental (PB)

(wheat, sulphites, lupins)

Freshly baked plant-based muffins

Coconut yoghurt with a selection of dried fruit, toasted seeds & nuts

(nuts)

“OR”

Peanut butter, banana & chia pots (peanuts)

Plant-based breakfast platter

(sample menu – avocado, sun-blushed tomatoes, plant-based cheese, jackfruit pepperoni)

Warm crusty bread

Sliced fruit platter

Fairtrade filter coffee, organic tea and infusions

Orange juice

Make it brunch !

Want to opt for an event that is neither lunch nor dinner?

We can enhance our breakfast menu to a tasty brunch.

Please get in touch for more information.

Breakfast baps

Served with selection of condiments

Maple cured bacon on a brioche bun

(Wheat, milk, sulphites)

Cumberland sausage on a brioche bun

(Wheat, milk, sulphites)

Soft scrambled egg on a brioche bun

(Wheat, eggs, milk)

Flat Portobello on a brioche bun

(Wheat, eggs, milk)

Additional drinks options:

Fresh fruit smoothies per 100ml

Chilled fruit juices per 1ltr

(Orange, Apple, Cranberry)

Premium juices per 1ltr

(Orange, Apple)



Lunch

EVENTS
@Nº6

03

Sandwich working lunch

Chef's selection of one and a half rounds of sandwiches per person (selection of meat, vegan and vegetarian), crisps, fruit bowl

Street food lunch

Grazing style buffet served with two chef's choice seasonal salad and a fruit bowl. Please choose one street food menu for your event. Please choose one menu for the selection for your event.

Street Food Menu 1 (PB)

Vegan mezze sharing board – crudités, falafels, grilled vegetables, olives, artisan breads, hummus & dips

(Wheat, sesame, nuts*all, soy, sulphites, lupin)

Courgette, chickpea & herb pancakes with green tahini & jammy peppers

(Sesame, soy, sulphites)

Gobi Manchurian taco's (spiced crispy cauliflower) with a sweet spicy sticky tomato and chilli sauce, coconut yoghurt, coriander & spring onions

(Wheat, soy, sulphites)

Vegetable spring rolls

(Wheat)

Street Food Menu 2

Sticky miso roasted aubergine boa, smashed pickled cucumber, daikon, crushed peanuts (PB)

(Wheat, peanuts, sesame, soy)

Karaage chicken boa, kimchi & ponzu mayo

(Sesame, wheat, egg, soy, sulphite)

Korean king prawn bao

(Wheat, crustacean, dairy, egg, soy, sesame, sulphite)

Street Food Menu 3

Smithfield sharing board - selection of cured meats with pickles, olives, artisan breads, olive oil & aged balsamic vinegar

(Wheat, milk, eggs, lupin, sulphites)

Cauliflower croquetas with black garlic mayonnaise

(Wheat, dairy, eggs, sulphites)

The ultimate three cheese toastie with red onion chutney & Dijon mustard

(Wheat, dairy, eggs, mustard, sulphite)

Why not add one of the following..... £2.00 suppl

1. Vegan nduja 2. truffle & parmesan 3. Ham hock - to your group's toastie

Street Food Menu 4

Vegetable samosa chaat masala, coconut yoghurt, coriander-mint chutney, tamarind & pomegranate(PB)

(Wheat, sulphite)

Jerk chicken skewers, jerk barbeque sauce, pineapple slaw

(Eggs, mustard, sulphites)

Jamaican saltfish fritters with a spicy tomato salsa & lime mayonnaise

(Fish, eggs, wheat, sulphite)

Hot fork buffet lunch

Chef's daily fork buffet served with crusty breads and fresh fruit bowl

Plant-based menu (PB) *(available everyday)*

Mushroom, barley & lentil cottage pie

(Wheat, soy, sulphites)

Quinoa & black bean balls in a turmeric, coconut & baby spinach sauce and served with minted cauliflower rice, pomegranate & toasted seeds

Roasted aubergine, peppers & courgettes with black garlic dressing, garden herbs, crispy chili

Chefs' choice seasonal salad

Monday menu

Sweet potato, mushroom, spinach and peanut butter pepper pot (PB)

(Peanuts)

Thai green chicken curry with mango, beansprouts & green beans

(Soy)

Fragrant wheat-free wild rice pilaf, garden herbs & crispy onions

Tenderstem broccoli with peanut gochujang dressing

(Peanuts, Soy, sulphite)

Chefs' choice seasonal salad

Tuesday menu

Vegetable tagine, Moroccan couscous and tahini sauce (PB)

(Wheat, sesame, sulphites)

Hake Bourguignon crispy pancetta, chestnut mushrooms, button onions & creamy mashed potato

(Fish, dairy, sulphites)

Warm roasted new potato salad with aioli & paprika pine nuts

(Dairy, egg, mustard, nuts)

Chefs' choice seasonal salad

Wednesday menu

Plant-based meatballs, in a slow cooked tomato sauce with sun-blush tomatoes, olives (PB)

Turkey & chestnut meatballs with kale, forest mushroom, mustard, paprika & brandy cream.

(Mustard, wheat, dairy, eggs, sulphites)

Brown rice

Hispi cabbage with ginger cream & numbing oil

(Wheat, dairy, sulphites)

Chefs' choice seasonal salad

Thursday menu

Lasagne of slow cooked spicy mushroom ragu

(Wheat, dairy, soy, sulphites)

Harissa beef lasagna with feta

(Wheat, dairy, eggs, sulphites)

Miso Caesar salad, maple-chili-sesame croutons, coconut yoghurt

(Wheat, sesame, soy)

Chefs' choice seasonal salad

Friday menu

Mac & super greens with plant-based parmesan & truffle crumbs (PB)

(Wheat, nuts, mustard, sulphites)

The RCPATH's fish pie

(Fish, crustaceans, dairy, egg, mustard, sulphites)

Roast beets, charred onions, za'atar & pistachios with feta cream, lemon, mint & dill

(Dairy, nuts, sulphites)

Chefs' choice seasonal salad

All prices are exclusive of VAT
Prices are per person
Plant Base (PB)

Barbeque



Classic Barbecue

The sixth floor Terrace at 6 Alie street provides the perfect space for entertaining with the skyline of the City of London and Canary Wharf.

This versatile space allows us to serve our Chef's choice buffet barbecue while your guests relax around a selection of outdoor furniture, poseur and round tables scattered around the floor.

From the grill

Grilled tofu & pineapple skewers, chimichurri (PB)

(Soy, sulphite)

Seasoned steak burger with red onion jam, brioche bun, home pickled cucumber & mature cheddar

(Wheat, egg, dairy, mustard, sulphates)

Grilled jumbo sausage, glazed in a smoky barbecue sauce

(Wheat, mustard, soy, sulphates)

Jerk chicken, red onion & pepper skewers with a pineapple salsa

(Soy, sulphites, fish)

Salads & side

Spiced roast cauliflower w.tahini & coconut yoghurt (PB)

(Sesame, soy, sulphites)

Heritage tomato, pesto bocconcini & rocket salad with hazelnut dukkah

(Dairy, nuts)

Grilled corn on the cob with jalapeno butter & grated parmesan

(Dairy, eggs)

Dessert

Summer fruit platter with labneh, roasted pistachios, orange & thyme oil

(Wheat, dairy, nuts)

Receptions Food

05

Canapés

Served cold

Vegetarian & Plant Based

Oyster mushroom taco, avocado crema, orange & hibiscus onions (PB)
(Wheat, soy, sulphites)

Whipped feta, beetroot & dukkah choux bun
(Wheat, dairy, eggs, nuts sesame, sulphites)

Truffled goats' cheese on a parmesan crisp with tomato jam
(Wheat, dairy, egg)

Meat

Duck liver parfait with duck fat financiers, cherry jam
(Wheat, dairy, egg, sulphites)

Jerk chicken & plantain bonbon with pineapple & jerk sauce
(Sulphites, fish)

Fish

Cured sea trout, cucumber, lemon & dill yoghurt on a tapioca crisp
(Fish, dairy, sulphites)

Salmon cornet with salmon caviar
(Wheat, fish, soy, sesame, dairy)

Tuna tartare taco, avocado & miso mayo
(Fish, wheat, dairy, sesame, soy)

Served hot

Vegetarian & Plant Based

Samphire pakoras with tamarind, garlic & chilli (PB)
(Wheat)

1000' Layer potatoes, chive aioli & nduja (PB)
(Sulphites)

Mushroom tart with truffle mayonnaise
(Wheat, eggs, dairy, sulphites)

Meat

Beef brisket croquettes, truffled cauliflower puree
(Wheat, dairy, egg, sulphites)

Malaysian chicken satay, rolled in a crushed peanut sambal
(Soy, peanuts)

Korean glazed pork belly
(Wheat, soy, sulphites)

Ras el hanout marinated fillet of lamb on branches of rosemary with apricot harissa
(Sulphites)

Fish

XO & mozzarella arancini
(Fish, crustacean, mollusc, wheat, dairy, soy eggs)

Miso glazed cod with pickled ginger
(Fish, soy, sulphites)

Prawn cocktail with mango & cocktail sauce
(Wheat, egg, dairy, crustacean, sulphites)

Dessert

Plant-base double chocolate brownie (PB)
(Wheat, soy)

Plant-base lamingtons (PB)
(Wheat)

Glazed French lemon tartlet
(Wheat, milk, egg)

Chocolate & salted caramel popcorn brownie
(Wheat, dairy, eggs, soy)

Whipped cheesecake tarts with cherry & pistachio
(Wheat, nuts, dairy, eggs)

Cappuccino pavlova
(Dairy, eggs, sulphites)

Mini cinnamon doughnuts with apple compote
(Wheat, dairy, eggs)

Bowl Food

Vegetarian & Plant Based

Miso roast aubergine Caesar with coconut yoghurt, sesame & chilli croutons **(PB)** – served cold
(Wheat, soy, sesame, sulphites)

Falafel, quinoa & beets bowl with crispy kale **(PB)** – served cold
(Sesame, sulphite)

Katsu cauliflower curry, coconut rice. Spring onions, chilli & coriander **(PB)** – served hot
(Wheat, sesame, sulphite)

Meat

Chicken & sun-blushed tomato Caesar topped with poached Burford brown egg – served cold
(Wheat, dairy, eggs, mustard, fish, sulphites)

Melon Caprese salad, burrata, Parma ham & honey dressing – served cold
(Dairy, sulphites)

Braised lamb shoulder, vegetables caponata, ricotta & pine nuts – served hot
(Dairy, sulphites, nuts)

Fish

Crab, citrus & avocado salad with fennel, brown crab mayonnaise – served cold
(Crustacean, dairy, sulphites)

Seabass fillet with black cabbage, creamed potatoes, Pernod & lentils – served hot
(Fish, dairy, sulphite)

Poke Bowl

Tofu poke, pickled cucumber, mango, coconut, cashew & black rice with ponzu dressing **(PB)** – served cold
(Soy, sesame, nuts)

Salmon poke, pickled cucumber, mango, coconut, cashew & black rice with ponzu dressing – served cold
(Fish, soy, nuts)

Dessert

Rice pudding with caramelised rice crispies **(PB)**
(Wheat, soy)

Dark chocolate mousse with salted caramelised popcorn & hazelnuts **(PB)**
(Nuts, soy)

Bailey's tiramisu

(Dairy, wheat, sulphites)

Peach, raspberry & pistachio Eaton mess
(Wheat, dairy, eggs, nuts)

Small Plates

Vegetarian & Plant Based

Sticky miso aubergine bao, pickled cucumber, spring onion & radish (PB)

(Wheat, soy, sesame, sulphites)

Gobi Manchurian taco's (spiced crispy cauliflower) with a sweet spicy sticky tomato and chilli sauce, coconut yoghurt, coriander & spring onions (PB)

(Wheat, soy, sulphites)

Meat

Mini pulled pork & pineapple slaw burger

(Wheat, dairy, eggs, soy, sulphite)

Karaage chicken boa, kimchi & ponzu mayo

(Wheat, egg, soy, sesame, sulphite)

Fish

Korean king prawn bao

(Crustacean, wheat, dairy, eggs, soy, sesame, sulphite)

Jamaican saltfish fritters with a spicy tomato salsa & lime mayonnaise

(Fish, eggs, wheat, sulphite)

Dessert

Pistachio & raspberry doughnut

(Dairy, eggs, wheat, nuts)

Honeycomb chocolate brownies

(Wheat, dairy, eggs, soy)

Finger Food

1000' Layer potatoes, chive aioli & nduja (PB)

(Sulphites)

Plant-base sausage rolls, tomato chutney & mustard (PB)

(Wheat, soy, mustard, sulphites)

Vegetable samosa chaat, coconut yoghurt, coriander chutney, mango & pomegranate

Buttermilk chicken with banana ketchup

(Wheat, dairy, soy, fish, sulphites)

Spicy lamb kofta wrap, tamarind, pomegranate riata

(Wheat, dairy)

Furikake hake goujons, ponzu mayo

(Wheat, fish, soy, sesame)

Marinated king prawns, toasted peanuts, coconut & turmeric sauce

(Crustacean, peanut, soy, sesame)

Sushi Board

Shitake mushroom

Pumpkin croquette

Salmon & avocado

Spicy Tuna

Chicken katsu

Teriyaki chicken

Fine Dining



Three Course Menu

Please choose one starter, one main course and one pudding for the group and advise us of any dietary requirements.
Our fine dining menu is served with Fairtrade coffee and petits fours

Starter

Smoked couscous, glazed forest mushroom, pickled salsify, hazelnut puree, toasted buckwheat & black garlic dressing (PB)
(Wheat, nuts, sulphites)

Green gazpacho, burrata, heritage tomatoes & black olive crumbs
(Dairy, celery, sulphite)

Roasted sweet potato, fennel, blue cheese croquette, apple & sultana chutney with calvo nero and sweet potato puree
(Wheat, dairy, eggs, sulphites)

English pea, broad bean and whipped feta tart with lemon thyme, almond puree and pea tendrils
(Wheat, dairy, eggs, nuts, sulphite)

Confit duck terrine, fig, pistachio, fig leaf dressing
(Wheat, nuts, celery, sulphites)

Seared scallop, caramelised cauliflower puree, apple & toasted hazelnuts
(molluscs, dairy, nuts, sulphites)

Cured sea trout, horseradish cream beetroot & lovage oil
(fish, dairy, sulphites)

Cured Loch Duart salmon tartare, miso mayonnaise pickled cucumber, quinoa & radish
(fish, wheat, soy, sesame)

Main course

Butternut squash tart with vanilla poached figs, pumpkin seed granola & parmesan shavings with roasted delicata pumpkin
(Wheat, dairy, eggs, sulphites)

Ballontine of chicken with a mushroom & chestnut farce wrapped in pancetta served with a farro & sweetcorn ragu and girolle mushrooms
(Wheat, dairy, celery, sulphites)

Duck breast, confit leg terrine, chanterelle mushrooms & blackberries
(Celery)

Roast Hake in a pea, leek, potato & pancetta broth with summer vegetable salsa
(Fish, dairy, sulphites)

Herb crusted lamb rump, turnip puree, salsify, radish & almond
(wheat, dairy, celery, nuts, sulphite)

Cornish sole with cauliflower, grapes, almonds & curry
(Fish, dairy, nuts, sulphite)

Loch Duart salmon, with shellfish, asparagus & sea vegetables
(Fish, dairy, sulphites)

Dessert

Chilled vanilla rice pudding, with caramelised rice crispies & rhubarb gel (PB)
(Wheat, soy)

Textures of chocolate orange
(Wheat, dairy, eggs, soy, nuts)

Rum baba, green apple sorbet & pickled blackberries
(Dairy, wheat, eggs, sulphite)

Elderflower jelly with a vanilla mousse & raspberries
(Wheat, dairy, eggs, sulphite)

White chocolate mousse, poached peach, seasonal berries & oat crumble
(Wheat, dairy, eggs,)

Lime cheesecake cream, pavlova, lime curd & blueberries
(Eggs, wheat, dairy)