



CHRISTMAS & EVENTS PACK 2017



Find Us

21A Foley Street
London W1W 6DS

FITZROVIA SEAFOOD SHACK

Get in Touch

020 7436 0921
fitzrovia@bonniegull.com



FACT SHEET

Fitzrovia Covers

26

Non-exclusive Bookings

Up to 6 per group

Standard Menu

Daily changing winter a la carte

Exclusive Hire

Up to 26

Exclusive Hire Menu

£40 Sharing Menu / £50 Set Menu

FITZROVIA

£40p/p Sharing Menu

We only use daily fresh fish and seafood from British day-boats, along with the finest local produce, as such these menus change on a daily basis according to the day's catch, weather conditions at sea and seasonality.

Starters

Choice of One of the following per Guest

Secret Smokehouse salmon, blood orange & red onion marmalade, salmon keta, melba toast

Confit Norfolk corn fed chicken & leek terrine, taramasalata, toasted hazelnuts

Dorset cockles, roast garlic, samphire, truffle oil

Pine baked celeriac, raisins, toasted pine nuts, mustard cream (v)

Sides

Selection for the Table

Leek and Isle of Mull cheddar gratin

Roast heritage new potatoes

Skinny fries, rosemary salt

Shack salad

Mains

Choice of One of the following per Guest

Whole Selsey cock crab, dressed brown meat, legs to crack, winter salad

Whole Plymouth plaice, roasted iron bark pumpkin, devilled shrimp butter, wilted spinach

Vegetarian Haggis croquette, smoked mash potato, buttered seasonal greens, onion gravy (v)

Grilled Highland Estate venison rump, smoked mash potato, crispy kale, bordelaise sauce

Whole Looe brill, Selsey brown crab velouté, brussel tops, chestnut puree, hazelnuts

Desserts

Choice of One of the following per Guest

Whisky and marmalade sticky toffee pudding, vanilla ice cream

Bonnie Gull mince pie, clotted cream

Selection of British cheeses (£4 supplement)

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements. An optional 12.5% service charge will be added to your bill





FITZROVIA

5 Course Menu £50p/p

We only use daily fresh fish and seafood from British day-boats, along with the finest local produce, as such these menus change on a daily basis according to the day's catch, weather conditions at sea and seasonality.

Glass of Bubbly on Arrival

Oysters

One of Each per Guest

Achill Rock (Grade II)
Porthilly Rock (Grade II)
Dorset Rock (Grade II)

Starters

Choice of One of the following per Guest

Secret Smokehouse salmon, blood orange & red onion jam, melba toast

Confit Norfolk corn fed chicken & leek terrine, taramasalata, toasted hazelnuts

Isle of Man queen scallops, pork fat and herb gratin, preserved lemon purée

Bonnie Gull bouillabaisse, Dorset shellfish, rouille & crouton

Pine baked celeriac, raisins, toasted pine nuts, mustard cream (v)

Mains

Choice of One of the following per Guest

Grilled Highland Estate venison rump, smoked mash potato, crispy kale, bordelaise sauce

Whole Plymouth Plaice, roasted iron bark pumpkin, devilled shrimp butter, wilted spinach

Schiehallion beer battered North Sea haddock, beef dripping chunky chips, tartar sauce, mushy peas

Roast Cornish Hake, cauliflower purée, confit duck leg croquette, brussel sprouts, ink aioli

Vegetarian Haggis croquette, smoked mash potatoes, buttered seasonal greens, onion gravy (v)

Desserts

Choice of One of the following per Guest

Cranberry, apple & cinnamon white chocolate crumble

Whisky & marmalade sticky toffee pudding, vanilla ice cream

Bonnie Gull mince pie, clotted cream

Selection of ice creams & sorbets

Selection of British cheeses (£4 supplement)

Selection of Coffee Filter Coffee / Teas

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements. An optional 12.5% service charge will be added to your bill



DECEMBER EXCLUSIVE HIRE

Minimum Spend Fitzrovia

	Mon	Tues	Weds	Thurs	Fri	Sat	Sun
Lunch	£1.2k	£1.5k	£2k	£2k	£2.5k	£1.5k	£1.5k
Dinner	£2k	£2.5k	£2.5k	£3k	£3.5k	£3.5k	£2k

*20% reduction on private hire minimum spend at Bonnie Gull Fitzrovia in January.



Find Us

22 Bateman Street
London W1D 3AN

SOHO SEAFOOD SHACK

Get in Touch

020 7734 6676
soho@bonniegull.com



FACT SHEET

Soho Covers

20

Bookings

Up to 12

Standard Menu

Daily changing

Christmas Menu

Sharing Menu; 3 courses; £40

SOHO

£40p/p Sharing Menu

We only use daily fresh fish and seafood from British day-boats, along with the finest local produce, as such these menus change on a daily basis according to the day's catch, weather conditions at sea and seasonality.

A Rock Oyster each on arrival

Starters

Choice of One of the following per Guest

London Fields smoked salmon, house made spelt bread, wasabi butter

Curried wild Hayle mussels

Selsey crab, celeriac, crisp cavalo nero

Mains

To Share

Chargrilled whole Looe turbot to share, spiced butter

Seasonal vegetables

Desserts

Choice of One of the following per Guest

Candied fruit sponge, brandy anglaise, nut brittle

Cheese & house made oatcakes

Ice cream & Sorbets

Should you have any food allergies or intolerances please do not hesitate to speak to a member of staff about your requirements. An optional 12.5% service charge will be added to your bill





VOUCHERS

Give your colleagues, friends and family a fishy treat this Christmas with a Bonnie Gull voucher

GIFT VOUCHER

FROM:
Alex Hunter

TO:
Danny Clancy

AMOUNT, £
£100

EXPIRES
01 / 07 / 2016

*This voucher can be redeemed at any Bonnie Gull restaurant for lunch, dinner or drinks.
Not to be used in conjunction with any other offer.*

APPROVED BY:
R.H.

WWW.BONNIEGULL.COM





CONTACT

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*Please note, all Christmas bookings require a £10 deposit per person, with a 48hr cancellation fee.