



THE NED

CITY OF LONDON

DRINKS RECEPTION MENU

Autumn / Winter 2024

CONTENTS

Canapés	4
Bowls	6
Wines	10
Spirits	12
Soft Drinks	14
Cocktails	16



Eating & Drinking

CANAPÉS

£35 for 5 canapés per person or £70 for 10 canapés per person

COLD

Sweetcorn and tomato concassé, avocado, basil cracker (pb)

Coronation chickpea, lentil crisp, smoked paprika (pb)

Beetroot cured quail eggs, pumpernickel, truffle mayonnaise (v)

Ahi tuna, kimchi mayonnaise, jalapeno, seaweed cracker

Taramasalata, blini, cream cheese, dill

Goat cheese mousse, fig jam, pancetta, wafer

Vegetable roll, mango, coriander, mango chutney (pb)

Native lobster, Marie Rose sauce, croustades

Steak tartar, egg yolk puree, beer cracker

Smoked salmon crispy nigiri, wasabi yoghurt

HOT

Montgomery cheddar croquette, garlic mayonnaise (v)

Cumberland scotched egg, piccalilli gel

Beef sirloin, Yorkshire pudding, onion jus

Crab & kimchi gyoza, ginger ponzu sauce

Crispy Gochujang chicken, chives

Confit duck dumpling, lemon grass & chilli jam

Peterhead cod croquettes, sriracha mayo

Potato & onion samosa, apple & date chutney (pb)

Tempura tiger prawn, chilli & soy glaze

Crispy polenta, tomato & olive tapenade (pb)

DESSERT

Black Forest gateau

Lemon meringue tart (v)

Chocolate, salted caramel choux bun (v)

Passion fruit, coconut mousse, candied pineapple (pb)

Winter spice custard tart, citrus compote (v)

British apple crumble tarte (v)

v = vegetarian, *pb* = plant based

BOWLS

Please choose 3-5 bowls to be served to all guests

COLD	
Celeriac panna cotta, mushroom fricassée (pb)	10
Smoked chicken Caesar salad, croutons, anchovies, parmesan	10
Heritage beetroots, goats cheese mousse, pumpkin seed granola	11
Burrata Pugliese, Delica pumpkin, pumpkin seeds, sage pesto	10
Bloody Mary cured salmon, gem, pickled cucumber, citrus yoghurt	12
Confit duck bao, cucumber, spring onions, hoisin sauce	11
Mozzarella “nodini”, heritage baby tomatoes, basil pesto (v)	11
Lobster brioche, avocado, cucumber & tomato concassé, Marie Rose sauce	12
Roasted artichoke, “cream cheese,” artichoke crisps, citrus dressing (pb)	11
White endive salad, green apples, grapes, gorgonzola dressing	12

HOT	
Saffron arancini, scamorza, parmesan fondue, truffle (v)	12
Spiced cous cous, vegetables tajine, coconut yogurt (pb)	10
Dirty halloumi fries, nacho cheese sauce, pickled jalapenos (v)	10
Baked cod, potato foam, black olive crumb	11
Shepherd’s pie, egg yolk potatoes, rosemary jus	11
Sea bass fillet, pumpkin purée broccoli, sundried tomato dressing roquette	12
Potato gnocchi, ratatouille, Parmesan cream, basil (pb)	10
Gochujang chicken, cucumber, carrot, coriander pickle	11
Crispy chilli beef, bean sprouts, noddle salad, soy dressing	12
Whole tail scampi, tartar sauce, peas, tendrils shoots	12

DESSERT	
Orange star anise posset, crème fraiche (v)	9
Classic tiramisu (v)	9
Winter berry compote, yoghurt foam (pb)	9
Tonka bean panna cotta, clementine (v)	9
Pumpkin choux, warm chocolate sauce (v)	9
Chocolate foam, ginger jelly (v)	9

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WINES

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV	53
Thienot, Brut NV	85
Thienot, Brut NV Magnum	175
Nyetimber, Brut NV	95
Thienot Rose, Brut NV	100
Delamotte, Brut NV	110
Billecart Salmon Reserve, Brut NV	120
Ruinart, Brut NV	135
Perrier Jouet, Brut NV	145
Louis Roederer, Collection Brut NV	150
Bollinger Cuvee Special, Brut NV	170
Billecart Salmon Rose, Brut NV	185
Perrier Jouet Blanc de Blancs, Brut NV	195
Laurent Perrier Rose, Brut NV	240
Nyetimber 1086, Brut Vintage	250
Belle Epoque, Perrier Jouet, Brut 2014	320
Dom Perignon, Brut Vintage	395

WHITE

Chardonnay Sauvignon, La Croix Belle, Cotes de Thongue, France	39
Grillo, Feudo Arancio, Sicily, Italy	41
Picpoul de Pinet, Domaine Beauvignac, Languedoc, France	44
Viognier ‘Iles Blanches’, Cellier des Chartreux, Rhone, France	46
Muscadet sure Lies 'Vieilles Vignes', Chateau Ragotiere, Loire, France	48
Verdejo, Rueda, Jose Pariente, Spain	49
Sauvignon Blanc, Castel Firmian, Trentino, Italy	50
Chardonnay, Cycles Gladiator, California, USA	55
Sauvignon Blanc, Lawson's, Marlborough, NZ 23	58
Riesling Trocken, Dr Fischer, Mosel, Germany	59
Gavi di Gavi ‘La Meirana’, Broglia, Piemonte, Italy	62
Macon Charnay, Gueugnon-Remond, Burgundy, France	65
Old Vines Chenin Blanc, Kloof Street, Coastal Region, South Africa	64
Gruner Veltliner ‘Rosshimmel’, Mittelbach, Kremstal, Austria	68
Albarino, Pazo Senorans, Rias Baixas, Galicia, Spain	69
Etna Bianco, Pietradolce, Sicily, Italy	72
Chablis, Domaine Defaix, Burgundy, France	76
Rully ‘Les Villeranges’, Domaine Faiveley, Burgundy, France	82
Sancerre Vieilles Vignes, Domaine JM Roger, Loire, France	89
Pouilly-Fuisse, Pierre Desroches, Burgundy, France	115
Mersault 'Vieilles Vignes', Belicard, Burgundy, France	155
Chassagne-Montrachet 1er Cru, Burgundy, France	190

ROSE

Lady A, Provence IGP, France	49
Cotes de Provence 'Heritage', Carte Noire, France	62
Rose et Or, Chateau de Minuty, Provence, France	95

RED

Syrah Merlot, La Croix Belle, Cotes de Thongue, France	39
Montepulciano d’Abruzzo Barrique, Itinera, Abruzzo, Italy	41
Cabernet Merlot, Babylon's Peak, Paarl, South Africa	44
Minervois, La Curiosity, Languedoc, France	48
Cotes du Rhone Vieilles Vignes, Domaine Espigouette, France	50
Malbec Reserve, Domaine Bousquet, Mendoza, Argentina	52
Pinot Noir, Cycles Gladiator, California, USA	56
Chateau de Ricaud Merlot, Cadillac Cotes de Bordeaux, France	60
Vino Nobile di Montepulciano, La Braccasca, Tuscany, Italy	65
Fleurie Vieilles Vignes, Madone, Beaujolais, France	69
Rioja Reserva, Marques de Murrieta, Spain	74
Shiraz, Langmeil, Barossa Valley, Australia	75
Chateau Rahoul, Graves, Bordeaux, France	76
Bourgogne Pinot Noir, Domaine Pillot, France	78
Le Volte dell' Ornellaia, Bolgheri, Italy	82
Cabernet Sauvignon '815', Joel Gott, California	89
Chateau Boutisse, St Emilion Grand Cru, France	95
Chateauneuf-du-Pape, Domaine de Beaugrenard, Rhone, France	120
Othello Cabernet, Christian Moueix, Napa Valley, California	135
Barolo 'Gallinotto', Mauro Molino, Piemonte, Italy	150
Chateau Cantenac Brown, Margaux, Grand Cru Classe, France	190
Tignanello, Tuscany, Italy	310

DESSERT WINE

Moscato, Dindarello, Maculan, Veneto, Italy (37.5cl)	45
Sauternes, La Fleur d’Or, France (37.5cl)	55
Tokaji Aszu "5 Puttonyos", Disznoko, Hungary (50cl)	95

PORT

Quinta de Ervamoira Single Quinta 10 yo Tawny (50cl)	55
Grahams LBV Port	65
Ramos Pinto, Vintage Port	145

Vintages available on request

SPIRITS

VODKA	
42 Below <i>(house)</i>	11.5
Ketel One	12.5
Grey Goose	13
Belvedere	13.5
GIN	
Bombay Sapphire <i>(house)</i>	11.5
Bombay Sapphire Premier Cru	14
Hendricks	13.5
Tanqueray 10	13.5
Malfy Con Arancia	13.5
Monkey 47	14.5
TEQUILA	
Gran Centenario Plata <i>(house)</i>	11.5
Patron Silver	12
Patron Reposado	14.5
Patron Anejo	15.5
RUM	
Bacardi 8yo <i>(house)</i>	12
Diplomatico Reserva Exclusiva 12yo	13.5
Santa Teresa 1796	16

WHISKEY	
Glenmorangie 10yo	11.5
Johnnie Walker Black Label <i>(house)</i>	12.5
Talisker 10yo	14
Nikka from the Barrel	15
Oban 14	19
Lagavulin 16	21
Highland Park 18yo	30
Macallan 18yo Sherry Cask	58
AMERICAN WHISKEY	
Woodford Reserve <i>(house)</i>	11.5
Maker's Mark	12.5
Gentleman Jack	12
Woodford Reserve Double Oak	14.5
Angel's Envy	16
BRANDY	
Remy Marin VSOP	11.5
Remy Martin XO	40
BOTTLED BEER	
Lucky Saint <i>(non-alcoholic)</i>	5.5
Brooklyn Lager	6.5
Peroni Red	6.5
Camden Hells	6.5
Peroni Nastro Azzurro <i>(gluten-free)</i>	6.5
Curious Session IPA	6.5

COCKTAILS

Please pre-select up to three cocktails to be served to all guests

The Alderman	16
<i>Dalmore 12yo, Mozart dark chocolate, orange bitters, chocolate bitters</i>	
Aldgate Orchard	16
<i>42 Below, pear, lemon, cinnamon, apple cider</i>	
Wharfside Wallbanger	16
<i>Bombay Sapphire, orange, lemon, licorice, soda</i>	
Moorgate Mule	16
<i>Bacardi 8yo, mixed berries, lime, agave, ginger ale</i>	
Mozartini	16
<i>42 Below, Baileys, Mozart dark chocolate</i>	
Worshipful Sour	16
<i>Bombay Sapphire, Campari, elderflower, lemon, cranberry</i>	

HOUSE TONICS

Eastern Standard	16
<i>42 Below or Bombay Sapphire, cucumber, lime, mint</i>	
Soho Mule	16
<i>42 Below, house ginger, lime, soda</i>	
Picante De La Casa	16
<i>Patron Reposado, agave, lime, coriander, chilli</i>	



MIXERS & SOFT DRINKS

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Coke Zero	3.5
Lemonade	3.5
Tonic	3.5
Soda	3.5
Ginger Beer	3.5
Ginger Ale	3.5
Mineral Water (75cl)	6
Sparkling Water (75cl)	6

JUICE

Apple	4
Orange	4
Grapefruit	4
Pineapple	4
Cranberry	4

NON-ALCOHOLIC COCKTAILS

Fresh Ginger	8
<i>Ginger, citrus, honey, ginger ale</i>	
Panoma	8
<i>Pentire, grapefruit soda</i>	
Pink Spritz	8
<i>Martini Vibrante, grapefruit, agave, citrus, soda</i>	
Vibrante Spritz	8
<i>Martini Vibrante, tonic water, lemon</i>	

PUNCHY DRINKS

Peach, Ginger and Chai spice	6
Yuzu, Cucumber and Rosemary	6
Blood orange, Bitters and Cardamon	6



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