

Celebrate the
festive season

MT
ménagerie

YOU ARE
So Fucking
Good





The best way to celebrate the festive season in style, our exclusive spaces set the scene for any event no matter what the occasion.

We offer an array of menus to suit your requirements as well as full venue dressing services as well as performance and event production.

Mr The Lion





The Bar *Hideaway*

This show stopping space hosts up to 100 guests standing or 20 guests for seated dining.

PERFECT FOR

A Cocktail Party
Networking
Pop Up Shop

ADDITIONAL INFORMATION

Option of a private bar service or tray drinks.

Opportunity to brand one of Menagerie's most well known photo moments, the play area frames & bath tub.

Our events team can arrange pop up performances, character actors, dessert tables, beer pong, shisha lounge set up, human champagne tables & late night snacks or add ons to suit your requirements.



The Bar

Our Bar space hosts up to 350 guests standing or 50 guests for seated dining.

PERFECT FOR

A Cocktail Party

Staff Parties

Corporate Events

Networking Events

Seated Dining

ADDITIONAL INFORMATION

Option of a private bar service or tray drinks.

Opportunity to brand one of Menagerie's most well known photo moments, the play area frames & bath tub.

Events here enjoy a lively atmosphere.

Our events team can arrange pop up performances, character actors, dessert tables, beer pong, shisha lounge set up, human champagne tables & late night snacks or add ons to suit your requirements.



The Restaurant

Our Restaurant Space hosts up to 250 guests standing or 100 guests for seated dining.

PERFECT FOR
A dining experience & show on our famous catwalk
A Cocktail Party | Staff Parties | Corporate Events
Networking Events | Charity Lunches
Fashion Shows | Brand Launches

ADDITIONAL INFORMATION

The area enjoys private bar service or option of tray drinks.

We would recommend cocktail style events with canapés, bowl food or a buffet in the Bar.

Opportunity to brand one of Menagerie's most well known photo moments, the play area frames & bath tub.

Our events team can arrange full show team (featuring aerial acts, dancers & fire performers or something bespoke to your party), pop up performances, character actors, dessert tables, beer pong, shisha lounge set up, human champagne tables and late night snacks.

It can also include use of the private dining room also.

The restaurant can be curtained off for privacy.

Set the scene and use the catwalk for a sparkler show or dessert delivery.



PRIVATE *Dining Room*

Our Private Dining Room hosts up to 40 guests standing or 24 guests for seated dining.

PERFECT FOR

- A Dining Experience
- A Cocktail Party
- Staff Parties
- Corporate Events
- Intimate Brand Launches for Influencers

ADDITIONAL INFORMATION

- Full Visibility of the catwalk.
- The restaurant can be curtained off for privacy.
- Room can be branded to suit the event.

FESTIVE PARTY MENU

2023

For parties of 7 guests or more.

7 days a week.

Parties of up to 6 guests may order
from this menu on the day.

We ask all of your guests to order in advance
and require pre-orders no later than two weeks
prior to your event.

A VERY
Menagerie
Christmas

Canapés

6 Varieties ~ £40 per guest

Truffle Mac'n'Cheese

*Creamy Cheddar Cheese with Truffle Oil
and Truffle Shavings*

Seared Scallops

*Bacon & Apple Compote with a Maple
Bourbon Reduction*

Chicken Yakatori / Salt & Pepper Tofu

Caramelised Ginger & Soy Marinade,

Stuffed Pigs in Blankets

Herb Sausage Stuffing

Chicken Lollipops

*Coriander Mayo, Chilli
& Spring Onion*

Sticky Bao Bun (VG)

Tofu, Asian Slaw, Hoisin Glaze

Caulipops (V)

*Cauliflower Lollipops,
Harumaki Dressing*

Gourmet Sliders

Vegetarian Version also Available

Tempura Prawns

Garlic Aioli

Crunchy Rice Cakes

Tuna Tartare, Wasabi and Tobiku

Mini Lobster Mac & Cheese

Tofu & Mushroom Lettuce Cups (VG)

Hoisin Ginger and Spring Onion

Salted Caramel Profiteroles (V)

Assiette Dessert Board

Chocolate Brownie S'mores (VG)

V ~ Vegetarian VG ~ Vegan

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present in our food and beverages. Due to the way our food and beverages are prepared it is not possible to guarantee the absence of allergens in our products.

A discretionary service charge of 10% will be added to your bill all of which is distributed to the team.

Christmas Menu

£60 per person

APPETISERS

Truffle Macaroni & Cheese (V)

*Creamy Cheddar Cheese with Truffle Oil
and Truffle Shavings*

Tempura Prawns

Garlic Aioli

Duck Croquettes

Drizzled in Honey Truffle

Festive Gourmet Sliders

Brie, Maple Bacon, Cranberry Sauce

Sticky Bao Bun (VG)

Tofu, Asian Slaw, Hoisin Glaze

MAIN PLATES

Traditional Chicken Supper

*Babes in Blankets, Honey Glazed Carrots & Parsnips,
Roast Potatoes, Sage & Chestnut Stuffing, Homemade Gravy*

Spiced Winter Vegetables En Croute (V)

Leeks, Creamy Cheddar & Spicy Sweet Potato

Roasted Stuffed Cauliflower (VG)

*Rosemary & Sea Salt Potatoes,
Sage Stuffing, Salsa Verde*

Menagerie Miso Salmon

Sticky Chilli Rice, Roasted Soy Broccolini, Pickled Ginger

Prime Ribeye

*Parmesan Truffle Fries,
Creamed Spinach, Bernaise Sauce*

DESSERT

Cookie Pie (V)

*Warm Chocolate Chip Cookie,
White Fluff, Vanilla Ice Cream,
Chocolate & Caramel Sauce*

Chocolate Brownie S'more (V)

*Chocolate Brownie with Vegan Marshmallow
& vanilla*

Salted Caramel Profiteroles (V) Chocolate

*Caramel Drizzle,
Sparkly Fairy Dust*

V ~ Vegetarian VG ~ Vegan

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present in our food and beverages. Due to the way our food and beverages are prepared it is not possible to guarantee the absence of allergens in our products.

A discretionary service charge of 10% will be added to your bill all of which is distributed to the team.

Vegan Menu

For parties of 7 guests or more. 7 days a week.

Parties of up to 6 guests may order from this menu on the day.

We ask all of your guests to order in advance and require pre-orders no later than two weeks prior to your event

APPETISERS

Tofu & Mushrooms

Lettuce Cups (VG)

*Tempura, Salt and Pepper
Seasoning, Hoisin*

Sticky Bao Bun (VG)

Tofu, Asian Slaw, Hoisin Glaze

MAIN COURSE

Vegan Roast Dinner (VG)

*Roast Potatoes, Sage & Onion Stuffing Balls,
Winter Vegetables, Cranberry Sauce
& Vegan Gravy*

Roasted Stuffed Cauliflower (VG)

*Rosemary & Sea Salt Potatoes,
Sage & Chestnut Stuffing, Salsa Verde*

DESSERT

Chocolate S'more (VG)

*Chocolate Brownie with Vegan
"Marshmallow" & Vanilla*

V ~ Vegetarian VG ~ Vegan

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present in our food and beverages. Due to the way our food and beverages are prepared it is not possible to guarantee the absence of allergens in our products.

A discretionary service charge of 10% will be added to your bill all of which is distributed to the team.



ménagerie
