

## THE NARROW

LIMEHOUSE

With panoramic views of the river Thames, The Narrow restaurant, bar and terrace serves simple but elegant food sourced from the best British and European artisan produce.

[Find out What's On](#)

[Discover our Event Spaces](#)

### Groups & Private Dining Menus – [View](#)

*Festive Menu From £40pp*

*Menus From £30pp*

*Host Your Roast From £35pp*

### Standing Event Menus – [View](#)

*Canapés From £15pp*

*Winter Terrace From £35pp*

*Bar Snacks From £5*

### Meeting Menus – [View](#)

*Breaks From £5pp*

*Day Delegate Rate From £45pp*

### Wine & Drinks List – [View](#)

Our restaurant menus can also be arranged for private dining and groups, on a bespoke basis and are subject to availability – [View](#)

To make an enquiry call 0207 592 1373 or email

[groupsandevents@gordonramsay.com](mailto:groupsandevents@gordonramsay.com)

[www.thenarrow.co.uk](http://www.thenarrow.co.uk)

44 Narrow Street, London, E14 8DP

0207 592 7950

All of our food and beverage prices are inclusive of VAT at the current rate. Please note that dishes are subject to seasonal changes and market availability

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and a 15% discretionary service charge in the Private Dining Rooms will be added to your final bill.

## GROUPS & PRIVATE DINING MENUS

[\[View more menus\]](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

### FESTIVE GROUP & PRIVATE DINING MENU

Available from 23 Nov- 24 Dec 2015

Cream of leek and parsnip soup with white truffle oil  
Venison and juniper terrine with cranberry and Cumberland sauce  
Isle of Mull marinated salmon with ginger, orange and fennel salad

Fresh orecchiette with squash, porcini and Pecorino  
Chorizo crusted cod with butter beans and samphire broth  
Herb-stuffed free range turkey breast with Brussels sprouts, roast potato and cranberry sauce  
10oz Aberdeenshire rib-eye with mash potato and green peppercorn jus + £2.50

Sticky toffee pudding with Purbeck banana ice cream  
Chocolate and chestnut yule log with Christmas pudding ice cream  
Pear and blackberry crumble with clotted cream ice cream  
Chef's cheese selection

**£40.00 per guest**

**Enhance your experience with an addition of:**  
Chef's selection of canapés **£10.00 per person**  
Additional cheese course **£7.50 per person**  
Tea/Coffee and mince pies **£2.50 per person**  
Christmas crackers and take away gift **£5 per person**

### MENU ONE

Menu not available from 23 Nov- 24 Dec 2015

Beetroot cured salmon, dill and horseradish cream  
Free-range pork terrine with pickles  
Cream of leek and parsnip soup with white truffle oil

Chorizo crusted cod fillet with butter beans, tomato and samphire  
Orecchiette pasta, roast ceps, squash and Parmesan  
Dingley Dell pork belly with caramelised apple and buttered spring greens  
Aberdeenshire rib-eye steak with hand cut chips and red wine jus +£7.50

Lemon tartlet with fresh redcurrants  
Caramelised rice pudding with mulled wine prunes  
Nougat parfait with raspberries  
Chef's cheese selection with home-made oatcakes and chutney +£4.50

**£30.00 per guest**

**Enhance your experience with an addition of:**  
Chef's selection of canapés **£10.00 per person**  
Additional cheese course **£7.50 per person**  
Tea/Coffee **£3.00 per person**

[\[View more menus\]](#)

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

### MENU TWO

Ginger cured salmon fillet with orange and fennel  
Cream of leek and parsnip soup with white truffle oil  
Smoked duck breast with chicory, pear and hazelnut

Chorizo crusted cod fillet with butter beans, tomato and samphire  
Orecchiette pasta, roast ceps, squash and Parmesan  
Windsor Estate pheasant with braised red cabbage and red wine jus  
Aberdeenshire rib-eye steak with hand-cut chips and red wine jus +£5.00

Nougat parfait with raspberries  
Pear and blackberry crumble with clotted ice cream  
Sticky toffee pudding with banana ice cream  
Chef's cheese selection with home-made oat cakes and chutney +£4.50

**£35.00 per guest**

**Enhance your experience with an addition of:**  
Chef's selection of canapés **£10.00 per person**  
Additional cheese course **£7.50 per person**  
Tea/Coffee **£3.00 per person**

### MENU THREE

Burrata di Puglia and pomegranate bruschetta  
Venison and juniper terrine with cranberry and Cumberland sauce  
Ginger cured salmon fillet with orange and fennel

Chorizo crusted cod fillet with butter beans, tomato and samphire  
Orecchiette pasta, roast ceps, squash and Parmesan  
Welsh lamb rump with Jerusalem artichoke and Castello lentils  
Aberdeenshire rib-eye steak with hand cut chips and red wine jus

Sticky toffee pudding with banana ice cream  
Lemon tartlet with fresh redcurrants  
Nougat parfait with raspberries  
Chef's cheese selection with home-made oatcakes and chutney

**£40.00 per guest**

**Enhance your experience with an addition of:**  
Chef's selection of canapés **£10.00 per person**  
Additional cheese course **£7.50 per person**  
Tea/Coffee **£3.00 per person**

## GROUPS & PRIVATE DINING MENUS

The number of dishes your guests will be able to choose from on the day may vary depending on the size of your party

### HOST YOUR ROAST

Available only in the River Room

Guests can choose on the day one starter and one dessert from the list below, the main course is a sharing dish to be pre-ordered:

Cream of leek and parsnip soup with white truffle oil

Ginger cured salmon fillet with orange and fennel

Smoked duck breast with chicory, pear and hazelnut

Burrata di Puglia and pomegranate bruschetta

Venison and juniper terrine with cranberry and Cumberland sauce

#### Host Your Roast (selection of 3 available on request)

Dingley Dell pork loin

Free-range chicken

Aberdeenshire sirloin

*Served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy*

Caramelised rice pudding with mulled wine prunes

Sticky toffee pudding with banana ice cream

Nougat parfait with raspberries

Chef's cheese selection with home-made oatcakes and chutney +£4.50

**£35.00 per guest**

### WINTER CANAPÉ MENU

Available Monday to Friday

Marinated herring and cucumber crostini

Cured salmon with horseradish blini

Smoked haddock fish cakes

Dingley Dell baby pork sausage with mustard glaze

Smoked duck, red onion marmalade and chicory

Scottish quail egg and HP sauce

Ricotta stuffed potato gnocchi with walnut pesto

Goat's curd and leek tartlet

Burrata and pomegranate bruschetta

Marzipan cake pop

Macaroon

Lemon tartlet and berries

**5 canapés for £15,  
10 canapés for £20  
12 canapés for £24**

### BAR SNACKS

15 guests minimum - 250 guests maximum

Pulled pork and apple sauce £6.00

Dingley Dell baby sausage with mustard  
and honey glaze £6.00

Welsh rarebit with garlic and thyme vinegar £6.00

Burrata and pomegranate bruschetta £6.00

Smoked salmon and cucumber crostini £6.00

Scotch egg £5.00

Chef's cheese selection with home-made oatcakes  
and chutney £10.50

### WINTER TERRACE MENU

Prawn cocktail

Venison terrine with pickled beets

Soused herring and cucumber on rye bread

Sage scented turkey burger with Fontina and squash

Swedish meatball slider with cranberry sauce

Ramson sausage in potato pancake bread

Salmon cake with mustard dill sauce

Spiced red cabbage with blueberry

Apple, beetroot and potato salad with dill

Cauliflower gratin with Jarlsberg cheese

Marshmallow mountain with chocolate fondue

Caramelised rice pudding with cinnamon pears

Baked apple with honey and ginger

Pear and blackberry crumble

**£35.00 per person**

### MEETING BREAKS

Selection of tea and coffee with assorted biscuits

**£5.00 per person**

Selection of tea and coffee with assorted pastries

**£7.00 per person**

Selection of tea and coffee with assorted cakes

**£7.00 per person**

### DAY DELEGATE RATE

Room hire from 9.00am to 4.30pm

Tea, coffee and pastries on arrival

Mid-morning break to include tea, coffee and biscuits

Working lunch

Mid-afternoon break to include tea, coffee and biscuits

Mineral water and cordials throughout the day

**£45.00 per person**

### CHAMPAGNE & SPARKLING WINE

Prosecco Brut, Jeio, Bisol, Italy NV	750ml	£37.00
Chapel Down Rosé Brut, Kent NV		£44.00
Ayala, Brut Majeur NV		£48.50
Bollinger, Special Cuvée NV		£75.00

### WHITE WINE

Trebbiano, Vinvita, Italy 2013		£19.00
Pinot Grigio, Trefili Terre degli Oesci, Italy 2014		£23.00
Côtes de Gascogne, Domaine Menard, France 2013		£24.00
Sauvignon Blanc, The Crossings, New Zealand 2014		£29.00
Bacchus Reserve, Chapel Down, England 2013		£32.00
Chardonnay, Vasse Felix, Australia 2013		£34.00
Pinot Gris, Mount Difficulty, New Zealand 2013		£37.00
Chablis, Prieuré Saint- Côme, France 2013		£40.00
Chardonnay, Kumeu River, New Zealand 2011		£55.00

### ROSE WINE

Reserve de Gassac Rosé, France 2014	750ml	£23.00
English Rose, Chapel Down, England 2013		£29.00

### RED WINE

Merlot, Les Clairieres, France 2013		£19.00
Sangiovese, Ortonese, Italy 2013		£22.00
Cabernet Franc, Raats, South Africa 2013		£25.00
Malbec, Bodegas Gouguenheim, Argentina 2013		£29.00
Cabernet Sauvignon, Los Vascos, Chile 2012		£30.00
Rioja Reserva, Dinastia Vivanco, Spain 2008		£37.00
Château Gachon, St Emilion, France 2010		£38.00
Rully, JB Ponsot, France 2012		£45.00
Allées de Cantemerle, Château Cantemerle, France 2009		£55.00

### SWEET WINE & PORT

Monbazillac, L'Ancienne Cure, France 2011 (375ml)	Bottle	£21.00
Tokaji 5 Puttonyos, Royal Tokaji Co, Hungary 2008 (500ml)		£51.00
Late Bottled Vintage, Fonseca, Portugal 2008		£36.00

### OTHER DRINKS

Beer from	£4.50
House Sprits (35ml) from	£3.95
Cocktails from	£8.95
Mineral water from	£2.50
Soft Drinks from	£2.40
Tea & Coffee from	£2.50