

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

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**

GROUPS & PRIVATE DINING MENUS

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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

STANDING EVENT MENUS

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 MENUS

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

WINE & DRINKS LIST

CHAMPAGNE & SPARKLING WINE

Prosecco Brut, Jeio, Bisol, Italy NV

Chapel Down Rosé Brut, Kent NV

Ayala, Brut Majeur NV

Bollinger, Special Cuvée NV

WHITE WINE

Trebbiano, Vinvita, Italy 2013

Pinot Grigio, Trefili Terre degli Oesci, Italy 2014

Côtes de Gascogne, Domaine Menard, France 2013

Sauvignon Blanc, The Crossings, New Zealand 2014

Bacchus Reserve, Chapel Down, England 2013

Chardonnay, Vasse Felix, Australia 2013

Pinot Gris, Mount Difficulty, New Zealand 2013

Chablis, Prieuré Saint- Côme, France 2013

Chardonnay, Kumeu River, New Zealand 2011

ROSE WINE

Reserve de Gassac Rosé, France 2014

English Rose, Chapel Down, England 2013

750ml

£37.00

£44.00

£48.50

£75.00

£19.00

£23.00

£24.00

£29.00

£32.00

£34.00

£37.00

£40.00

£55.00

750ml

£23.00

£29.00

RED WINE

Merlot, Les Clairieres, France 2013

Sangiovese, Ortonese, Italy 2013

Cabernet Franc, Raats, South Africa 2013

Malbec, Bodegas Gouguenheim, Argentina 2013

Cabernet Sauvignon, Los Vascos, Chile 2012

Rioja Reserva, Dinastia Vivanco, Spain 2008

Château Gachon, St Emilion, France 2010

Rully, JB Ponsot, France 2012

Allées de Cantemerle, Château Cantemerle, France 2009

SWEET WINE & PORT

Monbazillac, L'Ancienne Cure, France 2011 (375ml)

Tokaji 5 Puttonyos, Royal Tokaji Co, Hungary 2008 (500ml)

Late Bottled Vintage, Fonseca, Portugal 2008

OTHER DRINKS

Beer from

House Sprits (35ml) from

Cocktails from

Mineral water from

Soft Drinks from

Tea & Coffee from

£19.00

£22.00

£25.00

£29.00

£30.00

£37.00

£38.00

£45.00

£55.00

Bottle

£21.00

£51.00

£36.00

£4.50

£3.95

£8.95

£2.50

£2.40

£2.50