

events  
at Roast







# roast

Roast is a unique British restaurant and event space situated in the portico of Borough Market. Spectacular views are offered from every angle - whether it's of our open kitchen, the historic setting of Borough Market below or St Paul's Cathedral in the distance - making it a breathtaking setting for a truly memorable occasion.

We pride ourselves on serving exquisite cuisine in a superbly designed space with professional, friendly service, perfect for a huge array of events; from intimate semi-private dining to a high profile corporate event for 180 guests and everything in-between.







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## SAMPLE SET MENU

### STARTER

Seared scallops with salsify, blood orange and brown shrimp

### MAIN COURSE

Yorkshire venison with beetroot, girolles, salsify and black pudding

### SIDES

Roast potatoes

Heritage carrots

Spring peas and asparagus

### DESSERT

Sticky date pudding with toffee sauce, almond brittle and clotted cream

Please note, all menus included in this pack are a sample only, therefore details are subject to change.  
All events menus are bespoke, please contact us for details.



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## SAMPLE DRINKS MENU



### COCKTAILS

New Gineration  
Roast gin, lavender infused gin,  
Lillet blanc, apricot and lavender  
jam, lemon juice

High Fashioned  
Balblair 22 yrs old,  
sugar cube, bitters

### SPIRITS (50ml)

Roast London Dry Gin 37.5%  
Russian Standard 40%  
Buffalo Trace 40%  
Selection of Mixers

### WINES

SPARKLING WINE  
Roast 'Chapter Two' 2010,  
Chapel Down, Kent, England

WHITE WINE  
Roast Bacchus Reserve 2015  
Chapel Down, Kent, England

RED WINE  
Roast Malbec 2013/2012  
Bodega Ruca Malen, Argentina

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## SAMPLE BOWL FOOD MENU

### CANAPES

Haggis & Lorne sausage Scotch egg  
with piccalilli

Mixed beet tartlets  
with goat's curd and herbs

### BOWL FOOD

Slow roast pork belly  
with mashed potato and Bramley apple sauce

Guinness braised beef  
with smoked parsnip and hazelnut pesto

Beer battered fish & chips  
with tartare sauce and lemon

### DESSERT

Bramley apple and blackberry crumble  
with almonds and English vanilla custard

Chocolate and peanut butter mousse cake

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*“The service was impeccable and the wines and cocktails were excellent. It really was everything we had wished for and more. Thank you Roast!”*



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## EVENT TIMINGS

Breakfast 7am-11am

Lunch 12pm-4pm

Dinner 6.30pm- 12am (2am Late License subject to application)

We can be flexible with timings, however,  
this will impact on the minimum spend.

## EXCLUSIVE HIRES

We offer 90 minutes of complimentary live music  
(evening only).

Complimentary floral arrangements for each dining table.

A menu tasting experience for two  
with our Head Chef and Sommelier.

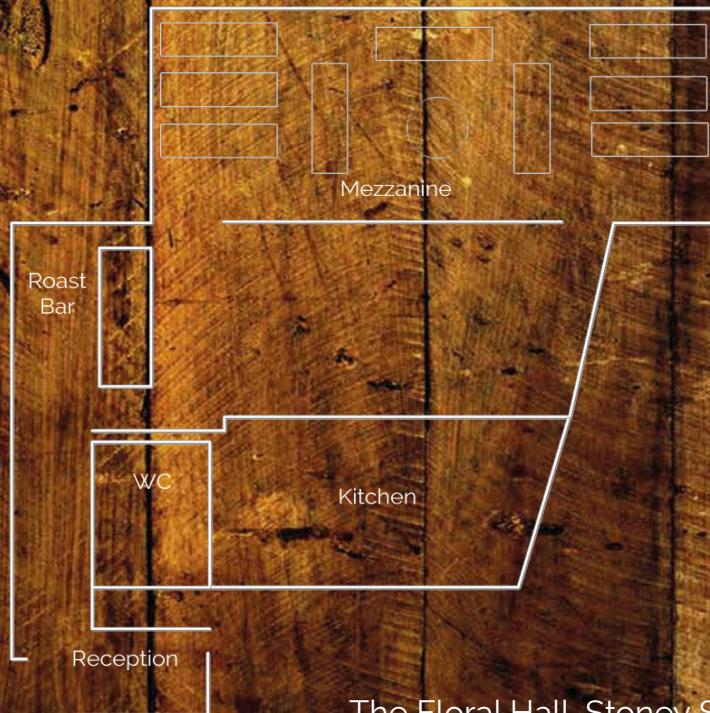
## PLEASE NOTE:

We arrange any AV/Audio on your behalf (additional cost).

We work with a selection of bands, DJ's and live musicians,  
please enquire for more details (additional cost).

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## FLOOR PLAN



Event Options	Max Standing	Max Seated
Semi-private dining	N/A	70
Bar Hire	40	N/A
Entire Venue	180	120

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