

# mallow

private hire

canary wharf

seats up to 50 guests

available monday to friday, from 08:00-12:00,  
for parties of ten or more guests.

also available monday to thursday, from 12:00, with a  
minimum spend of £2000 per two hour seating.



**screen hire available.** complimentary when dining, or £4 per guest for hot drinks (unlimited tea & filter coffee).

price excludes a 12.5% service charge. we require a deposit of 50% of the dining cost to secure the booking, fully refundable if cancelled 48+ hours in advance. any decorations brought to mallow will need to be removed and disposed of appropriately by the organiser after the event. contact our events team for further venue information or to discuss your event enquiry in detail at [events@mallowlondon.com](mailto:events@mallowlondon.com)



## breakfast at mallow

### menu 1: grazing table £22 per guest

fresh juice and allpress filter coffee  
morello cherry granola pot  
churro brioche french toast  
kimchi croque bites  
cauliflower hummus bites  
scrambled tofu pots  
mini pancakes  
fresh fruit skewers

### menu 2: light £17 per guest

choose: scrambled tofu bap  
morello cherry granola pot  
fresh juice and a hot drink

### menu 3: hearty £30 per guest

choose: full english breakfast or menemen meze  
churro brioche french toast  
fresh juice and a hot drink

all guests will need to order from the same menu. this is a sample menu, our menus change seasonally. please ask for the latest menu. all our dishes are plant-based. not all ingredients are listed on the menu. speak to our team if you have any allergies or intolerances.





## group dining menu

2 courses for 27 | 3 courses for 35

### smaller

#### green oil gyoza

pan fried dumplings, crispy green chilli oil, ginger teriyaki

#### courgette samphire carpaccio

whipped mascarpone, preserved lemon, sesame za'atar

#### shiitake & chestnut mushroom croquettes

umeboshi mayonnaise, plum ketchup

### medium

#### green amok

fragrant cambodian spiced coconut curry, lemon grass stir fried aubergine & greens, heirloom carrot daikon, five spice tofu, coconut rice

#### zucchini lasagna bianca

pan-finished, cherry tomato scarpariello, oregano-toasted seeds, salad

#### mallow house burger

signature fried plant chick+n, amba pickle glaze, roast pepper taktouka, pimento mayo, brioche bun, pickles, lemon pepper fries

### afters

#### crème brûlée

vanilla custard, thyme poached apricot, apricot coulis, lemon snap

#### chocolate caramel layered mousse cake

rich chocolate ganache & salted caramel mousse, burnt orange tuille

#### pistachio raspberry tart

pistachio crust, raspberry curd, raspberry coulis, vanilla mascarpone



price excludes a 12.5% service charge. pre-order to be submitted three days before the event. all our dishes are plant-based. not all ingredients are listed on the menu. please speak to a member of staff if you have any allergies. this is a sample menu, our menus change seasonally. please ask for the latest menu.



## canapes & cocktails at canary wharf

### savoury canapes | £15 per guest

garden pickles: crunchy aromatic seasonal vegetables

padron pepper skewer: smokey peanut chilli oil, satay

shiitake & chestnut mushroom croquettes: umeboshi mayonnaise, plum ketchup

makhani mille feuille: crunchy layered potato cubes, cashew makhani sauce

green oil gyoza: pan fried dumplings, crispy green chilli oil, ginger teriyaki

vada pav slider: spinach bonda in a turmeric milk bun, chutney, firey luna miris

amba cauliflower hummus: pickled mango dressing, fenugreek cauliflower, naan

### dessert canapes | £10 per guest (£8 as top up with savoury canapes)

chocolate hazelnut barfi

mango achar pâte de fruit

fresh fruit skewers

raspberry chocolate brownie bites

peanut butter protein bites

pistachio raspberry tart

### drinks | £11 per guest (includes two cocktails or mocktails)

spiced apple old fashioned | mallow garden martini | grapefruit thyme negroni

coco key lime *non-alcoholic*

### + 10% party discount on wine, beer and cider

for parties of 10 or more. price excludes a 12.5% service charge. drinks pre-order to be sent three days before the event. this is a sample menu, our menus change seasonally. please ask for the latest menu.

