

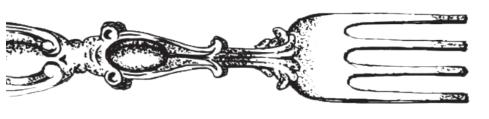


FOOD & DRINK

Our food is a mix of traditional British and sunbathed Mediterranean dishes, all made freshly in house specially for your occasion. We use seasonal ingredients from local producers where possible. We always cater very well for vegetarians, vegans and dietary restrictions, it's not just an afterthought!

All this is served alongside a carefully chosen wine list, London brewed craft beer and homemade lemonade

Please take a look at our food and drink menus inserted here. We are happy to discuss special requests and bespoke menus.



THE VENUE

Cafe Below is truly a unique choice for your event: A thousand years old, rebuilt by Wren after the great fire of London and home to the famous Bow Bell, being born within the sound of which make a true born Cockney. The ancient stone walls and columns have stood since the days of William the Conquerer and have remained while everything about them in the City changed.

In the evening we turn the lights low, candles come out and the scene is set for your business dinner, private celebrations, product launch, breakfast meeting, Christmas dinner or post carol service gathering.

A family run neighbourhood restaurant. 'Without doubt my favourite place to eat in the City'



HOW TO BOOK

Start by emailing events@cafebelow.co.uk

Once you have decided on the details of your event we will send you a

booking form of confirmation.

The booking will be secured when a $\pounds500$ deposit is paid by bank transfer.

Bank details are on the booking form.

If you would like to visit the café with a view to booking please pop down

during opening hours 11.30 - 2.30 Mon-Fri.



Christmas Menu £50

STARTERS

Smoked haddock & leek tart, rocket & fennel salad Lamb & rosemary meatballs, little gem & herb salad Roast squash pate, pomegranate, crudités (V & GF)

MAINS

Ale braised beef short rib, red wine jus, caramelized shallots Guinea fowl with wild mushrooms & bacon, Madeira jus Wild mushroom & puy lentil pie (V & GF)

(These dishes are served with shared bowls of Rosemary roast potatoes, spiced red cabbage, maple syrup roast parsnip. All of these are vegan and gluten free)

Dill roast salmon, warm la ratte new potato & samphire salad, marinated prawns, crème fraiche,

rocket

DESSERTS

Mrs Beeton's Christmas pudding, brandy sauce Pear, chocolate & almond tart. Ginger parfait Spiced, roast pineapple, mango coulis & honeycomb - (V & GF)

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Café Below Autumn/Winter Events

Wine List

CHAMPAGNE & SPARKLING

Champagne Testulat Carte d'Or Brut Blanc de Noirs	£60
Casa Canevel Prosecco	£35
RED	
Terre d'Azur Merlot, Fr	£25
Les Templiers Pinot Noir	£32
Côtes-du-Rhône Samorëns rouge, Ferraton	£40
Bodega La Flor Malbec, Pulenta	£42
Naciente Morande, Pinot Noir, Chili	£35
Château Cissac, Haut-Médoc	£54

WHITE

Kleinloof Chenin Blanc, SA	£25
Domaine Coste Chardonnay, Fr	£31
Pinot Grigio Riserva, Mezzacorona	£38
Coopers Creek Sauvignon Blanc, Marlborough	£43
Petit Chablis, Hamelin	£47aasy

ROSÉ

Saint-Roch Les Vignes Rose, Fr	£35
Dessert wine & Port available by request	

BEER

Brockley Pale Ale & Lager

£5.50

Please note: This list is subject to change. Wines for an event will be confirmed on booking, but wines from small producers do occasionally become unavailable.

'Staff friendly, food exceptional and very well priced, cool atmosphere being below a church and a fun place to eat'

TERMS AND CONDITIONS

Deposit

A non refundable deposit of £500 will be taken prior to the event to secure the function.

Cancellation

If the event is cancelled with less than 14 days notice of the reservation, the client will lose the non refundable deposit of £500. If the event is cancelled with less than 3 days notice of the agreed date, the Client will be liable to a cancellation fee equal to the value of the menus pre ordered. If the event is cancelled on the day of the event full payment is to be paid

Cancellation by the restaurant

The restaurant may cancel a booking without any liability being incurred whatsoever if: The restaurant is closed down due to events and circumstances beyond the control of the restaurant such as: fire, mechanical or electrical breakdown, staff dispute, by order of the public authority or Force Majeure circumstances.

Menus and Wine

Dietary requirements will be catered for with adequate notice. All of the menus are based on seasonal availability. The wine list is subject to price and vintage changes throughout the year. Menu selection is required before your booking can be confirmed.

Final Numbers & Minimum numbers

Confirmation of the number of guests attending the event is required 7 days prior to the date of the function. If the number of guests attending drops without 3 days notice given, the client will be charged the menu price for each missing guest relating to the final confirmation given during the most recent correspondence. Additional guests will be accommodated where possible but cannot be guaranteed.

Bill payment

There will be one final bill issued which must be paid in one payment in full at the end of the event on the event date

Obligatory Service Charge

A service charge of 12.5% will be added to the Client's final bill on all consumable items. The service charge must be paid in full at the end of the event with the final bill.

Closing time

We are licensed to sell alcohol until 11pm, which is the very latest an event can end without advance notice when we will need an extension. Generally, we will agree a finish time with you. While we will try to be flexible, staff will have been notified of this end time and we will need to close within an hour of the agreed time.