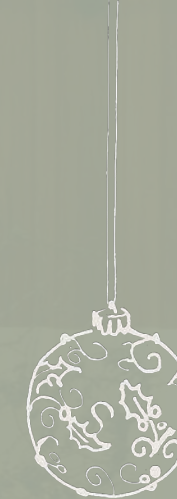
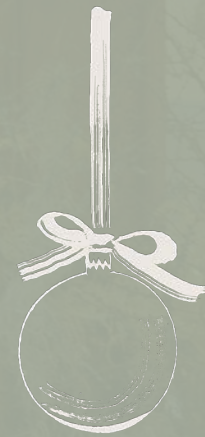

DECEMBER 2023



CHRISTMAS

1 WARWICK – MORTIMER HOUSE



BY MASLOW'S

CHRISTMAS WITH MASLOW'S

Celebrate Christmas at Maslow's, with two unique buildings in the heart of the city.

Mortimer House is set in a seven-storey Art Deco building on a picturesque corner of Fitzrovia and brings beautifully designed work, social and wellbeing spaces together under one roof. There are set ups for any occasion, from intimate dinners to full flung Christmas celebrations.

1 Warwick is located in a Neo-Baroque mansion set over six floors on a dynamic corner of London's storied Soho. Yasmin, the rooftop restaurant and bar, offers sweeping views of the neighbourhood, which has played muse to centuries of creatives. There are two elegant spaces available for hire, both perfect for more informal drinks receptions to all night affairs.





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Loft & Gallery 05

Conservatory 09

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MORTIMER HOUSE



LOFT & GALLERY

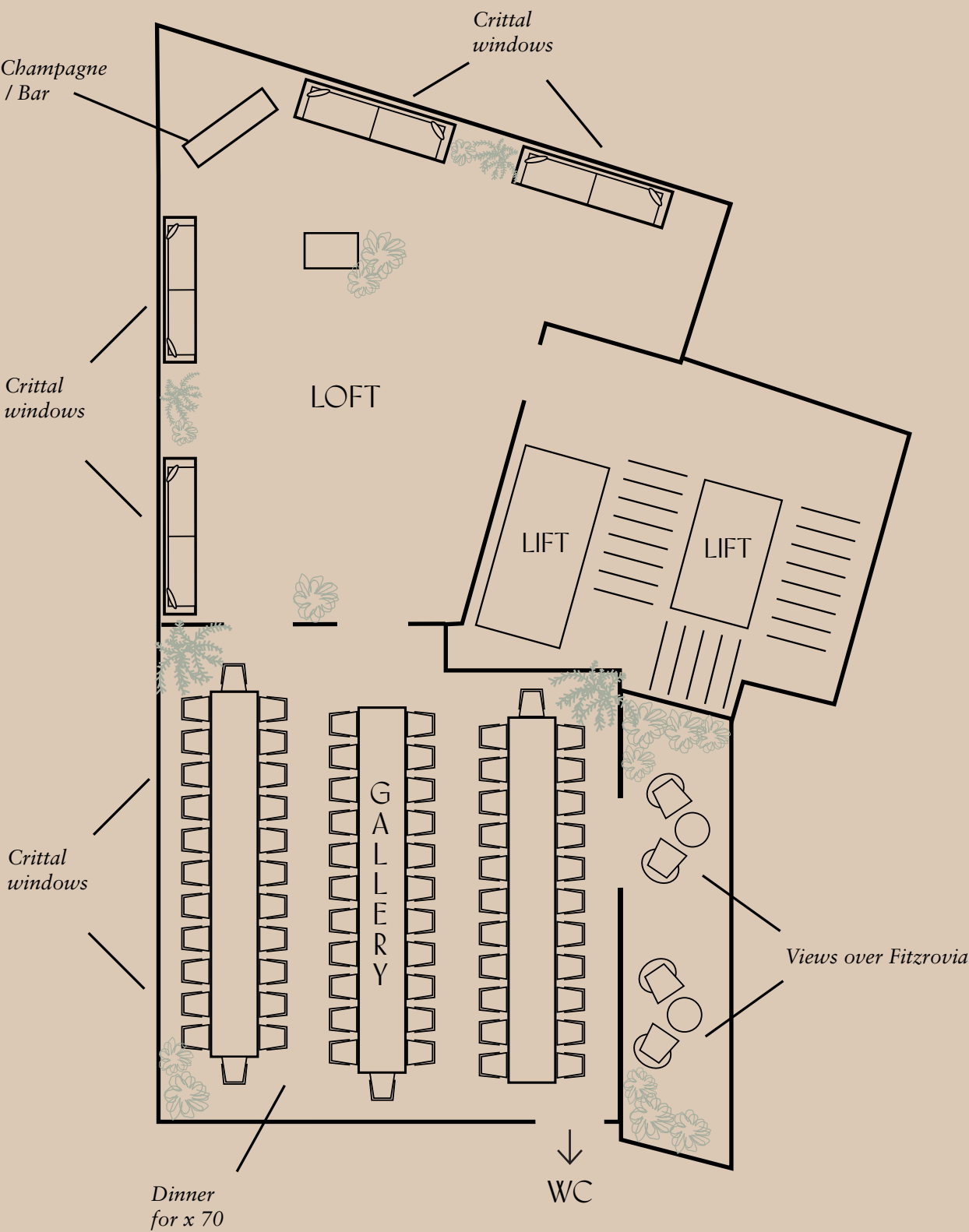
The Loft and Gallery sits on the sixth floor of Mortimer House, with its own private balcony overlooking Fitzrovia.

Awash with natural light by day and coming alive with the twinkle of city lights by night; the Loft and Gallery is the perfect setting for your Christmas celebration.

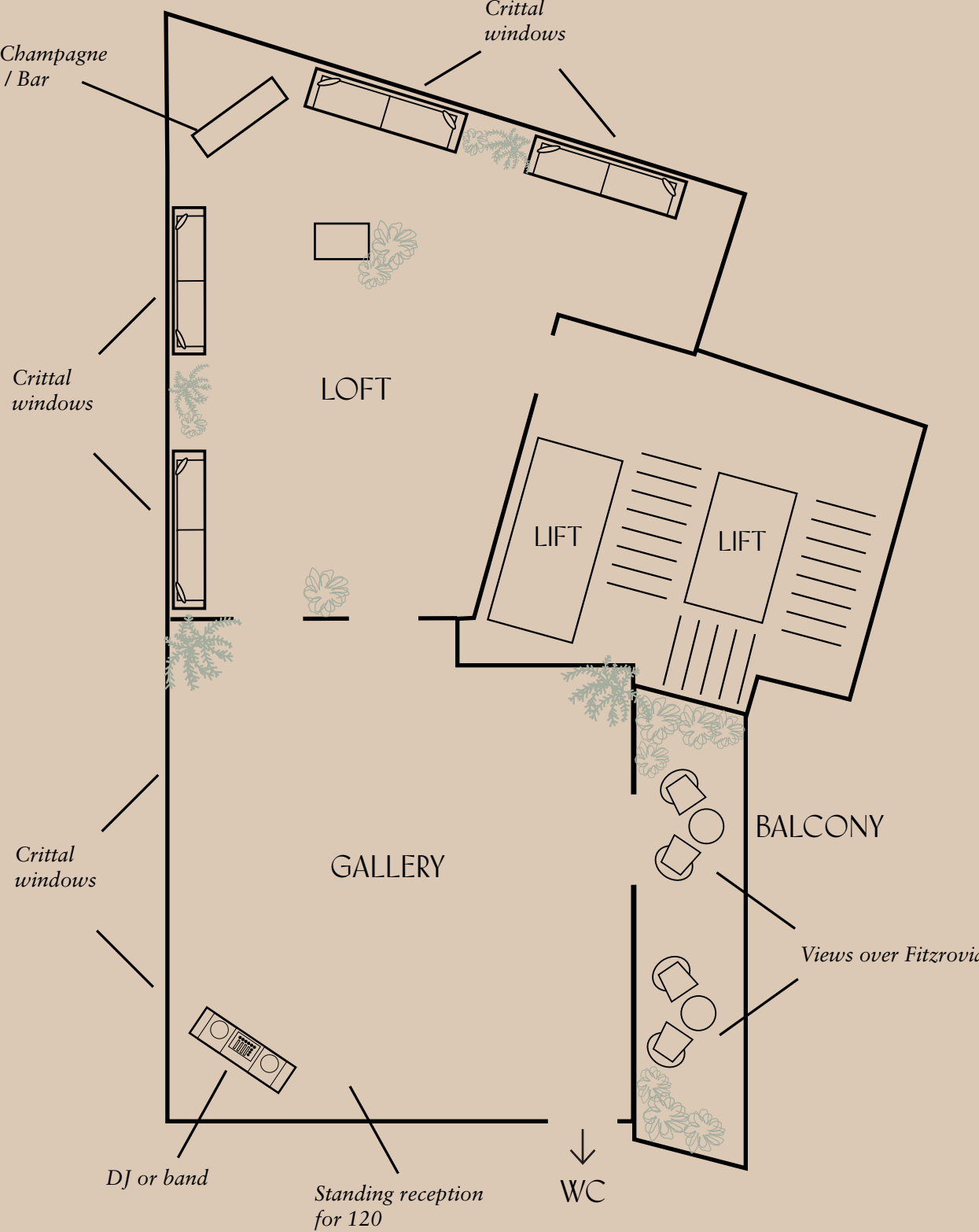
With two adjoining spaces, the layout is ideal for up to 70 guests, to enjoy drinks, followed by dinner. The party can then continue into the evening. For less formal drinks parties, we can accommodate up to 120.



BANQUETTING



STANDING





CONSERVATORY

The perfect space for more intimate occasions. Located just off the main restaurant and separated at the fling of a curtain; the conservatory offers semi-private dining with the buzz and atmosphere of the busy restaurant.

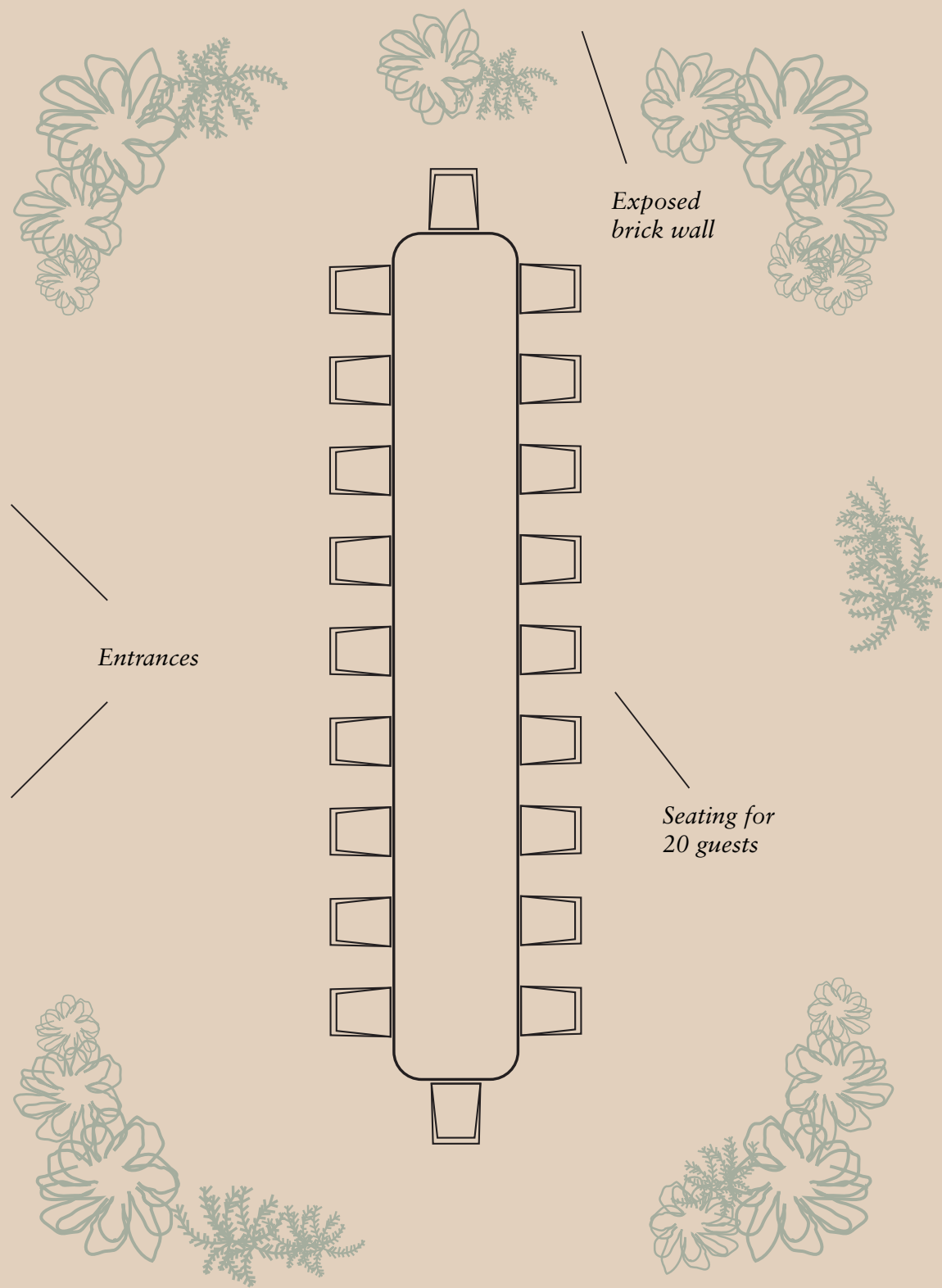
A large central table seats up to 20 for an informal lunch or dinner. The glass ceiling is adorned with festoon lights making the Conservatory the idyllic setting for your celebrations.





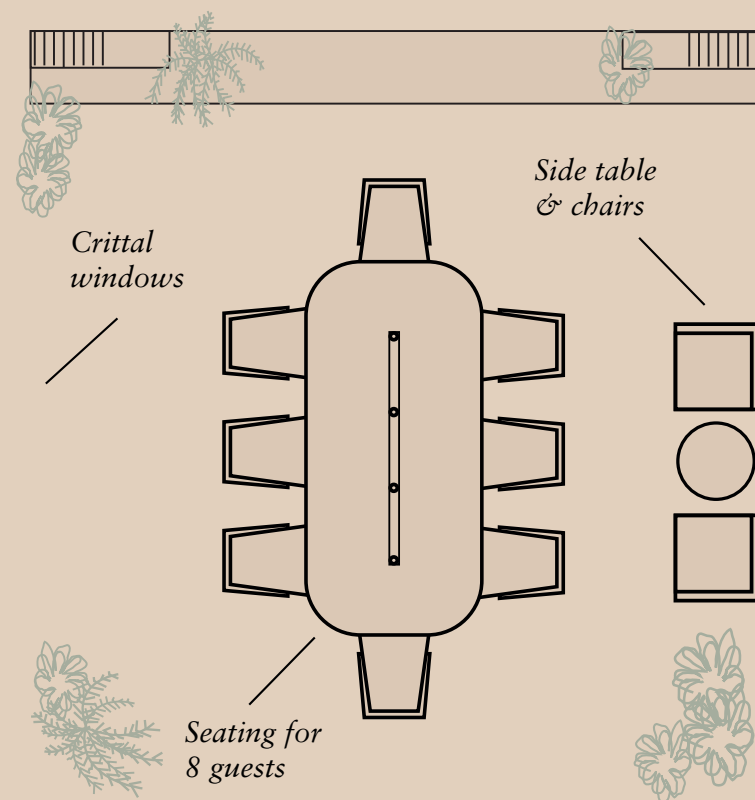


CONSERVATORY
MORTIMER HOUSE



PRIVATE DINING ROOM

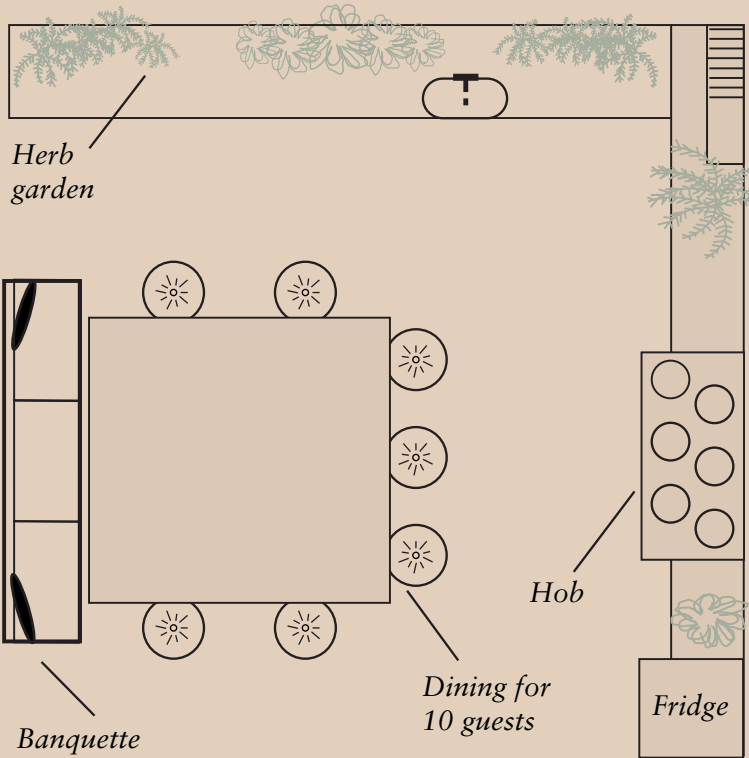
Tucked away on the fifth floor, in a quiet corner of the members lounge, an elegant space with a mid-century finish. A space to impress for long lunches and intimate dinners. The central marble table seats up to eight guests.





KITCHEN TABLE

A home inspired kitchen ideal for a relaxed lunch or dinner calling for some hearty, home-cooked food delivered from the restaurant. Private cooking classes can also be arranged on request. The Kitchen Table seats up to ten people.



CHRISTMAS MENU

FOR THE TABLE

Rosemary Focaccia (pb)
Mushroom and tarragon arancini (v)

--

Winter tomato panzanella, pomegranate, spiced cucumber (pb)
Smoked salmon crudo, spiced crème fraiche, orange (gf)
Bresaola carpaccio, fig, horseradish, pecorino (gf)

--

Pumpkin and sage ravioli, chestnut (pb)
Trout, fennel, clementine & cranberries (gf)
Ox Cheek, celeriac & smoked almonds (gf)

Pink Fir potatoes (pb,gf)
Bitter leaf salad (pb, gf)

--

Panettone Bread and Butter Pudding
Whipped Chocolate, olive oil, ginger crumb (pb)

£78 Served to share

£88 Choose from each course.

Please choose the same starter, main and dessert for every guest

PREMIUM SHARING

PROSECCO & CANAPES

Fried polenta, cannellini beans, winter tomato (pb,gf)
Roast sirloin, celeriac puree, thyme rosti (gf)
Cured trout, oatcake, orange (gf)

--

FOR THE TABLE

Rosemary Focaccia (pb)
Mushroom and tarragon arancini (v)

--

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Ox Cheek, celeriac & smoked almonds (gf)

Pink Fir potatoes (pb,gf) & Bitter leaf salad (pb, gf)

--

Panettone Bread and Butter Pudding
Whipped Chocolate, olive oil, ginger crumb (pb)

--

Mince Pies, Bon Bons, Tea & Coffee

£98 Served to share

CANAPES & BOWLS

VEGETARIAN & VEGAN

- Mushroom & Tarragon arancini (V)
- Caraway sable, smoked ricotta, pecorino (V)
- Baked baby potato, truffle mushroom duxelle, sorrel (PB,GF)
- Fried polenta, cannellini beans, winter tomato (PB,GF)

MEAT

- Roast sirloin, celeriac puree, thyme rosti (GF)
- Smoked ox cheek tart, parsnip puree
- Cornfed chicken & stuffing croquette

SEAFOOD

- Cured trout, oat cake, orange (GF oats)
- Crayfish, grapefruit labneh, cucumber (GF)
- Seared tuna loin, pomegranate & black olive (GF)

BOWL FOOD

- Winter tomato panzanella (PB)
- Smoked salmon, crème fraiche, orange (GF)
- Bresaola carpaccio, fig chutney, pecorino (GF)
- Spinach and Ricotta Ravioli, parsnip, chestnut (V)
- Trout, fennel, clementine, cranberries (GF)
- Ox Cheek, celeriac, smoked almonds (GF)

SWEET

- Whipped Cheesecake, citrus curd (V)
- Pannatone Bread & Butter Pudding, crème mousseline (V)
- Choccolate Tart, spiced crumb (V)

PRICING

- 3 canapés £10.5 (per person)
- 6 canapés £21 (per person)
- 10 canapés £35 (per person)
- bowls £6 (per bowl)

SOHO

1 WARWICK



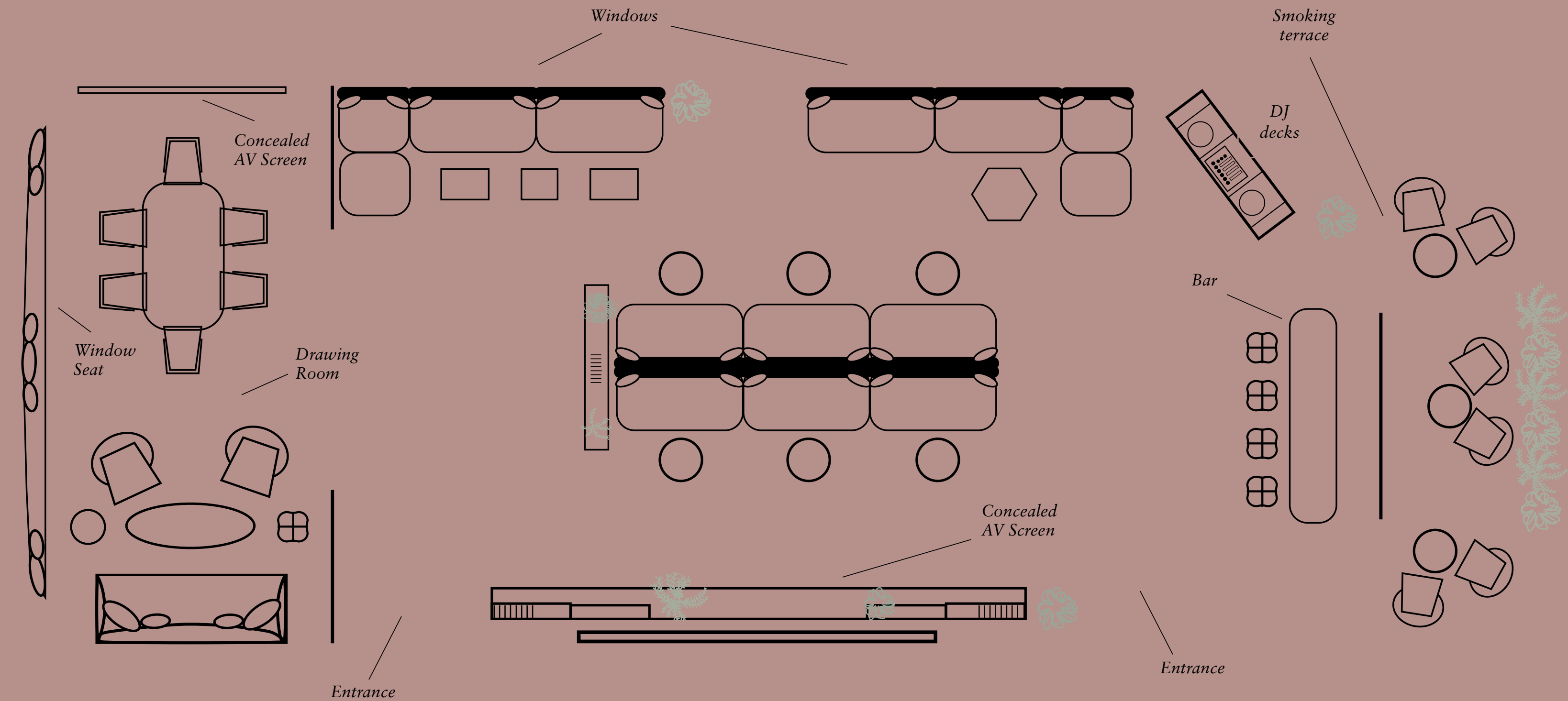
LIBRARY & DRAWING ROOM

The perfect retreat from the lively streets of Soho. Equipped with a private bar, discreet smoking terrace and a ram licence; the space can be hired for drinks parties hosting up to 80 people.

Other features in the Library include a state of the art soundsystem, brand-new DJ decks and bespoke and vintage furnishings.



LIBRARY &
DRAWING ROOM
1 WARWICK



LIBRARY &
DRAWING ROOM
1 WARWICK



CANAPES & BOWLS

VEGETARIAN & VEGAN

Cheese and onion croquettes (v, gf)

Bubble and squeak hash, plum brown sauce (pb, gf)

Truffle and broad bean tartlet (pb)

Cream cheese vol au vent, hot honey (v)

SWEET

Citrus meringue tart

Chocolate tart & pistachio

Mini mince pies

Salted caramel truffle (gf)

MEAT

Steak tartare, beef fat toast

Pigs in blankets

Duck rillette, pistachio gremolata

Ox cheek croquettes (gf)

BOWL FOOD

N’duja and Burella ravioli, hazelnut, sage (pb)

Braised ox cheek, mash (gf)

Buffalo fried chicken, blue cheese sauce

Panzanella & pomegranate salad (pb)

SEAFOOD

Tuna melt, cheddar, jalapeño

Smoked mackerel, spiced chutney

Cornish crab cake, seaweed mayo (gf)

Smoked salmon crudo, pickled cranberries (gf)

SNACKS

Colossal olives £4 (pb, gf)

Maple & pink peppercorn nuts £4 (pb, gf)

Homemade BBQ crisps £3.5 (pb, gf)

Chocolate covered pretzels £4 (v)

PRICING (per person)

3 canapés £18

6 canapés £36

8 canapés £48

4 bowls £32



YASMIN

Our rooftop restaurant, bar and terrace with panoramic views, killer cocktails and great tunes. The wraparound terrace is complete with heaters and awnings spanning its full depth.

Usually reserved for members only, this year we're offering select evenings for drinks parties during the Christmas period.

The menu at Yasmin is inspired by executive chef Tom Cenci's time in Istanbul; with house baked breads and dips alongside meat and fish cooked on the open fire.

Suited to standing Receptions up to 70 people.



RECEPTION MENU

Charred Flatbread
Whipped Cods Roe, dill
Parsnip Hummus, golden raisins

Cured Trout Skewer, chilli
Harissa Lamb Kofte
Lemon Falafel, muhammara mayo
Batata Harra Potatoes

Date and Buckwheat Baklava

£27 per person

ADDITIONS

Manti, guindilla peppers, soy yoghurt, mint £5
Merguez Dolma, bulgar wheat, vine leaves £5
Duck Fatteh, chickpeas, red onion, pine nuts £7



MORTIMER HOUSE

37-41 Mortimer Street, Fitzrovia, London, W1T 3JH

Tel: 020 7139 4400

email: events@mortimerhouse.com

web: mortimerhouse.com

1 WARWICK

1 Warwick Street, Soho, London, W1B 5LR

Tel: 020 7337 7400

email: events@1warwick.com

web: 1warwick.com





THANK YOU.

BY MASLOW'S
