



ROE

WOOD WHARF

PRIVATE DINING & EVENTS
FESTIVE BROCHURE



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INTRODUCTION

LOCATED IN THE HEART OF WOOD WHARF, JUST A TWO-MINUTE WALK FROM CANARY WHARF STATION, ROE OFFERS A STYLISH AND VERSATILE SETTING FOR EVERY OCCASION.

WHETHER YOU'RE PLANNING AN EXCLUSIVE HIRE, A CORPORATE GATHERING, OR A MORE INTIMATE CELEBRATION, OUR ELEGANT SPACES ARE DESIGNED TO SUIT YOUR NEEDS.

OUR PRIVATE DINING ROOM ACCOMMODATES UP TO 28 GUESTS, PERFECT FOR SEATED MEALS IN A REFINED, PRIVATE SETTING.

THE BAR AREA IS IDEAL FOR BOTH SIT-DOWN DINING AND LIVELY STANDING RECEPTIONS WITH DRINKS AND CANAPÉS.

FOR SOMETHING TRULY SPECIAL, OUR STUNNING TERRACE OFFERS A BEAUTIFUL BACKDROP FOR OUTDOOR RECEPTIONS, WHETHER YOU'RE TOASTING WITH FRIENDS AND FAMILY OR HOSTING A BUSINESS MEETING AL FRESCO.

WITH A WIDE RANGE OF MENU OPTIONS AND AN EXPERIENCED EVENTS TEAM DEDICATED TO TAILORING EVERY DETAIL TO YOUR VISION, ROE MAKES YOUR EVENT UNFORGETTABLE.



THE GARDEN ROOM

SEATS UP TO 26 GUESTS
AVAILABLE FOR BREAKFAST
LUNCH AND DINNER

LOCATED ON THE GROUND
FLOOR. THE GARDEN ROOM
OFFERS A UNIQUE AND
CONTEMPORARY BACKDROP TO
ELEVATE YOUR SPECIAL
OCCASIONS.





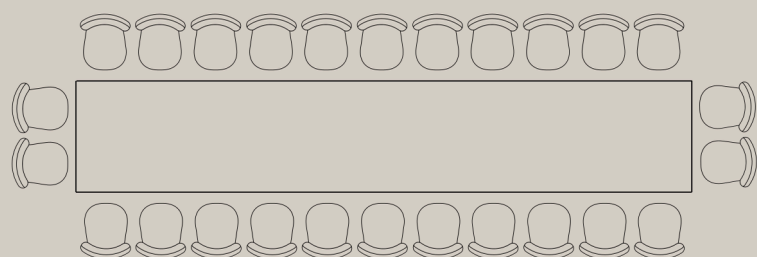
THE GARDEN ROOM LAYOUT

DINE BENEATH THE
RESTAURANT'S LANDMARK
SUSTAINABLE CENTREPIECE, THE
AEROPONIC GARDEN AND
INDULGE IN A SPREAD OF
CULINARY DELIGHTS, WITH A
MENU INSPIRED BY LAND AND SEA.

PERFECT FOR GROUPS OF 18 TO 26

PERSONALISED MENUS, PLACE
CARDS & TV SCREEN AVAILABLE
UPON REQUEST

AVAILABLE FOR BREAKFAST,
LUNCH AND DINNER



THE BAR

AVAILABLE FOR BREAKFAST, LUNCH AND DINNER

UP TO 50 SEATED, 80 STANDING

ROE'S BAR AREA OFFERS A UNIQUE SEMI-PRIVATE AND BEAUTIFUL SPACE TO HOST YOUR EVENTS. WITH A BEAUTIFUL VIEW OVER CANARY WHARF'S WATER AND ACCESS TO A TERRACE.

THE PERFECT LOCATION TO HOST A LARGER GROUP FOR A SIT-DOWN MEAL OR A STANDING NETWORKING FUNCTION.



TERRACE

AVAILABLE FOR BREAKFAST, LUNCH AND DINNER, ALL YEAR
ROUND

UNWIND IN OUR BEAUTIFULLY APPOINTED OUTDOOR
SEATING AREA, NESTLED RIGHT ALONG THE RIVERBANK.

WHETHER YOU'RE HOSTING A STYLISH AFTER-WORK DRINKS
RECEPTION OR SIMPLY ENJOYING A PEACEFUL RIVERSIDE
LUNCH, OUR SELECTION OF STANDING AREAS AND ALFRESCO
TABLES OFFER THE PERFECT SETTING.



SEASONAL SET MENUS

CHOOSE FROM ONE OF OUR DELICIOUSLY CURATED FESTIVE SET
MENUS

KINDLY NOTE, AS WE UTILISE SEASONAL PRODUCE, OUR MENUS ARE
SUBJECT TO CHANGE

OUR CHEFS ARE HAPPY TO AMEND MENUS TO SUIT MOST DIETARY
REQUIREMENTS. PLEASE INFORM US AT THE TIME OF BOOKING OR AT
THE EARLIEST OPPORTUNITY. WE MAY BE UNABLE TO GUARANTEE
DIETARY ALTERNATIVES WITHOUT PRIOR NOTICE.



EARLY BIRD MENU

PRICED AT £35 PER GUEST



TO START
STRAWBERRY GRANOLA
NATURAL YOGHURT, LONDON
HONEY (V)

-

A CHOICE OF
ROYALE WITH CHEESE
SAUSAGE PATTY, BACON, WALNUT
KETCHUP, FRIED EGG

THE G.O.A.T
COURGETTE, PEPPERS, BASIL,
LEMON (V)

TURKISH EGGS
YOGHURT, CRISPY CHILLI, DILL,
BREAD (V)

-

SERVED WITH
HASHBROWNS (V)

CHOICE OF A COFFEE, TEA OR
FRESH JUICE INCLUDED

AVAILABLE IN THE GARDEN
ROOM OR MAIN DINING AREA
BREAKFAST MON-FRI

FESTIVE TASTE OF ROE

PRICED AT £95 PER GUEST

OUR SIGNATURE DISHES FOR THE TABLE TO SHARE

MUSHROOM PARFAIT, SHIITAKE, GRILLED BREAD (V)
SALT & PEPPER PADRONS, SEASONAL GREENS, BUCKWHEAT (VG)
CUTTLEFISH FRIED TOAST, PORK SKIN, SESAME

-

PIGS IN BLANKETS SKEWER, SAGE, HOT HONEY
TUNWORTH CHEESE FLATBREAD, PEARS, GARLIC, HONEY (V)
DEVON CRAB, COURGETTE, ALMOND, KAFFIR LIME, HORSERADISH

-

35 DAY DRY-AGED STEAK, HORSERADISH, RED WINE SAUCE
&
HERONS FARM BRONZE TURKEY, PIGS IN BLANKETS, STUFFING
CRANBERRY SAUCE

SERVED WITH
BRUSSELS SPROUTS
HERBED ROAST POTATOES
GLAZED ROOT VEGETABLES

-

CHRISTMAS YULE LOG, CHESTNUT MOUSSE, CONFIT CITRUS, BLOND
CHOCOLATE
CARAMELISED BANANA PARFAIT, PEANUT, TOASTED VANILLA

FALLOW X ROE FESTIVE FEAST

PRICED AT £165 PER GUEST

OUR SIGNATURE DISHES FROM FALLOW AND ROE FOR THE TABLE
TO SHARE

CORN RIBS, CRISPY CORN, KOMBU (VG)
BLOOMING ONION, PICKLED ONION, SMOKED LEEK MAYONNAISE (V)
MUSHROOM PARFAIT, SHIITAKE, GRILLED BREAD (V)
SMOKED BEEF RIBS, RED WINE SAUCE

-

JANUARY KING CABBAGE, BLACK GARLIC, MISO, SMOKED CHESTNUT
(V)
A SELECTION OF ROE GRILLED SKEWERS

-

SMOKED COD'S HEAD, FALLOW SRIRACHA SAUCE, LEEK OIL

-

UK DAIRY COW BEEF, HORSERADISH, RED WINE SAUCE
&
WHOLE JOHN DORY, GREEN PEPPERCORN, CITRUS GARLIC BUTTER

SERVED WITH
FRIES, KOMBU SEASONING
TRIPLE COOKED HONEY GLAZED PARSNIPS
BRUSSELS SPROUTS, CHESTNUTS

-

CHELSEA TART, CARAMELISED WHEY, MILK ICE CREAM
CARAMELISED BANANA PARFAIT, PEANUT, TOASTED VANILLA

THE FESTIVE HERD MENU

PRICED AT £65 PER GUEST

OUR SIGNATURE DISHES INDIVIDUALLY PLATED

AVAILABLE MON - FRI, 12:00 - 15:30

SNACKS

FOR THE TABLE TO SHARE

TUNWORTH CHEESE FLATBREAD, PEARS, GARLIC, HONEY (V)
ROE CHARCUTERIE, VENISON & HAZELNUT PORK PIE, APPLE KETCHUP

SMALL PLATES

ONE PER PERSON

MUSHROOM PARFAIT, SMOKED SHIITAKE, OYSTER MUSHROOM, GRILLED
BREAD (V)

BEEF & OYSTER TARTARE, GINGER, APPLE, SESAME, SHISO
KOMBU CURED HALIBUT, DAIKON, PONZU, PICKLED LEMON

LARGE PLATES

ONE PER PERSON

HERONS FARM BRONZE TURKEY, PIGS IN BLANKETS, STUFFING, CRANBERRY
SAUCE

MUSHROOM PITHIVIER, WALNUT KETCHUP, SHIITAKE GRAVY (V)
CHALK STREAM TROUT, KOMBU BUTTER, SEA VEGETABLES, TROUT ROE

FOR THE TABLE TO SHARE

BRUSSELS SPROUTS

HERBED ROAST POTATOES

GLAZED ROOT VEGETABLES

DESSERT

ONE PER PERSON

STICKY TOFFEE SOFT SERVE, VANILLA FUDGE, CARAMELISED PECANS

CARAMELISED BANANA PARFAIT, PEANUT, TOASTED VANILLA

BRITISH CHEESE, EINKORN CRACKERS, CHUTNEY

CANAPÉS

PRICED AT £45 PER GUEST
INCLUDES 8 CANAPÉS EACH. SELECTION OF COLD
HOT & SWEET CANAPÉS



COLD

CARLINGFORD OYSTER
PICKLED SHALLOT, FALLOW SRIRACHA
MUSHROOM PARFAIT
GLAZED SHIITAKE, SHALLOTS, TOAST (V)
SMOKED HISPI ROLL
TAHINI, KOHLRABI, PUMPKIN SEEDS (VG)
CRAB BISCUIT
TOMATO, BASIL, PARMESAN
SPICED BEEF TARTARE
HASHBROWN, SMOKED AIOLI, SESAME



HOT

CAULI CHEESE CROQUETTE
GRILLED LEEK AIOLI, CRISPY KALE (V)
FISH & CHIP
COD'S ROE, PICKLED LEMON, DILL
FRIED CUTTLEFISH TOAST
CHILLI JAM, SESAME, SPRING ONION
CHICKEN NUGGET
SZECHUAN HONEY, UMAMI MAYO
HARISSA LAMB RIB
WALNUT DUKKAH, MUHAMMARA

BOWLS & BUNS

PRICED AT £9 EACH

BURRATA & TOMATO
BASIL AIOLI, COURGETTES, SOURDOUGH
CRUMB (V)

CHARGRILLED HISPI
TAHINI CREAM, PLUMS, PUMPKIN SEEDS
(VG)

GALICIAN OCTOPUS
SRIRACHA BUTTER, PINK FIR POTATOES,
LEMON

LOBSTER MAC & CHEESE £3
SUPPLEMENT
THERMIDOR SAUCE, PARMESAN CRUMB

JACOB'S LADDER RENDANG
BONE MARROW POTATO, BLACK GARLIC,
PICKLES

BOWL OF FRIES
SALT & PEPPER SEASONING (VG)

KIMCHEESE TOASTIE
PICKLED PEPPER, SPRING ONION,
GOCHUJANG (V)

MAITAKE MUSHROOM TACO
GREEN TOMATO, LIME LEAF, SMOKED
AVOCADO (VG)

TUNWORTH FLATBREAD
TRUFFLE HONEY, PEAR, ROSEMARY,
GARLIC (V)

ROE BEEF SLIDER
SMOKED CHEESE, KOMBU, ONION,
MUSTARD

CHICKEN SLIDER
HOT HONEY BUTTER, LETTUCE,
PICKLED CHILLI

CORN RIBS
CRISPY CORN, KOMBU SEASONING (VG)





UPGRADE YOUR EVENT AT ROE!

LOOKING TO ADD A TOUCH OF SPARKLE TO
YOUR FESTIVE OCCASION?

BEGIN YOUR EVENT IN STYLE WITH AN
ELEGANT CHAMPAGNE RECEPTION. WE OFFER
AN EXQUISITE SELECTION OF CHAMPAGNE AND
PREMIUM ENGLISH SPARKLING WINES TO
ELEVATE THE MOMENT.



FROM DELICATELY SHAVED SEASONAL
TRUFFLES ATOP YOUR MAIN COURSE,
INDULGENT CANAPÉS TOPPED WITH
LUXURIOUS CAVIAR, AND BEAUTIFULLY
CURATED ARTISANAL CHEESE BOARDS, WE'RE
HERE TO CRAFT AN UNFORGETTABLE
CULINARY EXPERIENCE.



CHAT WITH OUR DEDICATED EVENTS TEAM
ABOUT OUR BESPOKE ENHANCEMENTS – EACH
DESIGNED TO MAKE YOUR CELEBRATION AT
ROE NOTHING SHORT OF EXTRAORDINARY.

TERMS & CONDITIONS

FOR EVENTS AT ROE A DEPOSIT OF 100% OF THE TOTAL MENU PRICE IS REQUIRED TO CONFIRM THE BOOKING.

ON PEAK DAYS, A MINIMUM NUMBER OF MENUS MAY BE REQUIRED UPON BOOKING TO SECURE THE SPACE.

OUR PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR FINAL BILL WHICH MUST BE SETTLED IN FULL ON THE DAY OF YOUR EVENT.

FOR THE FESTIVE PERIOD, ONCE YOUR DEPOSIT IS PAID, BOOKINGS ARE NON-CANCELLABLE. DEPOSITS ARE NON-REFUNDABLE AND WILL BE RETAINED IN FULL.

SHOULD YOU LIKE TO RESCHEDULE YOUR BOOKING, THE TEAM WOULD BE DELIGHTED TO ASSIST, HOWEVER THE CANCELLATION POLICY MAY STILL APPLY.



FAQS

CORKAGE

WE HAVE A FANTASTIC WINE AND DRINKS LIST TO PRE-ORDER FROM FOR PRIVATE DINING AND GROUP BOOKINGS. SHOULD YOU WISH TO BRING YOUR OWN WINE A CORKAGE FEE OF £50 PER 75CL BOTTLE OF WINE AND £90 PER 75CL BOTTLE OF SPARKLING WINE WILL APPLY. WE RESERVE THE RIGHT TO DECLINE CORKAGE.

CAKE FEE

IF YOU ARE CELEBRATING WITH US, WE CAN PLACE A SPARKLER INTO YOUR DESSERTS TO MARK THE OCCASION. IF YOU WISH TO BRING YOUR OWN CAKE, A CAKE CUTTING FEE OF £5 PER GUEST WILL BE APPLIED.

MUSIC

WE HAVE OUR OWN SPECIALLY CURATED MUSIC PLAYLISTS. MUSIC LEVELS CAN BE CONTROLLED INDIVIDUALLY IN OUR EVENT SPACES.

ACCESSIBILITY

OUR EVENT SPACES ARE LOCATED ON THE GROUND FLOOR OF THE RESTAURANT. BATHROOMS ARE LOCATED ON THE LOWER GROUND FLOOR AND WE DO HAVE A LIFT TO ASSIST.

AV EQUIPMENT

TV SCREEN AVAILABLE UPON REQUEST. SHOULD YOU REQUIRE A SCREEN FOR YOUR EVENT, SPEAK TO THE TEAM DIRECTLY TO CHECK AVAILABILITY.

CONTACT US

REACH OUT TO OUR EXPERIENCED EVENTS TEAM TODAY!

EVENTS@ROERESTAURANT.CO.UK

020 7078 8808

ROE RESTAURANT
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WOOD WHARF
E14 9GG

