ROE

WOOD WHARF

Festive private dining & events

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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.

Gather, celebrate, and make magical memories this Christmas. Whether you're hosting an exclusive hire, a corporate Christmas celebration, or an intimate holiday gathering, our beautifully appointed spaces offer the perfect setting for every occasion.

Our Private Dining Room accommodates up to 26 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

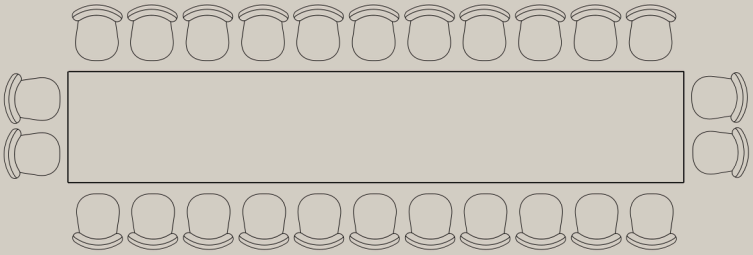
Located on the ground floor. the Garden Room offers a unique and contemporary backdrop to elevate your special occasions.

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



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. Feasting and individual plating options available

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
Roasted plum granola
Natural yoghurt, London honey (v)

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A choice of

Royale with cheese
Sausage patty, bacon, walnut ketchup, fried egg

The G.O.A.T
Goat's cheese, courgette, hot honey, pepper (v)

Smoked salmon royale
Whipped Roe, spinach, fried egg

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Served with
Hashbrowns

Choice of a coffee, tea or fresh juice included

Available in the Garden Room or main dining area: Breakfast Mon–Fri

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 flatbread, pumpkin, pear, sage honey (v)
Pate en croute, chestnut, smoked bacon

Small plates

One per person
Mushroom parfait, smoked shiitake, oyster mushroom, grilled bread (v)
Smoked Cheltenham beetroot, candy beetroot, ancho chilli
Sea bream ceviche, miso buttermilk, courgette

Large plates

One per person
Kentish bronze turkey, pigs in blankets, stuffing, cranberry sauce
Celeriac & mushroom pithivier, walnut ketchup, shiitake gravy (v)
Monkfish, confit pumpkin, chickpea, vadouvan salsa
For the table to share
Brussels sprouts (v)
Herbed roast potatoes (v)
Glazed root vegetables (v)

Dessert

One per person
Sourdough soft serve, grilled bread, orange marmalade
Christmas pudding baked Alaska, mandarin sorbet, brandy butter custard
Baron Bigod cheese, malted honey waffle, truffle, (5 supp) (v)

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)
Crab doughnut, pickled lemon, miso, crispy chilli

-

Bavette skewer, jalapeno salsa verde, crispy garlic
Tunworth flatbread, pumpkin, pear, sage honey (v)
Sea bream ceviche, miso buttermilk, courgette

-

35 day dry-aged steak, smoked tomato chimichurri, pickled peppers
&
Kentish bronze turkey, pigs in blankets, stuffing, cranberry sauce

Served with
Brussels sprouts (v)
Herbed roast potatoes (v)
Glazed root vegetables (v)

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Selection of Roe festive desserts

FESTIVE GARDEN ROOM MENU

Priced at £120 per guest. Dishes individually plated
Turkey main course option available upon request

Mushroom parfait, glazed shiitake, shallots, toast (v)

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Sea bream ceviche, miso buttermilk, courgette
or
Smoked Cheltenham beetroot, candy beetroot, ancho chilli (vg)

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35 day dry-aged steak, smoked tomato chimichurri, pickled peppers
or
Monkfish, confit pumpkin, chickpea, vadouvan salsa

Served with
Fries, salt & pepper seasoning (vg)
Pickled quince, walnut, blue cheese salad (v)

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Sourdough soft serve, grilled bread, orange marmalade
or
Christmas pudding baked Alaska, mandarin sorbet
brandy butter custard

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Tea & coffee

CANAPÉ FUNCTIONS

Whether you're looking for elegant canapés to welcome guests before a sit-down function, or planning a relaxed standing reception with drinks and delicious bites, our beautiful event space provides the perfect setting.

Enjoy a selection of handcrafted canapés, thoughtfully created to complement your event, while guests mingle, connect and soak up the atmosphere.

From pre-dinner drinks to stylish canapé receptions, we make entertaining effortless and memorable.

CANAPÉ MENU

Choose from our delicious selection of cold, hot & sweet canapés.
All individually priced.
Minimum of 8 canapes per guest required

Cold

Carlingford Oyster £5.5
Pickled shallot, Fallow sriracha

Mushroom Parfait £5.5 / £7.5 with Wiltshire truffle
Glazed shiitake, shallots, toast (v)

Smoked Beetroot Tartlet £5
Beetroot hummus, salsa macha (vg)

Crab Biscuit £6
Cherry tomato, basil, parmesan

Beef Tartare Tostadita £6
Coriander, lime, ancho chilli

Hot

Cauli Cheese Croquette £5
Grilled leek aioli, crispy kale (v)

Fish & Chip £5.5 / £7.5 with Exmoor Caviar
Cod's roe, pickled lemon, dill

Chicken Nugget £6
Szechuan salt, umami mayo

Harissa Beef Rib £6
Walnut dukkah, green ezme

BOWLS & BUNS

Priced at £9 each
Supplements may apply

Bowls

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 sup
Thermidor sauce, parmesan crumb

Jacob's Ladder Rendang
Bone marrow potato, black garlic, pickles

Bowl of Fries
Salt & pepper seasoning (vg)

Buns

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)

SWEET CANAPÉS

A delightful selection of sweet canapés, beautifully crafted to add a little indulgence to your occasion.

Perfectly bite-sized, deliciously tempting, and made to impress.

Individually priced

Vanilla Cheesecake £6
Coconut, toasted vanilla shortbread

Lemon Meringue Tartlet £5.5
Lemon curd

Chocolate Tart £5.5
Buckwheat praline, white chocolate
Chantilly

Caramel Choux Bun £6
Banana jam, muscovado Chantilly

UPGRADE YOUR EVENT AT ROE!

Looking to add a touch of sparkle to your special 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.

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.

Floral arrangements

We would be delighted to assist with arranging floral table pieces for your special event with us. Speak to the team for further information.

CONTACT US

Reach out to our experienced events team today!

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020 7078 8808

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