



APRICITY

PRIVATE DINING & EVENTS





THE FESTIVE SEASON AT APRICITY

With the festive season fast approaching we have a number of dining options available for hosting larger groups and events.

Apricity is the latest restaurant from multi-award-winning chef owner Chantelle Nicholson and her team. Symbolising regeneration, rejuvenation, generosity, and light, Apricity is a restaurant with a purpose; to create a sustainable community.

We use produce at the height of season, focusing on British farmers, growers, makers and bakers. We have a low-waste approach to all that we do, including our supply chain, our menus, and our drinks list.

With a clear focus on environmental, social and governance (ESG), we constantly aim to improve how we work with food and drink, our team, our community, our suppliers, and our guests.

Image: London grown Butterhead lettuce, miso aioli, Isle of Wight tomatoes & crispy kale

THE RESTAURANT

GROUPS

For parties of 7 to 12 guests, we can join tables in the restaurant, so you and your guests can enjoy the atmosphere amongst our other diners.

We offer a three or four course set menu with an option for each course (one plant-based, one carnivorous) with the order taken before the event, ensuring a seamless experience for you, and aligning with our low-waste ethos.

There's an option to include a welcome drink on arrival, and to pair the menu with matching wines to complement.

If you're looking for pre- or post meal drinks, we can offer a list of local suggestions, as we don't have a bar area. And as we are a small restaurant, there are specific bookable times, to ensure all of our guests, and team, can have an enjoyable experience.

EVENT TIMES

Early sitting
Late sitting

LUNCH

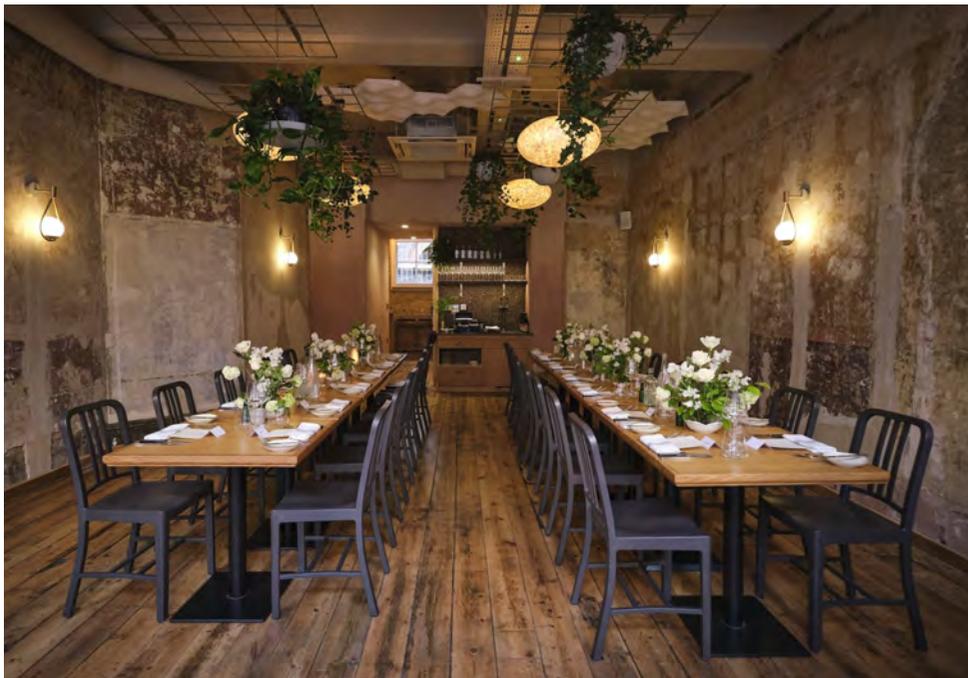
12pm to 2:30pm
2:45pm to 5:15pm

DINNER

5pm to 8pm
8:15pm to 11pm



Images: Restaurant



THE RESTAURANT

ENTIRE RESTAURANT

For larger groups, or for those wanting a more exclusive experience, the entire restaurant can be hired for up to 32 guests seated or 44 for standing events with drinks and canapés.

We'll work with you to create a menu suitable for the occasion, ensuring all preferences are taken care of, inline with our seasonal and local ethos.

EVENT TIMES	LUNCH	DINNER
Arrival	12pm	5:30pm
Last sitting	1:30pm	9pm
Finish	4pm	11pm



Images: Event setup

RESTAURANT MENUS

SAMPLE 3-COURSE SET MENU £95

Matching wines, from £45

Premium matching wines, from £65

Caramelised onion doughnut

Flor Sourdough, Hollis Mead salted butter

-

Pine-cured Chalk Stream trout,
crème fraîche, rhubarb

OR

Miso roasted cabbage, smoked emulsion, pickled kale

-

Cheswell farm bavette, brown butter Kuri squash, zhoug

OR

Roasted cauliflower, caramelised cauliflower purée,
cobnuts, zhoug

WITH

Mayan Twilight potatoes, roast garlic mayo, fig leaf oil

Crispy salt & vinegar sprouts

-

Chouxnut, baked apple, double cream

OR

Sticky pear pudding, miso caramel

Menus will change based on seasonal availability

SAMPLE 4-COURSE SET MENU £110

Matching wines, from £60

Premium matching wines, from £80

Caramelised onion doughnut

Flor Sourdough, Hollis Mead salted butter

-

Packington Estate venison croquette, elderberry ketchup,
parsnip remoulade

OR

Roast Jerusalem artichoke, walnut butter, black garlic

-

Pine-cured Chalk Stream trout,
crème fraîche, rhubarb

OR

Miso roasted cabbage, smoked emulsion, pickled kale

-

Cheswell Farm bavette, brown butter Kuri squash, zhoug

OR

Roasted cauliflower, caramelised cauliflower purée,
cobnuts, zhoug

WITH

Mayan Twilight potatoes, roast garlic mayo, fig leaf oil

Crispy salt & vinegar sprouts

-

Chouxnut, baked apple, double cream

OR

Sticky pear pudding, miso caramel

CHEFS' TABLE

The Chefs' Table is set in a semi-private space right in front of our kitchen, seating up to 10 guests.

It offers a unique opportunity to experience a taste of Apricity, where you and your guests can see the intricacies of our kitchen, and operation as a whole.

We offer a seven course tasting menu which will generally be created on the day, in line with our ethos of wasting nothing and working with as much seasonal British produce as possible.

Our full wine list is available for the experience, as is a curated wine matching in line with the menu. And as the table is yours for the entire duration of the service, it works well for welcome drinks, and post-prandial tipples.

EVENT TIMES	LUNCH	DINNER
Sit down	1pm	7pm
Finish	4pm	11pm

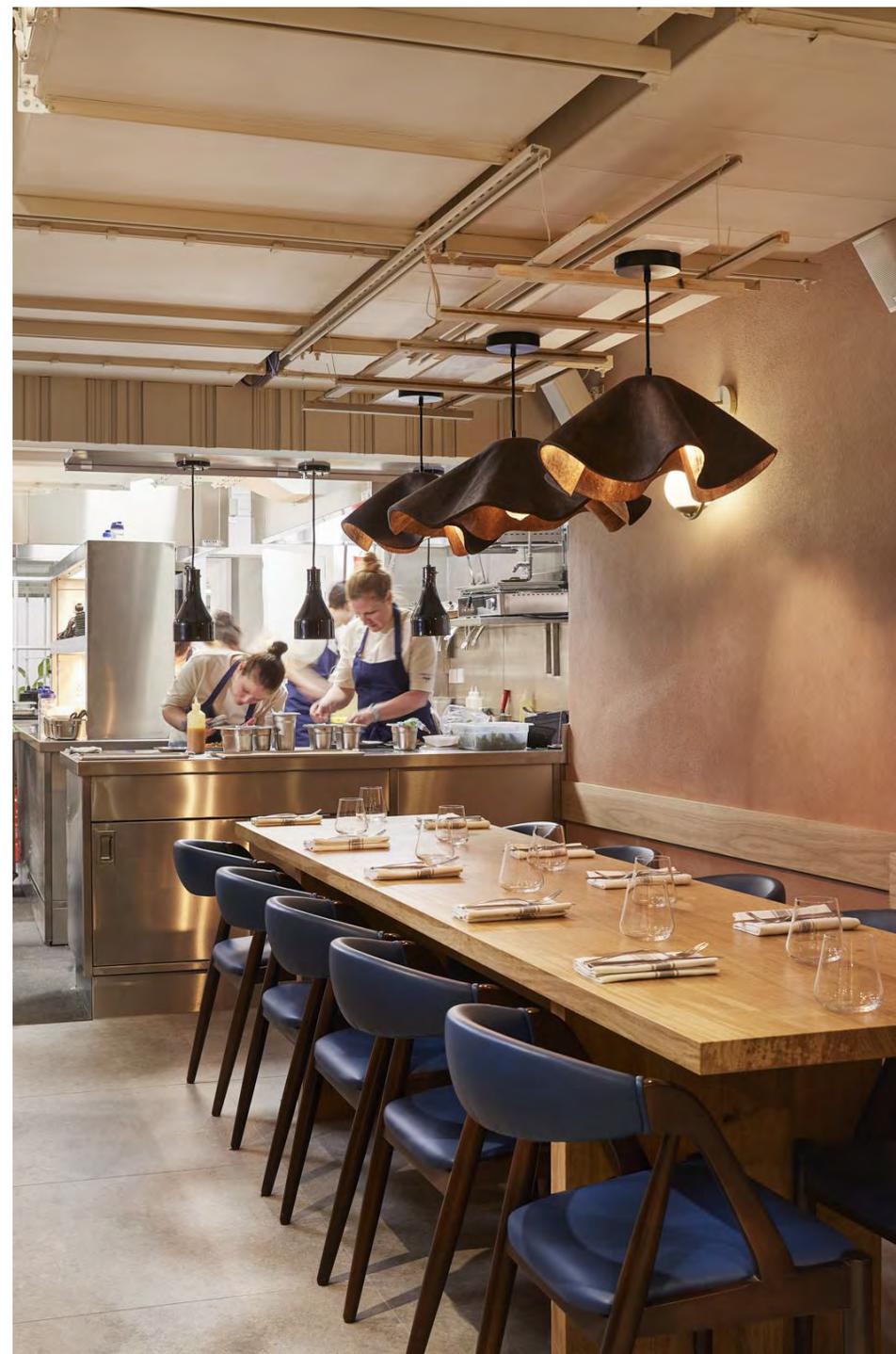


Image: Chefs' Table



CHEFS' TABLE MENU

SAMPLE 7-COURSE MENU £110

Matching wine £65

Premium matching wine £85

Caramelised onion doughnut
Flor Sourdough, Hollis Mead salted butter

-

London butterhead lettuce, miso aioli,
crispy kale, pickled rhubarb

-

Roasted red Kuri squash, hazelnut, zhoug

-

Butter poached pollock, bouillabaisse, rouille

-

Packington Estate venison haunch, parsnip,
pickled walnuts

-

Rollright millefeuille, preserved blackberry

-

Chouxnut, baked apple, double cream

-

Christmas mince pie chocolates

Menus are subject to change based on seasonal availability

Image: Chefs' Table

CONFIRMING YOUR EVENT

As we are a small restaurant, with a committed team, we want to ensure we can thrive. Therefore, the following will apply to any bookings.

EXCLUSIVE HIRE

A deposit, paid by bank transfer, equal to 50% of the minimum spend will be required to confirm the booking. The balance is to be paid within 7 days after the event date.

The applicable cancellation periods:

<21 days - 100% of the minimum spend

22 - 31 days - 75% of the minimum spend

>31 days - 50% of the minimum spend

CHEFS' TABLE & GROUP BOOKINGS

A deposit equal to the menu price, per person, will be required to confirm the booking.

A 14 day cancellation period applies and the full deposit will be retained as a cancellation fee should we not be able to rebook the space.

We ask that you confirm the full pre-order along with the seating plan (group & exclusive hire), final numbers and any dietary requirements at least 72 hours prior to the booking. Any decrease in numbers after this time will result in the full menu being charged.

*Images: (top) Biohm lampshades, over the Chefs' Table.
(bottom) Miso roasted cabbage, smoked emulsion, pickled kale*





FESTIVE OPENING HOURS

Monday 21 November - Thursday 22 December
12pm - 2:45pm & 5pm - 9pm

Friday 23 December
12pm - 2:45pm

Saturday 24 - Monday 26 December
Closed

Tuesday 27 December
1pm - 3pm & 5pm - 9pm

Wednesday 28 - Friday 30 December
12pm - 2:45pm & 5pm - 9pm

Saturday 31 December
12pm - 4pm

Sunday 1 - Tuesday 3 January
Closed

4 January onwards
Normal opening hours resume

We will remain closed on Sundays throughout this period



Images: (top) Chouxnut, apple, crème fraîche, (bottom) Chefs' Table

DRINKS

Start the celebrations with a glass of festive fizz whether that be sustainable bubbles from Champagne Telmont, or something closer to home with Roebuck Estates English sparkling wine.

Our bar is an extension of the kitchen, creatively using peelings, trims and stalks balanced with pickles and ferments to create a closed loop between our food and drink.

TO START

- Mulled Wine Bellini £16
- 2014 Roebuck Estates English Sparkling Wine £19 *glass*
- NV Réserve Brut Champagne Telmont £29 *glass*

WINE

From £39 *per bottle*

As with each dish, we take special care when choosing our wines. We work with growers who prioritise biodiversity and soil regeneration in their respective regions and let the grapes speak for their terroir, with as few additions and subtractions as possible.

TO FINISH

- Call me Old Fashioned £15
- Miso espresso martini £14

Images: (top) 2014 Classic Cuvée, Roebuck Estates, Sussex, England, (bottom) Miso espresso martini





CRACKERS

To help celebrate the festive period in style, the team will be creatively crafting sustainable crackers for all events, which can be added as an option to help with the festivities.

GIFT VOUCHERS

We've got you covered for your gifting needs this festive period, whether for corporate or personal gifts. You can purchase these online and they can be delivered straight into your recipients inbox.

SERVICE INCLUDED

The traditional notion of service charge is included in all our pricing, so the entire team, kitchen & front of house, are valued and rewarded for the work they do.

Image: Event table setup

CHANTELLE NICHOLSON

Born in NZ, Chantelle is the multi-award winning chef owner of Apricity and former chef-owner of Tredwells, in the West End's Seven Dials (the UK's first recipient of a green Michelin star) and All's Well; a hyper-seasonal pop-up in Hackney.

As one of the leading female voices in the UK's hospitality industry, Chantelle is an advocate for seasonality and sustainability, championing regenerative agriculture and restauranting. She's committed to creating a more sustainable future across her operation and the wider industry as a whole.

Chantelle is an independent board member for ReLondon and a Food Council member for City Harvest. Author of *Planted*.

Chantelle is also available for external events, such as speaking engagements, menu development and dining experiences.

Image: Chantelle Nicholson





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