

HOLY CARROT

LONDON



INTRODUCTION

Situated in the heart of Knightsbridge, Holy Carrot offers guests a new way of experiencing and enjoying vegan food. With a focus on using ethically sourced seasonal produce prepared in a mindful, delicate manner, the restaurant offers gluten-free and refined sugar-free dishes without compromising on flavour.

Housed in London's leading beauty and wellness destination, Urban Retreat, the venue offers the added benefit of a pre-event pamper with an award-winning hair salon and an entire floor dedicated to beauty at your fingertips.

From group dining at The White Room to exclusive hire of the whole restaurant, a range of Private Dining and Events menus are available to suit different party sizes and tastes – all taking inspiration from Holy Carrot's globally inspired plant-based menu.





THE MAIN RESTAURANT

Blessed with plenty of natural daylight and a striking dried floral installation, the main restaurant space is suited to larger seated events, presentations and standing receptions.

Available to hire for breakfast, brunch and lunch events, the room also comes with a separate bar, an ideal break-out area seating up to 20 guests. Evening events can also be accommodated on Sundays and Mondays.

ROOM SIZE: 11m x 6m (710 sq ft)

CAPACITIES:

Seated	36
Standing	60
Theatre-Style	30

MINIMUM SPENDS*

Breakfast/Brunch	£1,500
Lunch	£3,000
Dinner (Sun & Mon)	£4,000
Full Day	£6,000

** An additional 12.5% service charge applies*



THE WHITE ROOM

With an interior that mirrors the main restaurant space, The White Room is an entirely separate private dining room perfect for business meetings or an intimate family gathering. Its opulent lighting and impressive fireplace filled with candles offers a truly memorable backdrop for any celebration.

ROOM SIZE: 7m x 5.5m (380 sq ft)

CAPACITIES:

Seated	26
Standing	50
Theatre-Style	30

MINIMUM SPENDS*

Breakfast/Brunch	£1,000
Lunch	£1,500
Dinner (Sun & Mon)	£2,000
Full Day	£2,500

** An additional 12.5% service charge applies*

SAMPLE MENUS | SPRING-SUMMER

Dishes that not only look and taste great, they're fun and healthy too. Our menus are led by the very best seasonal organic British produce, free from preservatives, refined sugar, additives and gluten.

Starters

Holy Maki

*Asparagus rolls, cauliflower rice with avocado and tomato 'tuna'
cauliflower rice and spiced eryngii*

'Calamari'

Heart of palm, green sour cream, BBQ sauce

Caesar Salad

Romaine lettuce, crispy kale, homemade 'parmesan', holy Caesar sauce

Mains

Celeriac Risotto

Seared eryngii, koji miso butter, black radish, Kombu dashi

Sexy Tofu

Organic glazed tofu, aubergine, red pepper, peanut sauce

Chestnut Mushroom 'Bourguignon'

Black lentils, tempeh 'bacon', truffle mash

Desserts

Miso Caramel Sponge Cake

Oat and miso caramel ice cream

Chocolate Cheesecake

Enhanced with supernova living protein, purple carrot sorbet

Bramley Apple Pie

Cinnamon crumble, spiced frangipane, frozen yoghurt

Canapés

Tomato tartar, crispy black rice, lemon balm

Smoked carrot 'salmon', cream cheese, chives, rye bread

Truffled mushroom pate, baked shiitake, confit red onion

Tofish, bergamot sauce, crispy purple potato

Crispy quinoa maki, heritage vegetables, spicy mayonnaise

Crispy avocado, watermelon 'tuna', black sesame

WE USE THE FINEST AND FRESHEST INGREDIENTS



GET
IN
TOUCH!

Get in touch today to see how we can help you bring your ideas to life.

events@holycarrot.rest






HOLY CARROT

EVENTS

holycarrot.co.uk

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