

MANICOMIO CITY
Private Events



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Manicomio City, recently refurbished on all floors, is a unique and versatile venue that can accommodate a wide variety of events, from breakfast meetings and business lunches through to canape parties and exclusive dinners.

Located in the heart of the city next to Saint Paul's Cathedral, Manicomio City is perfectly located for easy access from all corners of the Square Mile.

The building, designed by the world renowned Sir Norman Foster, is contemporary in style with its smoked Pilkington sheet glass façade over three floors, showcasing a take away and café on the ground floor and 2 floors of fine dining.



First Floor

The First Floor is ideal for a dinner event comfortably seating up to 53 guests
Standing capacity up to 60 guests



Board Room: 20 seats
U shape: 24 seats
Full Capacity: 53 seats



Second Floor

Flooded with natural light, this area is ideal for a business breakfast or presentation of groups up to 64 guests.

Standing capacity of up to 100 guests



MANICOMIO CITY
A LA CARTE MENU
 up to 10 guests: Full A La Carte Menu

SNACKS

Home-Made Focaccia Bread  5	Chicken Liver Pate Crostini 9
Bella di Cerignola Olives  7 <i>Plain or Marinated</i>	Italian Charcuterie board (To Share) 19
House mixed Nuts  6	24 month Prosciutto di Parma DOP 9
Grilled Artichoke Hearts  8	Carasau Bread  6


ANTIPASTI

Burrata Pugliese, fresh Peas, Anchovy Pangrattato & Bagna Cauda	18
24 Months Prosciutto di Parma DOP & Charentais Melon	16
Tiger Prawns Caesar Salad	18
Beef Fillet Carpaccio, Rocket, Horseradish, Caperberries & Pecorino Cheese	21
Quinoa Salad with Baby Artichokes, Escarole & Avocado 	15

PASTA

Native Lobster Linguine, Tomato, Chilli & Basil	39
Manicomio Carbonara - Pork Cheek, Egg & Pecorino Sardo	20/26
Tiger Prawns & Monkfish alla Versiliana, black Tagliolini, Curry, Lime & Chilli	23/29
Rabbit Tagliatelle, Capers, Leeks & Chervil	21/27
Scottish Girolles & Summer Truffles Maltagliati (V)	24/30


SECONDI

Wild Halibut Fillet, Fennel Puree, Candied Tomatoes & Salty Fingers	38
Hake Fillet, Sicilian Caponata & Green Olives Salsa Verde	29
Chicken Milanese, Green Beans, Baby Gem, Parmesan & Scallion Aioli	27
Veal T-Bone, Baby Spinach, Beech Mushrooms & Rosemary Butter	38
40 Day Aged Beef Rump Tagliata, Truffle Potato, Burnt Tropea Onions & Jus	36
Burnt Cauliflower with Wild Rice, Pomegranate & Oat Yoghurt 	26

CONTORNI

Zucchini fritti  7	Hand cut triple cooked Rosemary Chips  6
Rocket & Parmesan  6.5	Sicilian Tomato Salad  7

DESSERTS

Gelato & Sorbet selection	7.5
Raspberry & Pistachio Choux Bun	10
Manicomio Tiramisù	9.5
Salted Chocolate Caramel Tart	11
Affogato	6.5
Vanilla & Strawberries Pannacotta 	10
Chocolate & Petit Four (to share)	14
Morello Cherry & Coconut Fondant	10

CHEESE BOARD 3/5

Selection of 3 or 5 cheeses	14/18
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GROUP MENU

available for up to 20 guests: pre orders welcomed but not necessary
21+ guests : A pre order will be required together with a seat
and floor plannings


ANTIPASTI

Burrata Pugliese, fresh Peas, Anchovy Pangrattato & Bagna Cauda	18
Tiger Prawns Caesar Salad	18
Beef Fillet Carpaccio, Rocket, Horseradish, Caperberries & Pecorino Cheese	21
Quinoa Salad with Baby Artichokes, Escarole & Avocado 	15


PASTA

Manicomio Carbonara - Pork Cheek, Egg & Pecorino Sardo	26
Tiger Prawns & Monkfish alla Versiliana, Black Tagliolini, Curry, Lime & Chilli	29
Scottish Girolles & Summer Truffle Maltagliati (V)	30

SECONDI

Wild Halibut, Fennel puree, Candied Tomatoes & Salty Fingers	38
Chicken Milanese, Green Beans, Baby Gem, Parmesan & Scallions Aioli	27
40 Day Aged Beef Rump Tagliata, Truffle Potato, Burnt Tropea Onions & Jus	36
Burnt Cauliflower with Wild Rice, Pomegranate & Oat Yoghurt 	26

CONTORNI

Zucchini fritti 	7
Rocket & Parmesan	6.5
Triple cooked Rosemary Chips 	6
Sicilian Tomato salad 	7

DOLCI

Gelato & Sorbet selection	7.5
Manicomio Tiramisù	9.5
Salted Chocolate Caramel Tart	11
Morello Cherry, Coconut "Fondant" & toasted Cashew	10
Raspberry, Pistachio Choux Bun & Rosewater cream	10
Artisan Cheese Board	14/18

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.

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CANAPES MENU

(available on a pre order basis only)
maximum of 6 types of canapes / party
minimum order of 10 pieces/ selected item
prices per item

FISH & MEAT

Portland Crab, Lime & Cucumber Crostini £4.5
Tiger Prawns Fritti & Habanero Aioli £3.5
Smoked Wester Ross & London Burrata Crostini £4
Dry Aged Beef Meatballs & Chilli Sauce £3.5
Buttermilk Fried Chicken & Pesto Aioli £3
Chicken Liver & Sage Pate £3.
Charcuterie Board & Pane Carasau £19.5

VEGETARIAN & VEGAN

Margherita Pizzetta (V) £2.5
Buffalo Mozzarella, Courgettes & Pesto Bruschetta (V) £3
Oven-baked Tomato & Basil Bruschetta (Vegan) £3
Buffalo Ricotta & Mushroom Crostini (V) £3.5
Avocado, Confit Tomatoes & Pumpkin Seeds (Vegan) £3.5
Artisan British Cheese Board (V) £17.5

SWEET CANAPE

White Chocolate & Passion Fruit Truffles £3
Polenta & Mascarpone Cake £3
Chocolate Brownie £2.5
Valhrona Chocolate Dipped Strawberry £3

BOWL FOOD MENU

maximum of 3 types of bowl food / party

Tuscan Sausage, Chilli & Fennel Orecchiette £12.50
Beef Ragu Strozzapretti £12
Wild Mushroom Risotto (V) £12.5
Market Seafood Tubetti £14
Tomato, Basil & Buffalo Mozzarella Rigatoni (V) £12

Terms & Conditions

1. Confirmation:

It is necessary to confirm your event and, in doing so, provide us with credit card details. At this time you enter into a contract with us and agree to the terms laid out in this document. Your reservation will remain provisional for 1 week only, if not confirmed it will be automatically released.

2. Cancellation policy:

- No charge if cancellation is received more than 7 days prior to the event;
- £500 charge if cancellation is received between 48 hours and 7 days of the event;
- £1000 charge if cancellation is received within 48hours of the booking.
- Government enforced cancellation, due to Covid or otherwise, will generate a 100% deposit refund at any time.

3. Minimum Spending should the minimum spending not be reached then the difference will be deemed as room hire

Minimum spending	1 st Floor	2 nd Floor
Breakfast	£900	£1400
Lunch	£3500	£4500
Dinner	£4000	£5000

20% off the above rates for bookings on Mondays and Fridays until Monday 14th November

4. Additional and included charges:

V.A.T is included in all prices.

5. Room facilities & Services:

- Spotify with independent audio channel
- Private Cloak room
- Full-bar on each floor
- Bespoke wine matching by our Sommelier
- We supply place cards and table plans for your event at no additional charge
- Bespoke Breakfast menu and cafeterias available for large group meetings

A discretionary service charge of 15% will be added to your final bill.

For bookings and enquires: 020 7726 5010
gutterlane@manicomio.co.uk