

# Marketing Materials

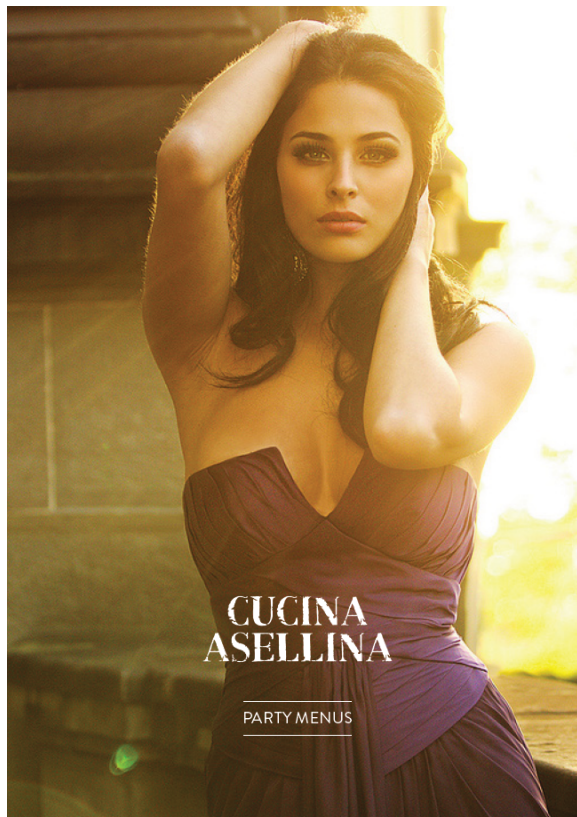
New events and promotions



Business card



Dessert menu that goes on wooden menu board



# A5 and A4 party menu to give to guests, on display at host stand and with hotel sales teams

## MENU ONE

Minimum 8 people  
3 courses £30

### PRIMI

belgian endive, beans, blue cheese, pecan & rosemary vinaigrette  
beef carpaccio, pickled vegetables, parmigiano & watercress  
salmon tartare, black truffle & caprino

### SECONDI

chicken paillard, aubergine, capers, fresh origano & grape tomato  
roast sea bream, gaeta olives, rate potato & vernaccia  
pumpkin & ricotta ravioli with sage & roasted almonds

### DOLCI

Tiramisu  
grappa pannacotta, winter berries & polenta crisps  
passion fruit cheesecake

\*vegetarian options can be accommodated  
\*a discretionary charge of £1.55 will be added to your bill.  
we cannot guarantee the absence of nut traces in any of our dishes.  
dietary requirements can be accommodated.

## MENU TWO

Minimum 8 people  
3 courses £40

### PRIMI

oven baked aubergine tortino, fresh ricotta & cheese fonduta  
calamari fritti, tomato relish & fresh marjoram  
braised beef rib ravioli, wild mushrooms & pecorino

### SECONDI

roasted lamb, artichoke, rate potatoes & sun-blushed tomatoes  
grilled sea bass, saffron fregola & shellfish ragu  
polenta concia, winter root vegetables & sage

### DOLCI

Tiramisu  
gianduja semifreddo, zabaione ice cream  
askellina ricotta cannelloni  
grappa pannacotta, roasted pears

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\*a discretionary charge of £1.55 will be added to your bill.  
we cannot guarantee the absence of nut traces in any of our dishes.  
dietary requirements can be accommodated.

## MENU THREE

Minimum 8 people  
3 courses £50

### ASSAGINI

stuffed cerignola olives with roasted veal, parmigiano & semolina crust  
oven baked aubergine tortino, fresh ricotta & cheese fonduta  
grilled prawns, nduja & courgette

### PRIMI

buffalo mozzarella, artichoke, organic peppers & olives  
selection of italian cured meats & artisan cheeses  
grilled octopus, saffron & marjoram potatoes salad  
beef carpaccio, pickled vegetables, parmigiano & watercress

### SECONDI

grilled tuna, cavolo nero & red pepper bagna cauda  
steak tagliata, caramelised flat onions & winter vegetables  
saffron strozzaretti, datterini tomatoes, roasted aubergine & buffalo mozzarella  
roasted lamb, artichokes, rate potato & vernaccia

### DOLCI

Tiramisu  
passion fruit cheesecake - raspberry ice-cream  
askellina ricotta cannoli  
gianduja semifreddo, zabaglione ice cream

\*vegetarian options can be accommodated  
\*a discretionary charge of £1.55 will be added to your bill.  
we cannot guarantee the absence of nut traces in any of our dishes.  
dietary requirements can be accommodated.

ASELLINALONDON  
ASELLINA.COM

**CUCINA  
ASELLINA**

#### BRUNCH

smoked salmon and scrambled eggs on toasted brioche / 13.5  
truffle scrambled eggs, s. daniele ham, rocket, parmesan / 15  
avocado on toast with poached egg / 8.75  
grilled ciabatta, smoked chicken, aubergine, scamorza / 10  
full english, eggs cooked to your choice with bacon, cumberland sausage, yorkshire black pudding,  
roast mushrooms, tomato, hash browns / 14.5  
eggs benedict, florentine, royale / 7.5  
oven baked eggs, pane carasau, tomato, peccorino cheese / 8  
buffalo mozzarella salad, roast peppers, tomato, cucumber, focaccia / 9

#### CHEESE & MEAT

mortadella, prosciutto s. daniele, bresaola, speck, finocchiona, homemade porchetta, lardo di colonnata / 10  
peccorino sardo, toma maccagno, robiola, fontina, gorgonzola, taleggio / 10  
combination - a selection of both cheese & meat / 12

#### PIZZE & FLATBREAD

buffalo mozzarella, fresh basil, tomato / 9  
prawns, wild blueberry, cipollini / 12.5  
prosciutto s. daniele, black truffle, fontina, rucola / 13

#### HOMEMADE PASTA

square spaghetti, pomodoro, fresh basil olive oil / 9  
saffron strozzapretti, prawns, spinach, butternut squash / 14  
oven baked wild italian asparagus, peccorino lasagna / 15

#### MAINS

grilled wild branzino, saffron fregola, seafood ragu / 20  
pistachio & pancetta crusted halibut, broccolini, nduja / 20  
grilled rib of beef, triple cooked potatoes wedges, gorgonzola dip / 19  
chicken paillard, aubergine, olives, capers, grape tomatoes / 12

#### TAVOLATA SHARING DISHES

roast rack of lamb, braised ciccoria, roast fennel, rosemary / 20pp  
eight hour slow roast suckling pig, broad beans "casserola", roast potatoes, myrtle sauce / 19pp  
lemon & rosemary organic chicken, truffle crushed potatoes, pancetta, braised cabbage / 17pp  
whole branzino "cartoccio", romanesco, wild garlic, heirloom tomatoes, vernaccia / 21pp

#### PASTAS

served family style with a spring salad, shallot dressing and italian artisan breads  
square spaghetti, pomodoro, fresh basil olive oil / 17 (serves 2) / 32 (serves 4)  
saffron strozzapretti, prawns, spinach, butternut squash / 26 (serves 2) / 48 (serves 4)  
oven baked wild italian asparagus, peccorino lasagna / 27 (serves 2) / 48 (serves 4)

Head Chef: Michele Pais



ASELLINALONDON  
ASELLINA.COM

PRICES INCLUDE VAT, AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.  
OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE NUTS AND SHELLFISH ARE PRESENT.

#### BREAKFAST

crumpets, white, brown or wholegrain toast / 2.5  
selection of pastries, seasonal muffins or danish / 3  
organic yoghurt, seasonal fruit compote & granola / 5  
seasonal fruit salad / 6.5  
organic porridge muscovado sugar & banana / 4.75  
avocado on toast with poached egg / 8.75  
foreman's smoked salmon and scrambled eggs on toasted brioche / 13.5  
roast field mushrooms on toast / 7.25

full english breakfast / 14.75  
eggs cooked to your choice with bacon, cumberland sausage,  
yorkshire black pudding, roast mushrooms, tomato & hash browns

black pudding & fried duck eggs / 10.5  
bacon or sausage roll / 5.25 / with fried egg / 6.5  
eggs benedict, florentine, royale / 7.5  
french toast with sweet cured bacon, cinnamon & fruit compote / 7  
two hard boiled hens eggs and soldiers / 6.25  
omelette with mature cheddar, mushrooms, spinach or ham / 9.5  
grilled kipper, parsley butter / 10.5  
bagel, smoked salmon, cream cheese, dill & capers / 8.5

selection of dorset cereals / 6  
luscious berries and cherries, simply fruity muesli, tasty toasty spelt flakes,  
toasted coconut and wheat flakes, simply delicious muesli, simply nutty muesli

a full selection of teas, coffees and fruit juices available / from 3.5

#### ME HOTEL INCLUSIVE GUEST BREAKFAST

ME breakfast  
selection of meats, cheeses, fresh fruit, pastries, porridge or 2 eggs cooked to your liking

full english breakfast  
eggs cooked to your choice with bacon, cumberland sausage, yorkshire black pudding, roast mushrooms, tomato & hash browns

avocado on toast with poached egg

the above selections includes: one fruit juice and one hot beverage



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A4 menus that are displayed in the wooden menu boards



## THE MODERN TASTE OF ITALY

### ANTIPASTI

stuffed cerignola olives with roasted veal, mortadella, parmigiano, semolina crust / 7  
 veal meatballs with fresh tomato, basil / 7  
 oven baked aubergine tortino, fresh ricotta, cheese fonduta / 7  
 baby gem, fresh caprino, cucumber, onions, focaccia, roast pepper dressing / 8  
 buffalo mozzarella, baby aubergine, cherry tomato, nocellara olives, raisins, pine nuts, basil / 9  
 beef carpaccio, pickled vegetables, parmigiano, watercress / 7.5  
 smoked tuna, bottarga, celery salad, lemon vinaigrette / 9  
 calamari fritti, tomato relish, fresh marjoram / 8  
 cauliflower & crab soup / 7

### CHEESE & MEAT

mortadella, prosciutto di s.daniele, bresaola, speck, finocchione & home made porchetta / 10  
 pecorino sardo, toma macagno, robiola, fontina, gorgonzola, taleggio / 10  
 combination - a selection of both cheeses and meats / 12

### PIZZE & FLATBREAD

buffalo mozzarella, fresh tomato, basil / 9  
 wild mushrooms, fontina, spring onions / 10  
 seasonal vegetables, fresh ricotta, mint / 9  
 spianata piccante, tropea onions, smoked scamorza, basil / 10  
 prawns, courgette, mascarpone, lemon, fresh oregano / 12.5  
 prosciutto di s.daniele, black truffle, fontina, rucola / 13

### PASTAS

square spaghetti, pomodoro, fresh basil, olive oil / 9.5  
 burrata ravioli, dried tomatoes, infused balsamico, fresh oregano / 12  
 saffron strozzapreti, clams, bottarga, chilli garlic & white wine / 15  
 red wine garganelli, speck, decana pears, gorgonzola dolce / 12  
 peppardelle, black truffle, mascarpone / 15  
 lobster fettuccine, herbs, cherry tomatoes, martini bianco / 19

### SECONDI

chicken paillard, aubergines, olives, capers, grape tomatoes / 12  
 grilled prawns, fennel, sicilian blood orange salad / 19.5  
 roast wild branzino, grilled asparagus, sun blushed tomatoes, gaeta olives, basil pesto / 20  
 grilled calf liver, smoked pancetta, jersey royal, tropea onions / 16.5  
 rib eye tagliata, heirloom tomatoes, rucola, aged parmesan, gorgonzola sauce / 19  
 grilled lamb chops, fregola, roast peppers, courgette, broad bean salad, mint dressing / 17.5

### CONTORNI

rosemary & garlic roast potatoes  
 braised savoy cabbage  
 spring salad with shallot dressing

garlic & chili broccolini  
 roast vegetables  
 polenta chips

4.5

### CUCINA ASELLINA

MONDAY TO FRIDAY 12 NOON - 7PM | SATURDAY AND SUNDAY 5PM-7PM

2 COURSES £15

3 COURSES £19

2 COURSE - ANTIPASTI + PASTA OR PIZZA

3 COURSE - ANTIPASTI, PASTA OR PIZZA + DESSERT

(NOT INCLUDING LOBSTER PASTA)



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ASELLINA.COM

PRICES INCLUDE VAT, AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.  
 OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE NUTS AND SHELLFISH ARE PRESENT.

Outside menu board

THE MODERN  
TASTE OF ITALY

## LUNCH & THEATRE MENU

2 COURSE / £15 | 3 COURSE / £19

NOON TIL 7PM | 9.30PM - 11PM

**CUCINA  
ASELLINA**

## LUNCH & THEATRE MENU

### ANTIPASTI

stuffed cerignola olives with roasted veal, mortadella, parmigiano, semolina crust  
oven baked aubergine tortino, fresh ricotta, cheese fonduta  
baby gem, caprino, cucumber, onions, focaccia, roast pepper dressing  
buffalo mozzarella, aubergine, cherry tomato,  
nocellara olives, raisins, pine nuts, basil  
cauliflower & crab soup

### PIZZE & FLATBREAD

buffalo mozzarella, fresh tomato, basil  
wild mushrooms, fontina, spring onions  
seasonal vegetables, fresh ricotta, mint  
spianata piccante, tropea onions, smoked scamorza, basil

### PASTA

square spaghetti, pomodoro, fresh basil, olive oil  
burrata ravioli, dried tomatoes, infused balsamico, fresh oregano  
red wine garganelli, speck, decana pears, gorgonzola dolce  
pappardelle, black truffle, mascarpone  
lobster fettuccine, herbs, cherry tomatoes, martini bianco

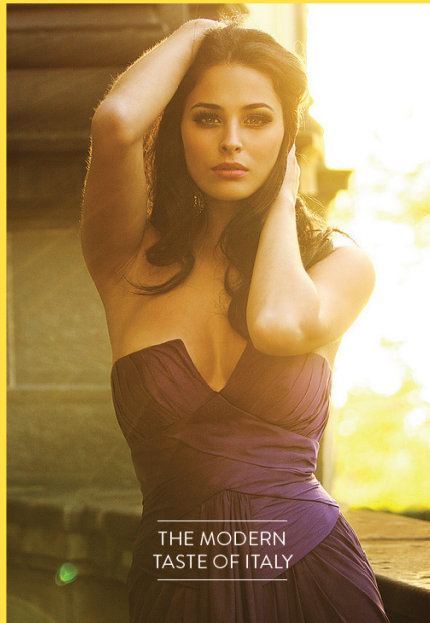
ALDWYCH, LONDON, WC2R 1HA

020 7395 3445 | LONDON.RESERVATIONS@TOGRP.COM

ASELLINA.COM

**CUCINA  
ASELLINA**

A5 flyer and menu for the wooden menu boards



## CUCINA ASELLINA

A GLASS OF MOËT CHAMPAGNE SERVED IN  
THE MARCONI CHAMPAGNE LOUNGE ON ARRIVAL

### STARTERS

burrata, rosemary focaccia, grilled vegetables, gaeta olives, basil dressing  
beetroot cured salmon, grapefruit, fennel and rocket salad, lemon oil  
prosciutto s.daniele, fontina, rocket & parmesan flatbread

### MAINS

roast sea bass, crushed potatoes, olives, sundried tomatoes, rocket & salmoriglio  
ox cheeks, baby carrots, flat onions, smoked pancetta, red wine sauce  
black peppercorn tagliatelle, wild mushrooms, chestnuts & pecorino

### DESSERTS

black sambuca pannacotta, strawberry & aged balsamic  
tiramisu  
passion fruit cheese cake, bellini sorbet

ME  
LONDON

STAR  
DEALS

MOËT & CHANDON  
CHAMPAGNE

THE ONE GROUP



## CHAMPAGNE VOUCHER

VALID FOR ONE GLASS OF MOËT CHAMPAGNE  
SERVED IN THE MARCONI CHAMPAGNE LOUNGE

ALDWYCH, LONDON, WC2R 1HA

RESERVATIONS  
020 7395 3445 | LONDON.RESERVATIONS@TOGRP.COM

ASELLINA.COM

ME  
LONDON

STAR  
DEALS

THE ONE GROUP

Meal package promoted by an external restaurant marketing platform,  
no discounts. Went live today, sold over **900** covers in first 3 hours!  
Dining expiry days is 21<sup>st</sup> November 2013.

THE MODERN  
TASTE OF ITALY

## LUNCH & PRE THEATRE MENU

2 COURSE / £15 | 3 COURSE / £19

NOON TIL 7PM DAILY

## OPEN FOR BREAKFAST

DAILY FROM 7AM

## CHRISTMAS PARTY MENUS

NOW TAKING RESERVATIONS

ASELLINA.COM



A board message

## APERTIVO CLUB

CUCINA  
ASELLINA

THE MODERN  
TASTE OF ITALY

JOIN US FOR  
COMPLIMENTARY CICHETTI\*

DAILY 5-7PM

ALDWYCH, LONDON, WC2R 1HA | ASELLINA.COM

ME

CUCINA  
ASELLINA

THE ONE GROUP

\*WITH EVERY DRINK PURCHASED ON PRODUCTION OF THIS CARD



THE MODERN  
TASTE OF ITALY

JOIN US FOR  
COMPLIMENTARY  
CICHETTI\*

DAILY 5-7PM

ALDWYCH  
LONDON  
WC2R 1HA

ENQUIRIES  
020 7395 3445

LONDON\_ENQUIRIES@TOGRP.COM

ASELLINA.COM

Twitter Facebook

ME

CUCINA  
ASELLINA

THE ONE GROUP

\*WITH EVERY DRINK PURCHASED ON PRODUCTION OF THIS CARD

**BRAND NEW IDEA - For all hotel guests and our back yard community - a consistent daily offer. (non approved artwork)**



## CUCINA ASELLINA

LONDON  
RESTAURANT  
FESTIVAL

3-21 OCTOBER 2013

### STARTERS

Mozzarella burrata, caramelised figs, radicchio & aged balsamic  
Tuna carpaccio, peperonata & rocket pesto  
Speck of duck, pickled green tomatoes, celeriac slaw

### MAINS

Oven baked halibut, warm risotto, crayfish & pink peppercorn sauce  
Roast guinea fowl, Jerusalem artichoke, chestnuts, ratte potatoes & vincotto  
Wild mushrooms with black truffle & aged Parmesan

### DESSERTS

Chestnuts semifreddo, chocolate sauce  
Black sambucca pannacotta, strawberry & balsamic syrup  
Mandarin tortino, spiced soup



STK  
LONDON

LONDON  
RESTAURANT  
FESTIVAL

3-21 OCTOBER 2013

### starters

english smoked salmon, vanilla onions, lemon & cucumber  
smoked duck, poached duck egg, truffle puree, parsley & red onion  
poached quince, spicy macadamia, roquefort, red wine dressing

### mains

250g usda new york strip, stk sauce, fries  
marinated lamb, carrots, aubergine & lamb crackling  
pan fried cod, roast peppers, olives, confit baby potato's

### desserts

stk ice  
lemon verbena pudding & vanilla sauce  
cold chocolate fondant, popping candy & mandarin sorbet



HELIOT  
STEAK  
HOUSE  
AT THE WEDDING

LONDON  
RESTAURANT  
FESTIVAL

3-21 OCTOBER 2013

### STARTERS

FRENCH ONION SOUP, GRUYERE  
HAM HOCK & FOIE GRAS TERRINE, MUSTARD PICKLE & TOAST  
GREEN SALAD WITH WARM GOAT'S CHEESE & HAZELNUTS

### MAINS

USDA FEATHER STEAK, CRISPY POTATOES, BONE MARROW SAUCE  
SKATE WITH FENNEL & ONION CONFIT, TAPENADE  
DUCK CONFIT, BRUSSELS SPROUTS & MUSTARD SAUCE

### DESSERTS

BAKEWELL TART & CHERRY ICE CREAM  
CHOCOLATE PUDDING & SALTED CARAMEL  
STILTON POT & OATCAKES



Covers sold

STK - 629  
(between 5pm and  
6.45pm - only)

CA - 47

HSH - tbc

London Restaurant Festival - Oct 13



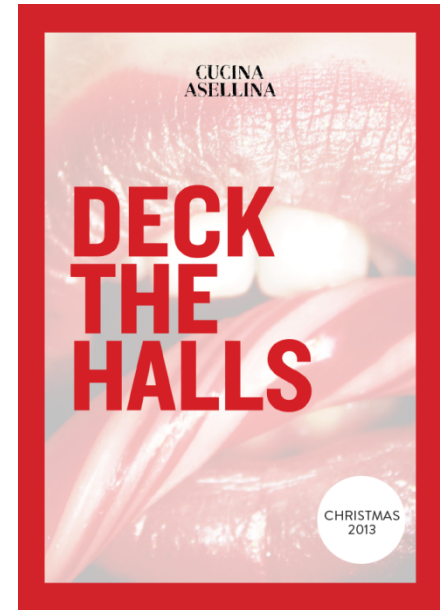
**8** AMAZING  
VENUES TO MAKE  
THIS A CHRISTMAS  
TO REMEMBER

# DECK THE HALLS

For more information on holding your Christmas party at any of our  
exciting central London venues



Call us on 020 7395 3450  
or email [london\\_events@togrp.com](mailto:london_events@togrp.com)



E Flyer, menu packs with  
limited wine list and tip tray  
leaflets.  
On sale now!



STK<sup>®</sup>  
LONDON

# JOIN US FOR LUNCH

**TWO COURSES | £21**  
**THREE COURSES | £25**  
12PM - 5PM | [STKHOUSE.COM](http://STKHOUSE.COM)

## LUNCH MENU

**chopped salad**  
baby gem - avocado - cucumber - radicchio montgomery - cheddar  
brioche croutons - sumac

**beef carpaccio**  
pickled radish - watercress - parmesan

**char grilled beets**  
glazed goats cheese - truffle honey

**usda new york strip (250g)**

**old school burger**  
double cut bacon - aged cheddar - fried green tomato

**brixham cod**  
mussels - clams - garlic butter - samphire

**chicken escalope**  
greens - wild herb salad - mustard vinaigrette

**steak flight**  
fillet, rib eye and sirloin, bold sauce 100g of each  
(£3 supplement)

**treacle tart**  
milk ice cream - vanilla salt

**strawberry trifle**  
sponge fingers - strawberry jelly - vanilla custard - cream  
**italian ice cream**

a discretionary service charge of 12.5% will be added to your bill.

**executive chef: barry vera**

336-337 Strand, London  
020 7395 3450 | [london\\_reservations@togrp.com](mailto:london_reservations@togrp.com) | [stkhouse.com](http://stkhouse.com)

ME  
LONDON

STK  
LONDON

THE ONE GROUP  
RESTAURANT GROUP

# JOIN US FOR LUNCH

**TWO COURSES | £21**  
**THREE COURSES | £25**  
12PM - 5PM | [STKHOUSE.COM](http://STKHOUSE.COM)

**CHRISTMAS PARTY MENUS  
NOW AVAILABLE**

A5 flyer - host stand and foot  
soldier marketing

A board message - daytime only



PRE THEATRE MENU	
STARTERS	
ill <sup>®</sup> BRGs	
wagyu beef - special sauce - sesame seed bun	
chopped salad	
baby gem - avocado - cucumber - radicchio - montgomery cheddar	
brioche croutons - sumac	
prosciutto salad	
house smoked bocconcini - prosciutto - radicchio - roast tomato	
aged balsamic	
MAINS	
usda feather steak (150g)	
usda d-rump (200g)	
pan fried cod	
roast peppers - ratia potatoes - green olives	
roast jerusalem artichoke gnocchi	
red onion - sage butter	
SIDES	
mac & cheese £4.50	parmesan truffle chips £4.50
grilled broccolini £3.75	spinach £4
DESSERTS	
treacle tart	
milk ice cream - vanilla salt	
STK ice	
baby magnums	
a discretionary service charge of 12.5% will be added to your bill.	
executive chef: barry vera	
336-337 Strand, London	
020 7395 3450   london_reservations@togrp.com   stkhouse.com	
ME	STK
LONDON	LONDON
	THE ONE GROUP



Pre-theatre flyer and A board message



Email versions - private dining  
menus for Heliot



<p><b>STK</b></p> <p>"NOT YOUR DADDY'S STEAKHOUSE" 020 7395 3450 336-337 Strand London WC2R 1HA serving lunch &amp; dinner til 1am www.stkhouse.com</p>	<p><b>CUCINA ASELLINA</b></p> <p>ARTISAN ITALIAN CUISINE 020 7395 3445 Aldwych London WC2R 1HA breakfast, lunch &amp; dinner til midnight www.asellina.com</p>
<p><b>HELIO STEAK HOUSE</b></p> <p>RESTAURANT, LOUNGE &amp; PRIVATE DINING ROOMS 020 7769 8844 Leicester Square London WC2H 7JH open all day til late www.heliorestaurant.com</p>	<p><b>THE HIPPODROME CASINO</b></p> <p>THREE FLOORS OF GAMING, FIVE BARS, POKER &amp; CABARET "Noted the number one land based Casino 2013" Leicester Square London WC2H 7JH BARS OPEN 24 HOURS www.hippodromecasino.com</p>
<p><b>RADIO</b></p> <p>ROOFTOP BAR, TERRACES &amp; CABANAS 020 7395 3400 ME London, Strand London WC2R 1HA open all day til 3am www.facebook.com/radioatmelondon</p>	<p><b>MARCONI</b></p> <p>SOPHISTICATED LOUNGE BY DAY ENERGETIC COCKTAIL PARTY BY NIGHT 020 7395 3400 ME London, Strand London WC2R 1HA open all day til late www.melondonuk.com</p>



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Sign up to receive news, events, exclusive offers  
and special promotions before anyone else.

NAME

EMAIL

YOUR BIRTHDAY

Your privacy is very important to us and we will never sell, rent or share  
your information with any third parties. You may unsubscribe at any time.

All enquiries, table reservations & VIP guest list:  
020 3603 9810  
london\_enquiries@togrp.com

**FOR YOUR FRIENDS AT THE TABLE**

NAME

EMAIL

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NAME

EMAIL

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NAME

EMAIL

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NAME

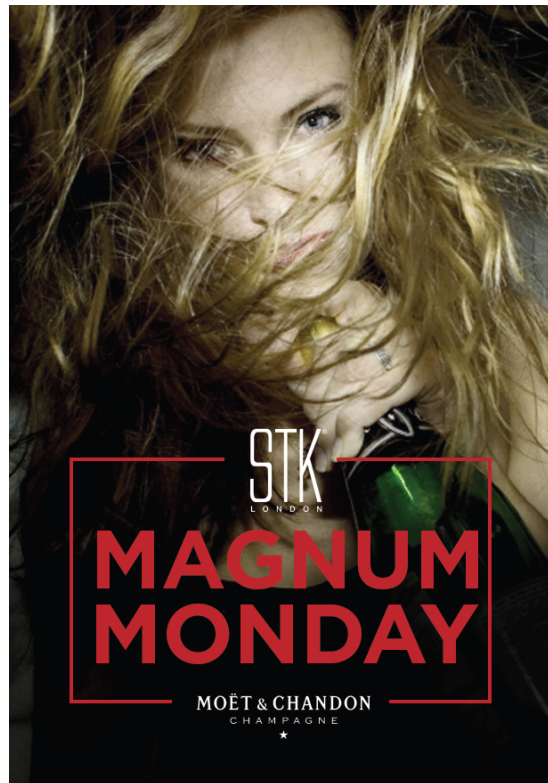
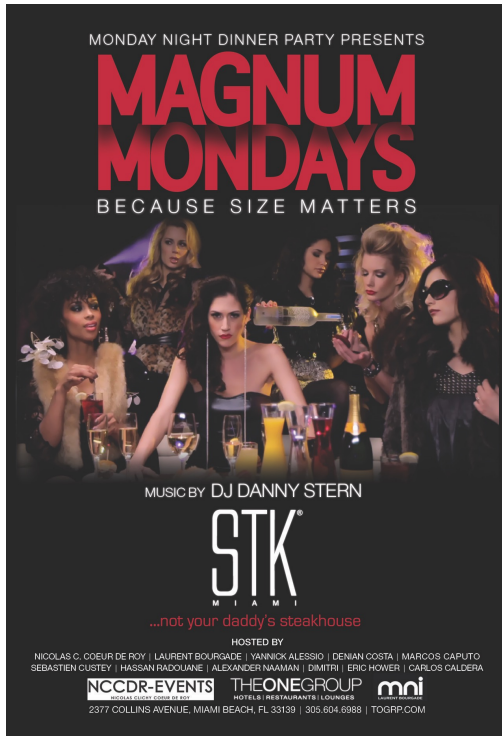
EMAIL

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**THE ONE GROUP**  
HOTELS | RESTAURANTS | LOUNGES

Data capture in all outlets -  
presented with receipt inside  
the A6 folded bill holder.





**BRAND NEW:** First draft of our Magnum Monday flyer compared to company standard.



**STK**  
LONDON

**SATURDAY  
BRUNCH**

MOËT & CHANDON  
CHAMPAGNE

**“THE BRUNCH PARTY  
WITH A DIFFERENCE”**

GUEST DJ & ENTERTAINMENT INCLUDED

STARTING SATURDAY 5TH OCTOBER

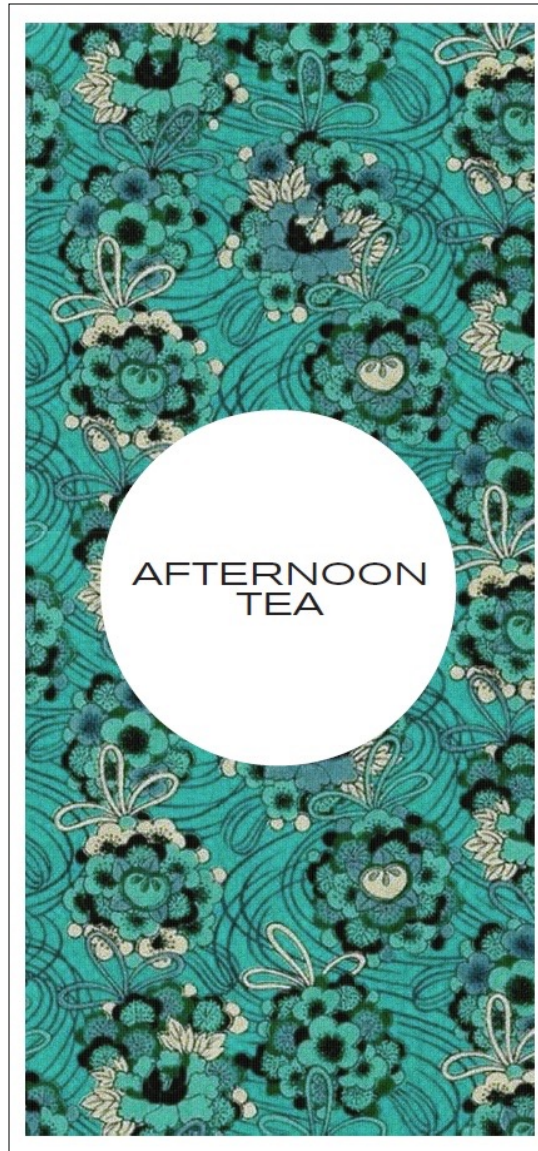
**BUY A BOTTLE  
GET A MAGNUM**

336-337 STRAND, LONDON, WC2R 1HA  
020 7395 3450 | LONDON\_RESERVATIONS@TOGRP.COM  
STKHOUSE.COM

ME  
LONDON

THE ONE GROUP  
LONDON

**BRAND NEW:** A new event to flip Frequency brunch parties inside for the Winter



A4 tall afternoon tea menus with coordinating bill or voucher holders





MARCONI

## AFTERNOON TEA MENU

TRADITIONAL AFTERNOON TEA  
29

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### SANDWICHES

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Smoked salmon and cream cheese, brown bread  
Ham, grain mustard mayonnaise, white bread  
Salt beef and pickle, rye bread  
Egg mayonnaise and cress, white bread  
Cucumber and tatziki, white bread

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### FRESHLY BAKED BUTTERMILK SCONES

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Raisin and Plain  
served with  
Cornish clotted cream and strawberry jam

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### CAKE AND PASTRIES

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A selection of cakes and pastries

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### LOOSE LEAF TEA

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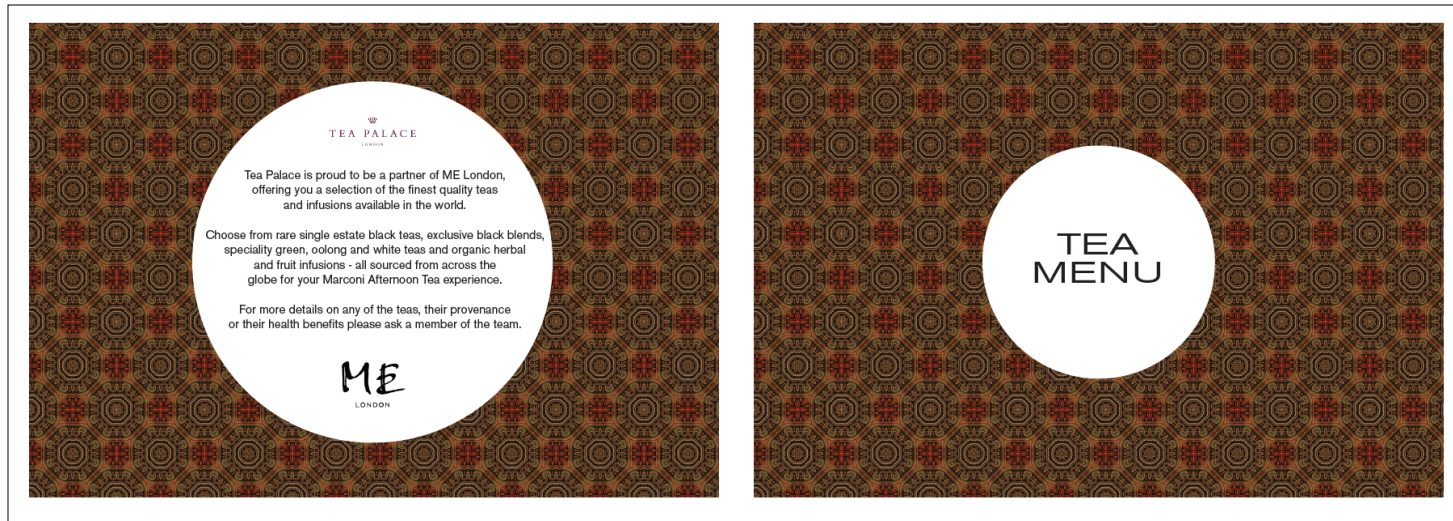
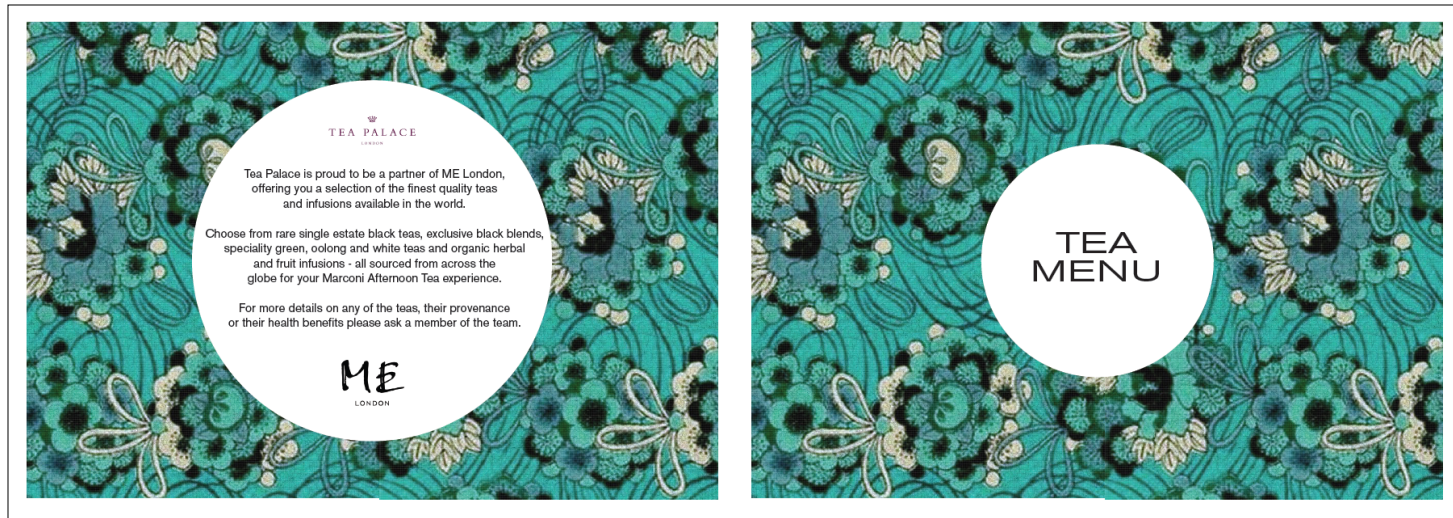
A selection of loose leaf teas from around the world  
(see inside the menu for tea selection)

TRADITIONAL AFTERNOON TEA  
WITH A GLASS OF CHAMPAGNE  
35

ME  
LONDON

336/337 THE STRAND, LONDON, WC2R 1HA  
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MEBYMELIA.COM

Alternate days to add a variance of colour to the room



Bill and voucher holders to fit standard TOG tip trays





BRAND NEW - New menus to go out at 5pm detailing champagne cocktails, glasses of champagnes and bottles of champagne in Marconi Champagne Lounge - its new USP.



Area dressed by Moët to attract attention to the room







## New menu suite to support sporting events and new drinks lists



**AMERICAN CLASSICS**  
£5 EACH

10 hot or garlic wings with spicy sauce and a side of chunky blue cheese dressing

**BUFFALO WINGS**  
NACHOS  
topped with 5 bean chili, melted cheese then topped with tomatoes, onions, jalapenos, olives, sour cream and guacamole - add chicken or beef for £2

**COVERED AND SMOTHERED FRIES**  
five covered in five bean chili and melted cheese (V)

**CHILI WITH CORN BREAD**  
five bean chili with a side of famous Philly corn bread (V)

**TRIO OF SLIDERS**  
choice of blackboard chicken, pulled pork and 1/2 kg

**BRATWURST-ON-A-HOGGIE ROLL**  
steak, onion, pickled relish and a slice of French's mustard

**PHILLY CHEESE STEAK**  
thin sliced rib eye, sautéed with pepper and onions then smothered with white cheddar cheese, served on a hoagie roll with jalapeno mayonnaise

**SIDES - £2 EACH**  
POTATO SALAD - creamy potato salad with a kick!  
BAKED BEANS - rich in flavor and smoky syrup!  
SIDES STRONG FRIES

BEER BATTERED ONION RINGS - onion rings in our signature beer batter



**THE MASSIVE PHILLY CHEESE STEAK CHALLENGE**

**★£30★**

We stuff a full loaf of bread with a kilo of thin sliced ribeye, 1/2 kilo of cheese, 1/2 kilo of peppers and onions and finish it all off with the jalapeno mayo! (Feeds 3-4)

\*\*\*\*\* THE CHALLENGE \*\*\*\*\*  
IF ONE PERSON EATS THE WHOLE THING IT'S FREE!  
PLUS A JUG OF BEER TO WASH IT ALL DOWN



**"LET THE GOOD TIMES FLOW"**  
PITCHERS - £10 EACH

Care Light, Carling, Blue Moon, Grolsch and Magners Cider

**"HUDDLE UP"**  
BEER BUCKETS (4) - £10 CIDER BUCKET (4) - £10

Care Light or Blue Moon

**"IN THE END-ZONE"**  
COCKTAIL PITCHERS - £15 EACH

POM-POMS  
Jose Cuervo Gold, Cointreau, lemon juice, pomegranate

SACKED  
Bombay Sapphire, elderflower liqueur, pineapple juice, grenadine

TAILGATE  
Jack Daniels, lemon & lime juice, lemonade

