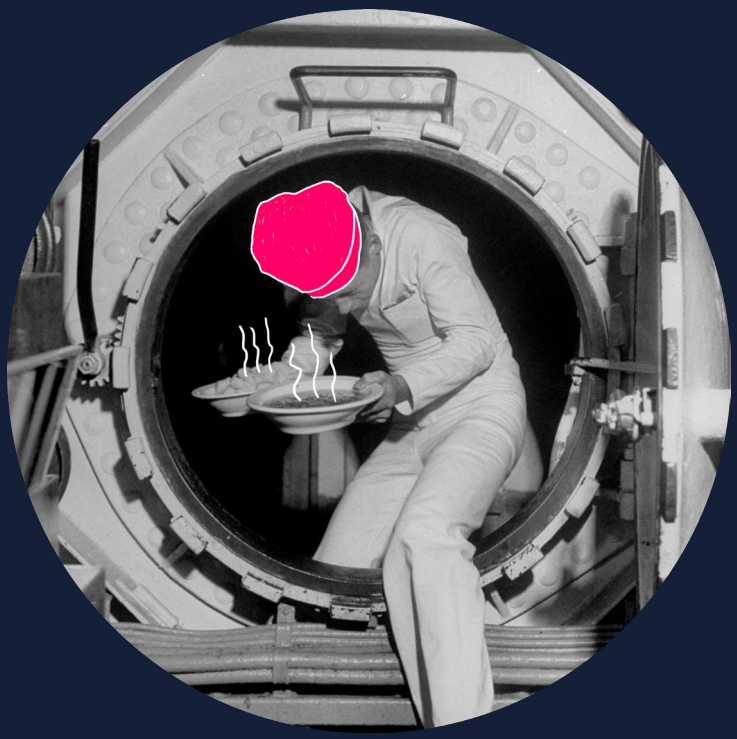


SEA CONTAINERS

LONDON

12th Knot

80 pax informal meeting room
108 pax seated dinner
300 pax reception

Perched atop of Sea Containers London, is our elegrant rooftop playground.

With an extensive list of the world's best champagnes alongside seasonal and ingredient-led cocktails, the space can host receptions and parties for up to 300 guests. Epitomising the vibrancy of the South Bank against the backdrop of the River Thames, 12th Knot comes alive as the sun goes down and our DJs and live bands kick off.



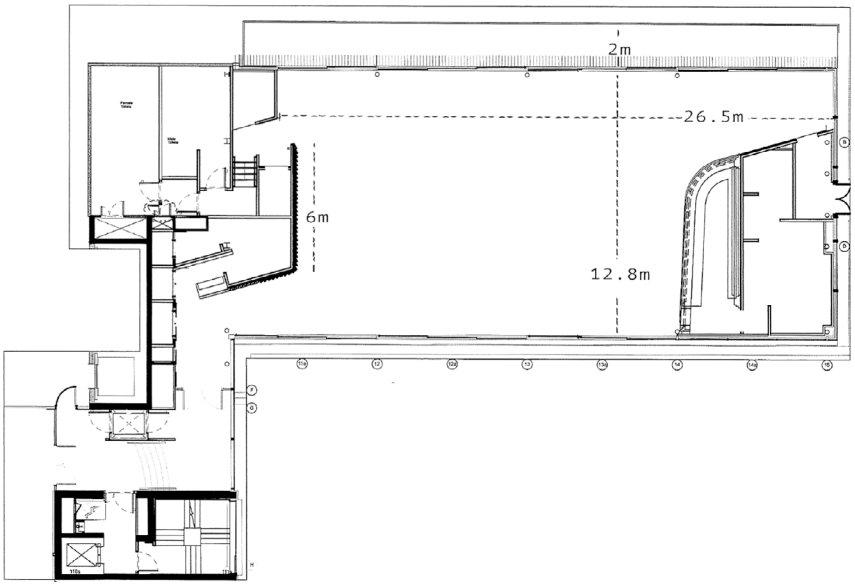


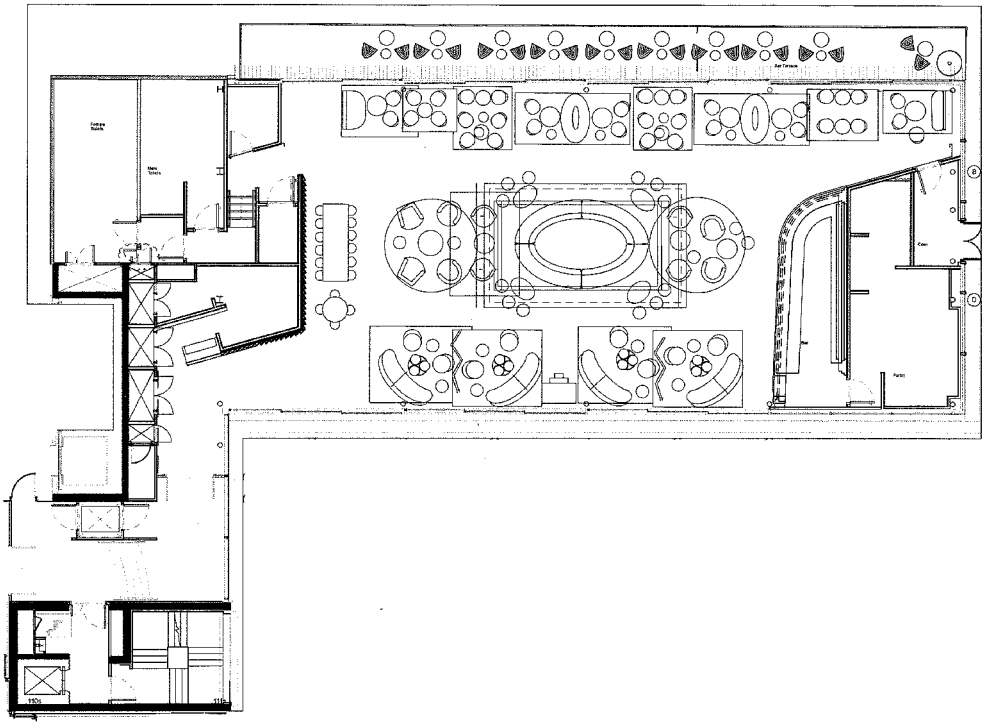




12th Knot

Sq.Ft: 2873
Sq. M: 267
H. Cm: 260





Full Day:	£12,000 inc VAT
Half Day:	£6,000 inc VAT
Package:	£140 per person | 9am-3pm | Tues - Sat £140 per person | 9am-5pm | Sun & Mon (all inclusive of projector screen)
Evening from:	£20,000 inc VAT minimum spend + 12.5% service charge on F&B

12th Knot Menus

Breakfast

Continental / Light & Easy £22

Served Buffet Style

fresh orange or grapefruit juice
fresh fruit plate
freshly baked muffins, Danish pastries
mini bagels, smoked salmon, cream cheese
coffee, tea or herbal infusions

Healthy/Fresh £22

Served Buffet Style

fresh orange or grapefruit juice
fresh fruit salad with or without Greek yoghurt
smoked salmon, chive cream cheese, rye bread
homemade granola, skimmed milk
coffee, tea or herbal infusions

Full English £25

Served Buffet Style

fresh orange, apple or grapefruit juice
scrambled eggs, bacon, hashbrowns, roasted tomato, field mushrooms, Cumberland sausages
freshly baked muffins, Danish pastries
toast, jams, marmalades
coffee, tea or herbal infusions

Sea Containers Full Breakfast £45

Served Buffet Style

fresh orange or grapefruit juice
seasonal fruit platter
yoghurt, fruit compote, granola
freshly baked muffins, Danish pastries
gravalax, smoked salmon, cream cheese, bagel, capers, red onion, rocket, olives
free range scrambled eggs
pancakes, whipped cream, maple syrup
porridge, banana, blueberries, chia seeds
toast, jams, marmalades
coffee, tea or herbal infusions

Tailor your breakfast selection with any of the following items:

all items are priced per person

mango, passion fruit smoothie 5
strawberry, banana, lime smoothie 5
Sea Containers London G5 juice 5
pear, carrot, tumeric juice 5
beetroot, blackcurrant juice 5

assorted yoghurt, fruit compotes 4
smoked salmon, cream cheese, bagel 5
homemade cookies 4
selection of cured meats and cheeses 7
smashed avocado, seven grain toast 4
bacon brioche roll 6
free range egg brioche roll 6
mini sausages brioche roll, mustard mayonnaise 5
french toast, clotted cream, fruit compote 5
pancakes, clotted cream, fruit compote 5
porridge, banana, apple, cinnamon, raisins 4
coffee, tea or herbal infusions 4
coffee, tea or herbal infusions with Danish pastries 8.5
coffee, tea or herbal infusions with cookies or cakes 6.5

Breakfast Canapés

choose 4 for £15

Cold

scottish smoked salmon,
chive cream cheese, mini bagels
fruit skewers, raspberry coulis
melon, parma ham skewers
mini custard tart

Hot

smoked salmon croque monsieur
mushrooms on toast
kedgeree, quail egg vol-au-vent
smoked salmon, crumpets, scrambled egg
goat's cheese and leek quiche
bacon-wrapped chipolatas,
mustard hollandaise

Daily Delegate Menus

Daily Delegate Breaks Selector

Included in Daily Delegate Rate

please pick one item per refreshment break

smashed avocado, crushed chilli, coriander, 7-grain toast
smoked salmon, chive cream, brioche
greek yoghurt, berry compote, granola
fresh fruit bowl
flapjack
seasonal fruit smoothie
chocolate biscuit bar
sweet muffins
danish pastries
cake of the day
assorted fruit tartlets

Supplement 5 each

per item

mini seasonal veg quiche, goat's curd
prawn cocktail brioche roll
beetroot blinis, mushroom deuxelle
cornish crab on toast, coriander, chilli, lime
baked pita chips, sumac, red pepper hummus
seasonal fruit skewer
scones with homemade berry jam & clotted cream
selection of mini choux pastry
selection of macaroons

Buffet Menu included in Daily Delegate Rate

Starters
(choose two)

ham hock
asparagus & pea terrine, beetroot piccalilli, sourdough toast

marinated chicken
freekah, pomegranate dressing

rabbit & foie gras terrine
blackberry reduction, brioche bread

cured meats
courgette baba ghanoush, grilled sourdough

confit duck
frisse, poach pear, endives, raw carrot, orange vinaigrette

lapsung tea smoked salmon
radish, caper & onion salsa, pumpernickel

marinated tuna
avocado, carrot, brown rice, radish & corn, sesame seeds

scottish smoked salmon
pickled daikon radish, crispy seaweed, irish soda bread

gin & juniper cured salmon
dill mustard sauce, soda bread

grilled prawns
chorizo, barley, kale, radishes, ink vinaigrette

butternut squash
burrata, truffle vinaigrette

compressed pear
blue cheese, baby kale, chicory, sherry vinaigrette

roasted beetroot
goat's cheese cream, pumpernickel crisps

grilled mediterranean vegetables
hummus, olives, homemade flatbread

Salads
(choose three)

mixed leaf
shaved asparagus, radishes, lemon herb vinaigrette

caesar
crispy ham, croutons, anchovies, aged parmesan

quinoa
beetroot & watercress

miso vegetables
wild rice, dashi kombu dressing

wheat berries
peas, olives, baked artichoke, white balsamic vinaigrette

farfalle pasta
artichoke, mushroom, goat's cheese

compressed watermelon
feta, olives, mint

romaine lettuce
granny smiths, celery root, candied walnuts

pearl cous cous tabbouleh
lime, scallions, cucumber

mozzarella
heirloom tomato, basil emulsion, crispy shallots

little gem
kaffir lime & five spice tofu, red cabbage, pickled cucumber, coriander

mangetout
french bean, pea, kale, toasted almonds, balsamic wasabi dressing

Mains
(choose two)

pastrami spiced sirloin
braised brisket, smoked mash, pearl onions, celeriac, jus

black garlic marinated sirloin
rosemary polenta, cavelo nero, red wine sauce

slow cooked pork belly
roast plums, sweet potato purée, spiced jus

kentish lamb rump
braised lentils, roasted cauliflower, harissa jus

roast chicken breast
orzo pasta, peas, thyme jus

corn fed chicken
confit leg, celeriac gratin, kale, red wine jus

roasted pollock
beluga lentil, baby kale, orange & green peppercorn sauce

pan fried bass
mousseline potatoes, charred leeks, shrimp beurre noisette

miso cod
artichoke purée, bok choy, shitake mushroom, ginger & lemon grass emulsion

asparagus
gruyere, truffle custard tart

ravioloni
plum tomato sauce, smoked mozzarella, basil

root vegetable terrine
shitake ketchup, savoy cabbage, celery root crumble

Sides
(choose one)

rosemary & garlic roast potatoes
potato gratin with gruyere
mousseline potatoes
broccoli & cauliflower, sumac
maple roasted butternut squash
roasted jerusalem artichokes
lemongrass & coconut infused basmati rice
mac & cheese, truffle
duck fat roasted heritage carrots
mixed seasonal vegetable

Desserts
(choose two)

berries crumble, lime chantilly
pistachio & apricot millefeuille
praline & chocolate cake
banoffee pie
s'mores trifle
lemon cheesecake
brownie, vanilla chantilly
peanut butter jelly
apple pie, oat crumble
chocolate ganache, berries (vg)

Working Lunch

Menu 1 £42

Mixed Leaf Salad
shaved asparagus, radishes, lemon herb vinaigrette

Roasted Beetroot
goat's cheese cream, pumpernickel crisps

Shaved Fennel
apple, pomegranate, radish, dill dressing

Farfalle Pasta
artichoke, mushroom, feta

Pulled Pork
apple slaw, brioche roll

Caesar Wrap
crispy chicken, parma ham

Berry Flan
vanilla custard sauce

Fruit Smoothies

Praline & Chocolate Cake

Coffee, Tea or Herbal Infusions

Menu 2 £42

Romaine Lettuce
heritage carrots, toasted pumpkin seeds, balsamic & honey dressing

Roasted Squash
broccoli, red onions, hazelnut vinaigrette

Heirloom Tomato
compressed cucumber, celery, goat's cheese

Baby Gem
bell peppers, corn bread, crispy chicken

Spiced Nuts Quiche
mature cheddar, romanesco

Lobster & Crab Cakes
tarragon mayo

Brownie
vanilla chantilly

Apple Pie
oat crumble

Coffee, Tea or Herbal Infusions

Menu 3 £45

Rocket & Kale Salad
cherry tomatoes, cucumber, french dressing

Quinoa
olives, artichoke, sundried tomato, sherry vinaigrette

Spanish Bean
black beans, cannellini, corn, red onion, bell pepper, chorizo, coriander, lime dressing

Charred Peach
blue cheese, endives, toasted pistachio, watercress

Caprese Foccacia Sandwich

Merquez Sausage Roll
harissa mayonnaise

Beetroot & Pineapple Shots

Fig & Fennel Tarts

Lemon Cheesecake

Coffee, Tea or Herbal Infusions

Menu 4 £45

Mixed Green Salad
ginger & honey dressing

Kale Salad
carrot, mangetout, radish, seaweed sesame dressing

Miso Vegetables
wild rice, dashi kombu dressing

Marinated Chicken
asian vegetables, glass noodles, peanut dressing

Hoisin Duck
cucumber, cabbage, spring onion wrap

Sriracha Prawn
daikon, avocado roll

Carrot & Tumeric Shots

Catalan Cream & Biscuits

Carrot Cake
cream cheese frosting

Coffee, Tea or Herbal Infusions



Cold Canapés

8 for £28
10 for £35
12 for £40
all per person
individual canapés £4 each

Vegetarian

gazpacho mousse, olive bisucit, basil
charred corn tacos, crispy quinoa, avocado (vg)
truffle goat's cheese, sable, plum tomato jam
avocado, kimchi mango sushi, yuzu soy mayo
pickled mushrooms, sprouts, avocado rice paper roll, miso sesame sauce (vg)
asparagus, goat's cheese, glazed fig
heritage beetroot tart, pomegranate, coraindер, buttermilk
grilled aubergine, olives, tomato, feta
compressed watermelon, peppered goat's cheese, toasted almonds

Seafood

tuna tiradito, leche de tigre, coriander
salmon tartare, capers, avocado, oscietra
seared tuna, shitake ketchup, basil
cured salmon, dill jelly, sea herbs, crispy skin
cornish crab, devilled quails egg, caviar
scallop ceviche, beetroot, rock samphire
salmon sashimi, kaffir lime rice, wasabi caviar
spicy tuna sushi, ginger soy dip
seabass ceviche tacos, green tomato, kombu salsa

Meat

beef tartare, onion cone, truffle aioli
Vietnamese chicken rice paper roll, coriander dressing
foie gras, bergamot tea gel, gingerbread
compressed melon, smoked venison, blue cheese, blackberry
smoked duck breast, charred plum, pickled mushrooms
beef carpaccio, smoked burrata, parmesan sable
foie gras, dates, walnut
ham hock terrine, chorizo bread, beetroot piccalilli
Vietnamese chicken, quinoa rice paper roll, hoisin sauce

Hot Canapés

8 for 28
10 for 35
12 for 40
all per person
individual canapés 4 each

Vegetarian

truffle mac & cheese croquette
spiced mediterranean tofu, tamarind ketchup (vg)
parmesan & pea arancini, courgette basil relish
paneer tikka pinwheel, pomegranate molasses jam
bean scotch egg, tomato relish
pesto & mozzarella doughnut, basil cream
broad bean & pea falafel, mint hummus (vg)
smoked aubergine vol-au-vent, goat's cream
goat's milk cheddar & shallot custard tart
steamed vegetable gyoza, chilli soy sauce (vg)
vegetable spring rolls, peanut sauce (vg)

Seafood

prawn gyoza, japanese mayonnaise
cod brandade tarts, dill emulsion
black garlic miso glazed salmon
crab croquettes, avocado cream, bacon dust
lobster thermidor tarts, truffle americaine
semolina fried king prawns, spicy tartare
smoked haddock kedgeree cakes, brown butter hollandaise
grilled coriander prawns, chimichurri sauce

Meat

chicken dumplings, kimchi mayo
grilled sirloin, béarnaise sauce
Moroccan lamb croquette, sheep milk emulsion
braised beef tortellini, mushroom purée, truffle jus
cream cheese & cardamom chicken, mint chutney
braised ox cheek & truffle vol-au-vent
spiced mint lamb skewers, cumin yoghurt
toulouse sausage rolls, mustard mayonnaise
duck spring roll, plum sauce
chicken & sweetcorn fritters, sriracha mayo

Sweet Canapés

banoffee pie
lemon cheesecake
brownie, vanilla chatilly
peanut butter jelly
praline & chocolate cake
red velvet cake pops
raspberry jellies
assorted chouz pastries (coffee, vanilla & chocolate)
coconut victoria sponge (vg)
chocolate ganache, raspberry (vg)

Substantial Canapés

individual canapés £6 each

lobster, cray fish mini rolls
angus beef burger, bone marrow butter, brioche
duck confit sliders, pickled carrots, sriracha aioli
ricotta flatbread, black truffle, wild mushrooms
chicken slider, bacon jam, sriracha ketchup
teriyaki pulled mushroom bao, pickled cucumber, spring onions
glazed pork belly, kohlrabi coleslaw, brioche
mini fish & chips, tartare sauce
lentil & broad bean galette, spicy tomato chutney (vg)

Bowl Food

Cold

tuna poke bowl, caviar, crackers 10
heritage beetroot, burrata, orange vinaigrette, focaccia 8
cavatelli pasta, charred broccolli, preserved lemon & olives (vg) 8
grilled prawns, chorizo, barley, kale ,radishes, ink vinaigrette 10
seared tuna, wakame, sesame, chilli oil 10
grilled asparagus, kale, soft quail egg, caesar dressing 8
chickpeas, green mango, roast sweet potato, coconut, corainder dressing (vg) 8
marinated brocolli, parma ham, balsamic dressing 10

Hot

teriyaki salmon, brown rice, sesame seeds, edamame beans, galangal broth 10
sake-simmered sea bass, sesame rice, corn & sorrel sauce 10
braised pig cheek, kale, apple mash, marsala jus, crackling 10
cottage pie, braised red cabbage, smoked bone marrow 10
aged sirloin, truffle parsnips, pickled mushroom, rosemary jus 12
mughal chicken biryani, gold leaf, cucumber, carrot raita 10
stir fried vermicelli, seasonal vegetables, yellow curry sauce (vg) 8
wild mushroom macaroni gratin 8
lobster, aged gruyere mac & cheese 9
pea & shallot tortellini, asparagus, braised gem lettuce, mint foam 8

For more information, please contact
the Events Team on:

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