

THE CANONBURY TAVERN

Islington

Located in the heart of one of London's most loved boroughs, The Canonbury has something for everybody. Our historic pub boasts a rich and varied antiquity, quality British food and exceptional service.

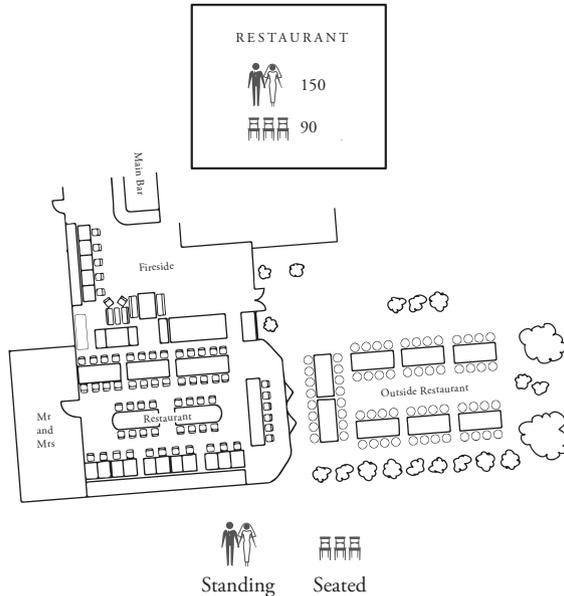
The beautiful restaurant is perfect for large celebrations and classic sit-down receptions for family and friends whilst our upstairs Blue Room is great for intimate, personal and more private receptions.

And why not take advantage of our stunning garden. Unlike any other in North London, this urban oasis is an ideal setting for arrival drinks and provides a perfect backdrop for photographs that will last a lifetime.



CAPACITIES & FLOOR PLAN

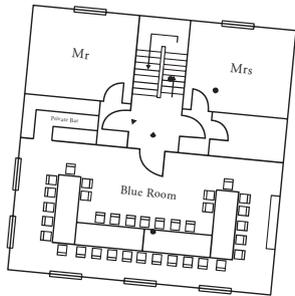
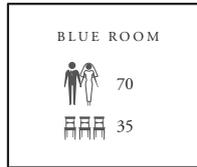
For large receptions our stunning restaurant, with its rustic fireplace and beautiful view of the garden, is the perfect choice. This area can accommodate up to 150 people for a drinks and canapé reception or up to 90 guests for a classic sit-down meal.

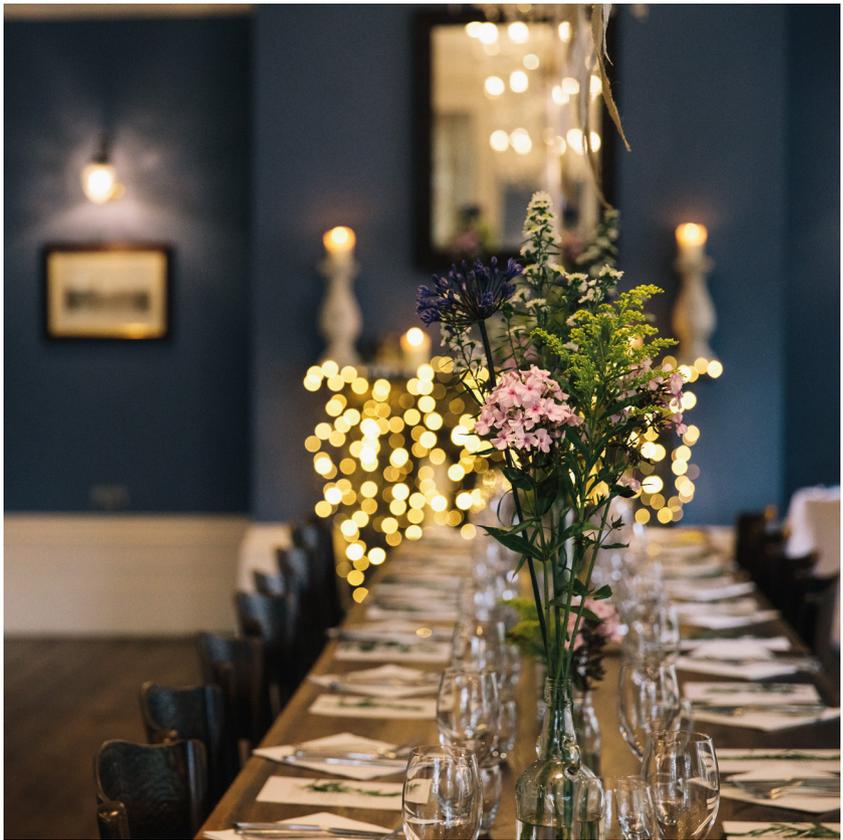




CAPACITIES & FLOOR PLAN

Looking for something more intimate? Our first floor Blue Room is a fantastic and more personal space to celebrate your special day with those closest to you and comes with your own fully stocked private bar and bartender.





DRINKS RECEPTIONS

All pre-order drinks will be ready for your arrival and can be topped up on the night as required.

Arrival Drinks

Prosecco reception £6.65pp
Champagne reception £9.75pp
Pimms £20 per jug

Wine Hampers

(6 bottles per hamper, mix and match red or white)
Valdemoreda Viura or Valdemoreda Tempranillo £141
Vialeto Pinot Griogio or Bodega Norton Porteno Malbec £174
Esprit Marin Picpoul de Pinet or Jealousy Pinot Noir £189
Featherdrop Bay Sauvignon Blanc or La La Land Pinot Noir £207

Beer Buckets

(25 bottles)
Sol £123.75
Heineken £123.75
Peroni £127.50
Seasonal beer £137.50

We offer an extensive range of drinks: draft lagers and ales, bottled beer and cider, spirits, cocktails and a wine list featuring a selection of delicious wines from across the globe.



CANAPÉS

Available for pre-order only at least one week prior to your event.

Minimum 6 boards required for pre order, each board includes 10 pieces of selected canapé.

From The Grocer (v)

Goat's cheesecake, red onion jam, £18 • Grilled aubergine ribbon, spiced baba ganoush, £18
Artichoke, mozzarella arancini balls, £18 • Lentil and spinach cakes, hummous (vg), £18

From The Fishmonger

Smoked salmon blinis, crème fraiche, £18 • Spicy crab cakes, lime mayo, £18
Mini fish and chips, £25 • Sweet chilli king prawn, £26

From The Butcher

British beef and cheese sliders, £31 • Grilled chicken sliders, £29
Homemade Scotch eggs, £18 • Roast beef, horseradish cream mini yorkie, £20
Grilled chicken skewers, peppers and red onions, £20

From The Baker

Lemon tart, £10 • Roasted pineapple, £10 • Mixed berries jelly, raspberry sorbet, £10

EVENING SNACKS

Mini fish and chips, £25 • Cheese burger sliders, £31
Rosemary and garlic Camembert sliders, £22 • Bacon butties, £18



THE CANONBURY CLASSIC

*Please select 3 from each section to offer your guests
3 courses £40pp, 2 courses £32pp*

Starters

Seasonal soup (v)
Beef carpaccio, rocket, wasabi and soy dressing
Creamy scallop gratin
Grilled courgette, spiced chickpeas and smoked aubergine (V)
Trout tartare, avocado, wasabi, chives and micro pea shoots
Chicken terrine, apricot jam with crostini bread

Mains

Seasonal fish with leeks, green beans and pancetta, prosecco cream
Stuffed aubergine, topped with goat's cheese and tomato sauce (V)
Seasonal fish, roasted vegetables, capers and olive tomato sauce
Beef rump, asparagus, roasted potatoes and smoky red wine sauce
Pan roasted chicken supreme with garlic potato mash, bobby beans

Puddings

Orange liquor chocolate mousse and chocolate crumble
Chocolate tart cake, vanilla ice-cream
Honey roasted pineapple with coconut sorbet (VG)
Vanilla crème brûlée

Sample menu only

THE CHEF'S FAVOURITE

*Please select 3 from each section to offer your guests
3 courses £45pp, 2 courses £37pp*

Starters

Goat's cheese and beetroot salad (V)

Pan fried king prawns, fresh leaf salad, chilli aioli and gremolata

Ham hock terrine, piccalilli, fresh leaf salad, soldier's toast

White wine poached pear, chicory and blue cheese salad with glazed balsamic (V)

28day aged Angus beef carpaccio, rocket salad, salsa verde

Mains

Grilled courgette stuffed with grilled seasonal vegetables,
topped with Cheddar and tomato chutney (V)

Pan fried seasonal fish, buttered leeks, beaune blanc sauce, aromatic soft herbs

Chicken and mushroom ballotine, sautéed Jersey royal potatoes,
buttered bobby beans with green peppercorn sauce

Barbary duck breast on a bed of garlic mash potato, julienne sauce,
savoy cabbage, orange and grand marnier sauce

Pan roasted rack of lamb, mash potato, grilled courgette, red wine jus

Puddings

Vanilla Crème Brulee (V)

Honey glazed pineapple with coconut sorbet (V, VG)

Lemon tart, vanilla ice cream

Chocolate tart with ice cream

Cheeseboard

Sample menu only

OTHER INFO

Opening Times

Monday-Thursday 11am-11pm • Friday and Saturday 11am-11.30pm
Sunday 11am-11pm

Additional Items

Additional extras can be added to make your event that little more special. Talk to us about: Aperol Spritz on arrival, pudding wine, dessert liquors, cocktails, cheese boards, soft drink options.

Venue Hire Charges

Charges are dependent on the dates and times. Please ask our on-site team for more information and full quotes.

Food Tastings

Once your wedding is confirmed, we will invite you taste a selection of our wedding dishes and request that you pre-select your choices at least 14 working days before your tasting date.

Parking

There are pay and display parking spaces in the area but as we are close to Arsenal football stadium parking regulations may apply on match days.

Accessibility

Our ground floor is one level throughout. We have a disabled toilet as well as a lift for emergency exits. Please be aware that there is no lift for access to the first floor Blue Room. There are also baby change facilities available.



T'S AND C'S

Licensing

Our garden space closes at 9pm. As we are located in a residential area, we are unable to have live music, bands or DJ's on the premises, due to noise level restrictions. All food and drink consumed on the property must have been purchased from us. The one exception to this is cakes.

Securing Your Booking

We will provisionally hold your booking date for a maximum of 14 days. Should we receive another enquiry during this time we deserve the right to request confirmation from you or we may release the date due to popular demand. Your booking is provisional until we receive a signed booking form and a 10% deposit payment. The balance is to be paid in full, prior to the date of the event.

Cancellation Policy

In the unlikely event of cancellation please be advised there is a 50% cancellation charge of the deposit, from 6 months before the booked date. Anything less than 3 months before the date, the deposit is not refundable.

Service Charge

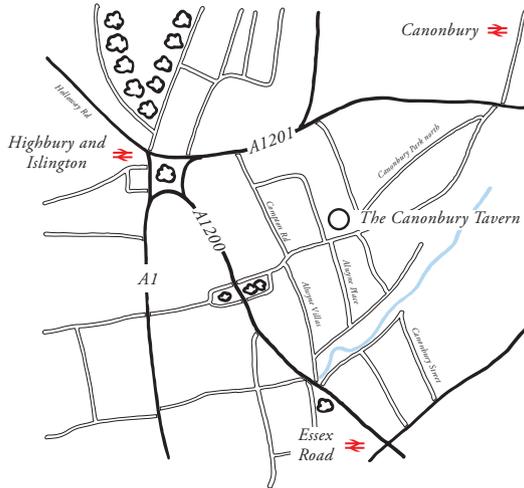
For group event bookings we add a discretionary 12.5% service charge to your final food and drinks bill.

The Extra Mile

We're here to ensure that you and your guests have a fantastic time with us. Please do let us know if you have any specific requests and we will do our best to accommodate these for you.

Please don't hesitate to contact us if you have any questions at all.

FIND US



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