



by the F A L L O W C H E F S

Festive Large Groups & Events Brochure





Introduction

Welcome to fowl - Unique offerings that bring people in and keep them coming back.

Gather, celebrate, and make magical memories this Christmas. Whether you're hosting a corporate Christmas celebration, an intimate holiday gathering, or looking for an exclusive hire, fowl offers the perfect setting for every occasion.

Our bespoke menus are designed to bring people together over bold flavours, local favourites, and a drink (or two). Whatever you're celebrating, fowl is where it all comes together!





Main Restaurant

Dine in the lively atmosphere of our main restaurant

Capacities

Large Group Bookings

Up to 20 guests

Split table options available

Full Hire

60 guests seated

120 guests standing



Terrace

Sit in the heart of St James's Market on our cosy
heated & covered terrace

Capacities

Large Group Bookings

Up to 20 guests

Split table options available

Full hire

60 guests seated

120 guests standing

Semi hire

30 seated

40 standing



Group Set Menus

Well raised produce combined with culinary gastronomy and a creative team behind the menu – you get flair and flavour!

Dine from one of our delicious festive set menus.

Standard £35pp
Premium £55pp
Canapes & bowl foods

Can be catered towards most dietary requirements with advance notice.





sample group menu

£35 per guest

snacks

Fowl Naked Wings - Served with a selection of house sauces
Smashed Cucumber Salad - Garlic crumb, padrons, chilli crisp (v)
British Bluefin Tuna - Special fried rice, sesame, coriander

main course

Fowl Festive Burger - Crispy chicken, pine tree mayo, cranberry hot sauce
pig in blanket, cheese, lettuce

or

Rotisserie Quarter Chicken - Lime leaf & Korean chilli sauce

served with

Chicken Salt Fries
House Kimchi Slaw (v)

dessert

Deep Fried Mince Pie - Brandy custard ice cream



sample group menu

£55 per guest

snacks

Devon Crab Crumpet - Bang bang sauce, chilli crisp
Mushroom Parfait - smoked shiitake, grilled bread (v)

fowl festive roast sharer

Slow-Roasted Rotisserie Chicken or Cauliflower (v)

served with

Brussels Sprouts
Herb Roast Potatoes
Glazed Root Veg
Pigs in Blankets

dessert

Deep Fried Mince Pie - Brandy custard ice cream



sample canape & bowl menu

canapes

6 pieces /£25 per guest

Kimcheese Croquettes - Hot honey, spring onion, sesame (v)

Mushroom Parfait - Glazed shiitake, shallots, toast (v)

Chilli Crisp Tuna - Special fried rice, sesame, coriander

Sesame ChickenCracker - Pickled ginger, spring onion

Beef Rib Bulgogi - Red Gem, Lime Mayo

Chicken Strips - Yuzu caramel, peanuts

bowls & sliders

£9each

Rotisserie Chicken Bowl

Fowl Chicken Slider

Aubergine Slider (v/vg)

Corn Ribs, Kombu Seasoning (vg)

Fries, Chicken Salt (vg)

Smashed Cucumber Salad (vg)

Tomato Salad (vg)

Terms & Conditions

For larger groups and exclusive hires of FOWL, a will be required upon booking.

A discretionary 12.5% service charge will be added to your final bill, which must be settled in full on the day of your event.

For the festive period, once your deposit is paid, bookings are non-cancellable. Deposits are non-refundable and will be retained in full.



FAQS

Corkage

We have a fantastic wine and drinks list to pre-order from for private dining and group bookings. Should you wish to bring your own wine a corkage fee of £50 per 75cl bottle of wine and £90 per 75cl bottle of sparkling wine will apply. We reserve the right to decline corkage.

Cake fee

If you are celebrating with us, we can place a sparkler into your desserts to mark the occasion. If you wish to bring your own cake, a cake cutting fee of £5 per guest will be applied.

Accessibility

The main restaurant & terrace are located on the ground floor. Our accessible bathroom is also located on the ground floor.





Contact Us

Reach out to our experienced events team today!

info@fowlrestaurant.com
020 7101 7007

FOWL Restaurant
3 Norris Street, St James
London
SW1 Y4RJ

