



JAKO

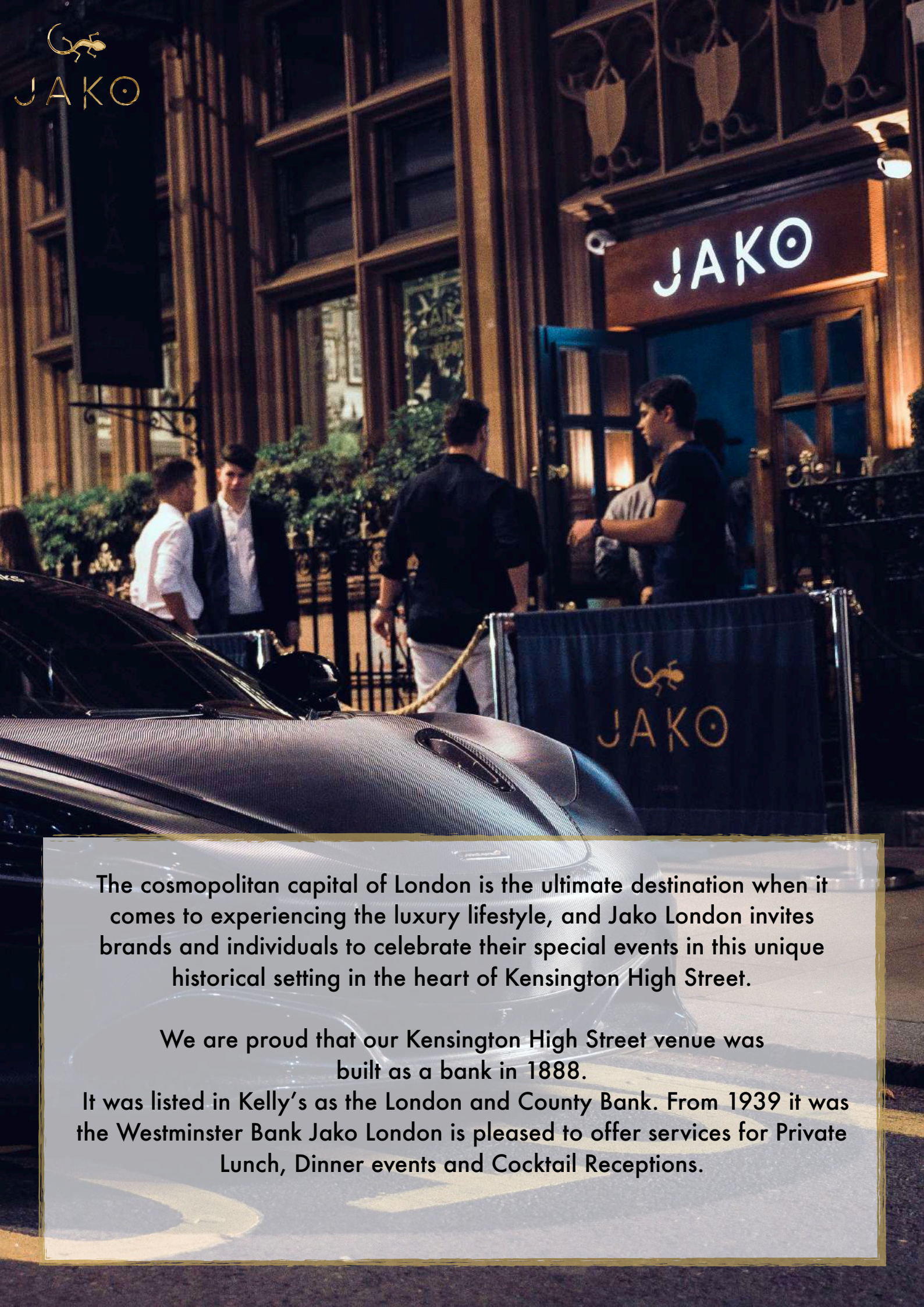
PARTIES & CELEBRATIONS BROCHURE

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The cosmopolitan capital of London is the ultimate destination when it comes to experiencing the luxury lifestyle, and Jako London invites brands and individuals to celebrate their special events in this unique historical setting in the heart of Kensington High Street.

We are proud that our Kensington High Street venue was built as a bank in 1888.

It was listed in Kelly's as the London and County Bank. From 1939 it was the Westminster Bank. Jako London is pleased to offer services for Private Lunch, Dinner events and Cocktail Receptions.



Our delicious Set Menus are carefully bespoke by Lenu' Kitchen and Chef Carmelo Carnevale.

Carmelo's Career has taken him Worldwide - and to some of London's leading restaurants and Members Private Clubs, Harry's Bar and Novikov among them.

Most recently, he was Executive Regional Chef for the 5-star Aman Resorts for Europe, Morocco and China receiving rave reviews and awards for his authentic but accessible

Italian dishes. For the last five years he has been elected President of the Italian Professional Chefs Association for the United Kingdom.

Jako is capable of hosting 15, 20, 30 for a seated dinner, with the option of drink reception

beforehand, the experience will be both memorable and bespoke to your requirements.

The health and well-being of our guests and staff is our top priority and we're making every effort to

create the safest experience for everyone.





LENU' 3 courses

SET MENU

£35.00

STARTERS

Scottish Salmon Carpaccio, Sorrento lemon Dressing, Chilli & Mint

Or

Parma ham 24 month with Buffalo and Datterino Tomatoes

Or

Chestnut Mushroom Soup, Caramelised Mushrooms & Truffle Oil

MAINS

Roast Corn Fed Chicken, Celeriac Puree, Spring Greens & Chianti Jus

Or

Pan Fried Sea Bass, Panzanella salad with tomatoes & Red Onion Salad

Or

Ravioli Ricotta and spinach with Butter and Sage tossed Pine nuts

DESSERTS

White Chocolate Parfait, berries and Sorbet

Or

Lenu' tiramisu with mascarpone and orange zest

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items. These dishes contain allergens.

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request



LENU' 3 courses

SET MENU

£45

STARTER

Roast vegetable with Beetroot salad and Goat Cheese cream

Or

Hand Picked Norfolk Crab with Avocado, Brown Crab Mayo & Sourdough

Or

Beef Carpaccio with sundry tomatoes, Truffle & parmesan Dressing

MAINS

Lamb rack with balsamic Chicory, Garlic Mash potatoes baby carrots & Red Wine
Jus

Or

Risotto with Porcini Mushrooms & taleggio cheese

Or

Baked Mediterranean seabream Fillet with Sicilian Caponata and Aubergine
mousse

DESSERTS

Chocolate parfait with pistachio ice cream

Or

Cox Apple Tart Tatin with Vanilla Ice Cream

Or

Panna Cotta with Spiced Poached Pear in red wine

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LENU' 4 courses

SET MENU

£50

Homemade Breads, Focaccia and Grissini
Origano Butter & Sicilian Extra Virgin Olive Oil

STARTERS

Sicilian Red Prawns, Bottarga & Fennel Salad with Pink Pepper

Or

Burrata Pugliese , Datterino Tomato & origano Dressing

MIDDLE COURSE

Lemon Risotto Sorrento Style

MAINS

Roast Atlantic Cod fillet Peas ragout with lemon and mint dressing

Or

Slow cook Veal Cheek with Nero D'Avola Wine served with new potatoes with
Salsa Verde

DESSERTS

Grappa Pannacotta with Berries

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LENU' 4 courses

SET MENU

£65

STARTERS

Buffalo mozzarella , roasted aubergines Datterino Tomato & origano dressing

Or

Roast King Scallops wrapped in pancetta served with broccoli Pureé

Or

"Vitello Tonnato" thin slice of veal tenderloin served with tuna & cappers Mayo

Or

Hand-pick Crab salad with avocado and Sicilian tomato mousse

MIDDLE COURSE

Mushrooms risotto Prosecco & taleggio cheese

MAINS

Roasted Sea Bass, garlic Spinach, mint zucchini & Black Olive Dressing

Or

Beef Fillet with balsamic Chicory, sage and Mustard Mash potatoes & Red Wine Jus

Or

Spinach & ricotta Ravioli "Nerano" with cheese sauce and toasted peanuts

Or

Roast Halibut fillet with lentils N'duja and Baked cherry tomatoes

DESSERTS

Hot Chocolate Caprese Tart, pistachio Ice Cream

Or

Strawberry parfait, vanilla & Mixed Berries salad

Or

Classic Apple crumble & Berries with whit cottage cream

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COCKTAIL PARTY CANAPÉS

You are invited to create your own cocktail reception canapé menu from our selection below.

Select 4 canapés for **£14**

Select 6 canapés for **£18**

Select 8 canapés for **£22**

Select 10 canapés for **£27**

Create your own selection:

From the Land

From the Sea

From the Garden

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FROM THE LAND

Duck pate tartelette with mayo & Plum Sauce

Mini Cheese Burgers, tomato & Balsamic chutney, pecorino & house Burger Sauce

Chicken Yakitori Skewers with sesame seeds

Mini arancino with beef Ragu' sauce

Italian baby pizzetta margherita with salami

Parma ham 24 months with Sicilian Melon

Beef Carpaccio and homemade pickle cucumber salad with mustard dressing
(Oscietra Caviar +£2.00)

Peas Panna Cotta with chorizo zabaglione

Foie gras dome parfait with datterino tomatoes chutney

Mini vol-au vent Pie
(Chicken , Beef , Lobster £4.00)

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FROM THE SEA

Scallops in Half Shell, Smoked aubergine Purée & Salmon Roe Salsa

Tuna tartare tartelette with orange

Prawn Tempura, Spicy Mayo

Rosette of smoked Salmon with sour cream (Oscietra Caviar +£2.00)

Smoked Salmon & Cream Cheese Lollipops (Oscietra Caviar +£2.00)

Beer Battered baccala salted cod & Tartare Sauce

Seared Red tuna, Avocado Cream & Cucumber

Black ink Arancino with fish Ragù

Prawns tempura with spicy mayo

Aubergine mousse with seabass tartare

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FROM THE GARDEN



Vegetable Spring Rolls & Tomato Chilli Jam

Egg Plant Caviar Crostini

Italian tricolore mozzarella tomato & basil skewers

Sicilian Caponata in a shot

Truffle ricotta mousse

Mini tartelette with tofu mayo and asparagus

Mini arancino with taleggio and truffle sauce

Italian baby pizzetta margherita

Mini Beetroot Tart with Horseradish Creme Fraiche

Butternut Squash Risotto Ball & Smoked Mozerella

Baked Mini Goats Cheese Tarts & Caramelised Onion Jam

Savory Choux with Champagne and Parmesan mousse

Chilled beetroot & ginger smoothie, yogurt and tahini cream goat cheese crumble

"Cacio & Pepe" butternut squash cupcake with pecorino cheese frosty

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COCKTAIL PARTY BOWL FOOD

The following items can be added to the canapé menus.

Select 3 Items for £20.00

Select 5 Items for £30.00

Create your own selection:

Starters Menu

Mains Menu

Sweets Treats



STARTERS

Burrata with Datterino & Beetroot, Candied Walnuts

Tabbouleh, Saffron Quinoa, Apricot & Pine Nut Salad with Prawns

Chicken, Baby Gem, Almonds & Honey-Dressing

Fritturina nel Cuoppo Italian fried squid and Prawns

Smoked Salmon, Avocado on bread seeds Crostino

Duck Pate with truffle mayo Black Truffle Cappuccino, Parmesan Brioche Croutons (V)

Greek salad with Feta (V)

Tortilla Cones, Goat Cheese Mousse, Cranberry Compote (V)

Baccala dry cod Croquette

Yellow fin Tuna Carpaccio with Pomegranate salad

Milanese Tiger Prawns with Tomato Chutney

Rice Arancine trio (beef, fish, vegetarian)

Sicilian seafood salad with orange

Turkey Lollipops, Dipping Sauce

Red prawn's tartar Cone marinated with Sicilian orange, candy lemon zest & pistachio

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MAINS

Pumpkin-Sage Ravioli, Hazelnuts & Swiss Chard (N) (V)

BBQ Pulled Pork baby Burger Red Cabbage couslow

Prosecco Risotto with porcini Mushrooms

Rigatoni Cacio & Pepe Nerano with Zucchini Eggs and truffle
Lamb with Caponata

Gnocchi sorrentina with tomatoes and mozzarella

Braised Beef Cheeks, Horseradish Mash

Lemon Palermitana Crusted Salmon

Roasted seabream with aubergine mousse

Chicken marinated with miso

Warm seafood Salad with avocado and Datterino tomatoes

Aged Scottish beef Tender loin tagliata with horseradish mayo

Tagliatelle Bolognese with shaving parmesan

Hot Penne arrabbiata

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SWEET TREATS

Coconut Pannacotta & Caramelised Pineapple

Chocolate Fondant, Pistachio Ice-Cream

Mini Blueberry Cheesecake

Mini Pannacotta

Ricotta Cannoli

Chocolate Mousse

Exotic Fruit Skewers, Lemongrass Syrup

Baba' with strawberries

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CHAMPAGNE MENU

Moët & Chandon	£85
Veuve Clicquot Yellow Label	£90
Ruinart Blanc de Blanc	£120
Dom Perignon Luminous	£450

CHAMPAGNE VINTAGE

Moët and Chandon Grand Vintage	£300
Vueve Cliquot Vintage Rich	£350

CHAMPAGNE ROSE'

Moët & Chandon N.I.R	£90
Dom Perignon Luminous rosé	£750
Ruinart rosé	£400

MAGNUM 1.5 L

Moët & Chandon	£260
Veuve Clicquot Yellow Label	£280
Moët & Chandon	£375
Dom Perignon Luminous	£1200

Menu prices include VAT; a 12.5% discretionary service charge will be added to all food and beverage items.



WHITE WINES

**Beronia Rueda 2017 -Spain
£30**

**Gavi DOCG Tenute del Melo 2018 -Italy
£35**

**Etna Bianco DOC Enrico IV 2018 -Italy
£40**

**Zind Chardonnay Auxerrois 2016 -France
£50**

**Pinot Bianco IGT Roncus 2017 -Italy
£55**

**Pinot Gris Clos Jepsal Vendange Tardive 2010
£60**

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Our Wines contain Sulphites.



RED WINES

Beronia Tempranillo Elaboracion Especial 2015
Spain
£35

Montepulciano d'Abruzzo DOC "Senza Alibi"
2017
£37

Barbera d'Alba DOC 2017 Italy
£45

Chianti Classico DOCG 2017 Italy
£55

Etna Rosso DOC Puritani
£60

Amarone della Valpolicella Classico DOCG
2014 Italy
£75

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COCKTAILS MENU

£15

NEGRONI

Campari, Sweet Vermouth, Gin

PISCO SOUR

Pisco, Fresh Lime Juice, Sugar Syrups, Egg White

MANHATTAN

Bourbon, Sweet Vermouth, Bitters

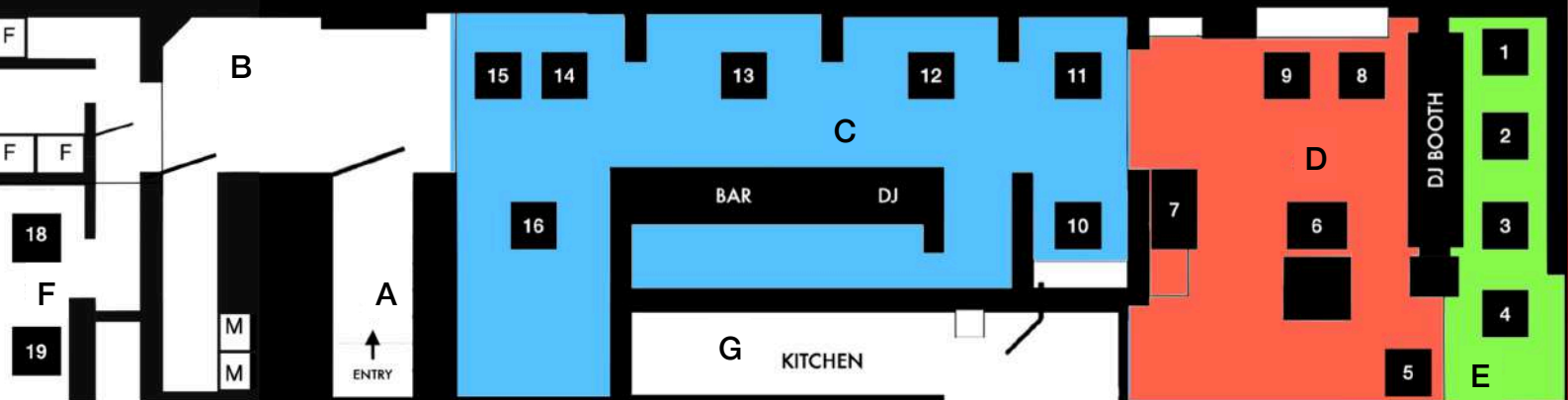
APEROL SPRITS

Aperol, Prosecco, Soda Water

OLD FASHIONED

Bourbon, Sugar, Angostura Bitters

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A ENTRANCE

B LOBBY

G KITCHEN

C
BAR LOUNGE
(Blue)
7 Tables
Up to 30 guests

D
DJ LOUNGE
(Red)
5 Tables
Up to 20 guests

E
VIP LOUNGE
(Green)
4 Tables
Up to 20 guests

F
CIGAR -
SHISHA
LOUNGE

2 Tables
Up to 8 guests

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