



# Events & Parties at Six Portland Rd

---

# Six Portland Road is a small leafy restaurant tucked away off Holland Park Avenue.

We have 36 seats, an outside terrace and a tiny bar. We are open every day for lunch and dinner.

Discover a place of sanctuary that lets you escape the hustle and bustle of London life, experiencing sumptuous Mediterranean food with English sensibility curated by Jesse Dunford Wood, an exceptional wine list and outstanding service.

We are a more thoughtful, smaller and more mature relative of Parlour in Kensal Green.









# EXCLUSIVE PRIVATE HIRE - ENTIRE RESTAURANT



Six Portland is an ideal venue for group dining and exclusive hire. A place where your party will enjoy excellent service and simple delicious food, within the charming surroundings of Holland Park - with natural sunlight during the day and atmospherically lit at night.

## OUR MENUS

Bespoke menu tailored to event, birthdays, wedding, whatever the occasion.

Up to 35 Guest

Seated lunch and dinner.



# A Sample Party Menu for You

**Will TWINKLE (Champagne & Elderflower Cocktail) on Arrival Perhaps  
or a Bespoke Cocktails, Champagne or a Seasonal Spritz?**

Starters & Pudding are all shared! Please Choose 1 Main Course for Most People

We will Provide an Alternative Fish or Veggie on the Day

*Warm Freshly Baked Soda Bread with Whipped Butter  
Marcona Almonds, Petite Lucuques Olives, Fennel Salami to Start*

## **Choose 3 For the Table!**

NW10 'Back Door' Smoked Salmon

A Beautiful Green Salad of Lettuces, Herbs & A Lemon Dressing

Burrata with Radicchio, Lemon & Toasted Walnuts

Fried Salsify with Roasted Garlic Aioli

Bresola with Black Figs & Almond Sauce

## **Choose a Main Course for Most People or Preorder from a List of 3**

Dover Sole with Beurre Noisette & Capers

Sea Trout Fillet with Sea Purslane & Roasted Tomato Bisque

Chateaubriand, Green Peppercorns & Brandy Sauce

Veal Chop with Fried Sage & Mustard Sauce

Lamb Slowly Cooked with Rioja & Carrots

King Oyster Mushroom & Sorrel Risotto

## **Sides to Share**

New Potatoes, Buttered Greens & Roasted Vegetables

## **Choose 3 Puddings to Offer Your Guests - Plus You will get Coffee & Chocs**

A Seasonal Mess via Eton

70% Dark Chocolate Mousse, Crème Fraîche & Hazelnuts

Vanilla & Raspberry Arctic Rolls

Scicilian Lemon Posset with Biscotti

A Fruity Soft Scoop Whipped Vanilla Cheesecake

## **Cheese Course Perhaps, Before or After Puds?**

1 Cheese/3 Cheeses, Muscat Grapes & More Soda Bread

Lincolnshire Poacher, Cashel Blue, Golden Cross

**MENU PRICED at £75pp including Welcome Snacks, Coffee & Chocolates**

Drinks On Arrival & Extra Cheese Course not Included in this Price







# SMALL PLATES



'Fork friendly' small plates passed around your party guests

Please Choose 4 Please Choose 4 for £22pp

## HOT SMALL PLATES

**Crispy Potato Hash with Sour Cream & Tomato Jam (V Could be VGN)**

**Green Goddess Spinach, Herb & Lemon Risotto (V)**

Four Cheese Truffled Mac & Cheese (V)

Smoked Salmon Fishcakes with Tartare Sauce

**Posh Salmon Fish Fingers with Minted Pea Puree**

Sea Bass Fillet with Samphire & Green Sauce

Fish Pie with Smoked Haddock, Salmon & Peas

Honey & Mustard Glazed Cumberland Sausages with Mash

**Crispy Pork Belly with Soft Polenta & Sage**

**Warm Sausage Rolls with Apple Ketchup & Mustard**

**Steak & Ale Stew with Mashed Potatoes**

## COLD SMALL PLATES

**Pea & Mint Salad with Crispy Cheese (V Could be VGN)**

Cherry Tomato Salad with Green Sauce & Herbs (VGN)

Blue Cheese, Apple & Chicory Salad (V Could be VGN)

Asparagus Vinaigrette with Green Sauce & Fried Breadcrumbs (VGN)

Herb & Cheese Omelette with Tomato Sauce (V)

Cold Roast Chicken & Avocado Salad

Parma Ham & Cantaloupe Melon

Prawn & Avocado Cocktail with 1000 Island Sauce

Parlour's Smoked Salmon & Avocado Salad

## DESSERT CANAPES! INSTEAD OF SMALL PLATES TO BE PASSED AROUND

**Add each of these for £2pp**

Chocolate Covered Peanut Butter Cookie Dough (VGN)

Toasted Marshmallow Wagon Wheel-ettes

Pot Luck ((Flavoured) Profiteroles- we can do most flavour.?

Lemon Meringue Pies

Dave the Cook's Salted Caramel Rolos

# CANAPE MENU



Small Bites Passed around - Please Choose 6 for £21pp

## WARM CANAPES

McTucky's Popcorn Chicken (or Mushroom) Nuggets (Can be V or VGN)

Crispy Potato Hash with Sour Cream & Tomato Jam Can be V or VGN

Tiny Jacket Potatoes, Sour Cream & 'Caviar' (Can be V or VGN)

Mushroom & Truffle Croquettes (VGN)

Montgomery Cheddar Welsh Rarebit -Rabbit (V)

Little Spinach & Cheddar Omelettes (V)

Fried Brie & Cranberry Sauce (V)

Truffled Macaroni Cheese BITES (V)

Smoked Salmon Fishcakes with Tartare Sauce

Posh Fish Fingers with Minted Pea Puree

Honey & Mustard Glazed Cumberland Sausages

Cumberland Sausage Rolls with Apple Ketchup

Crispy Pork Belly & Apple Sauce

Scotch'd Quail Eggs

## COLD CANAPES

Pea, Mint & Peta Tartlets (Can be V or VGN)

Beautiful: Crudites & Herb Dip (VGN)

Mrs Kirkham's Cheese Straws (Can be V or VGN)

Our Famous Chestnut Hummus & Rosemary Pitta Bread (VGN)

Mushroom & Chestnut Bombs, Rolled in Herb Breadcrumbs (VGN)

Roasted Butternut Squash & Pumpkin Seed Pesto (VGN)

Quail Eggs with Celery Salt & Olive Oil Mayonnaise (V)

'Back Door' Smoked Salmon & 'That' Soda Bread

Prawn & Avocado Cocktail

Asparagus Wrapped in Parma Ham

Parma Ham & Cantaloupe Melon

Duck Liver (or Stilton) Profiteroles with Honey & Almonds (Can be V)

Fennel Salami

## DESSERT CANAPES!

Chocolate Covered Peanut Butter Cookie Dough (VGN)

Toasted Marshmallow Wagon Wheel-ettes

Pot Luck ((Flavoured) Profiteroles- we can do most flavour.?

Lemon Meringue Pies

Dave The Cook's Salted Caramel Rolos

Sparkling				125ml	750ml	
Crémant de Bourgogne, Deliance, France				£8	£43	
Chartogne-Taillet, France	2019		£16		£74	
Devaux D. Millésimé, France	2008				£155	
White wine				125ml	500ml	750ml
Château Saint Cyrgues <i>(Gousanne/Viognier/Grenache)</i> , de Nîmes	2020		£6.00	£20		£28
Muscadet Sèvre & Maine Sur Lie, France	2020		£6.50	£24		£33
Riesling, Gerrit Walter, Mosel, Germany	2020					£38
Chateau Minvielle, Bordeaux, France	2021					£38
Terres Fideles, Montsable Chardonnay, Languedoc-Roussillon, Fr	2021		£7.00	£28		£39
Cotes du Rhone Blanc, Le Reveur, Guillaume Gonnet, Southern Rhone,	2021					£43
Godello 'Erebo', Bodegas Carballal, Galicia, Spain	2020		£8.00	£30		£44
Sauvignon Blanc, Zephyr, Malbrough, New Zealand	2021					£49
Riesling Victoriaberg, Reiner Flick, Rheingau, Germany	2020					£50
Mâcon Pierreclos, Marc Jambon, Burgundy, France	2021		£9.00	£34		£52
Old Vines' Blend <i>(Chenin Blanc et al)</i> Mullineux, Swartland, SA	2020		£10.00	£38		£57
Bodegas Ximenez-Spinola, Exceptional Harvest, Jerez, Spain	2019		£12.00	£48		£65
Pouilly-Fuissé Vieille Vigne du Bois d'Ayer, Thierry Dourin, Fr	2020					£68
Chablis 1er Cru Vaucoupin, Château de Chemilly, France	2019					£72
Alsace, Lune Rousse, Camille Braun, France	2020					£100
Chassagne-Montrachet 1er Cru Clos St.Jean, P & L Borgeot, France	2019					£150
Rosé & Orange Wines				125ml	500ml	750ml
Amie x, Organic Rosé, Languedoc-Roussillon, France	2019		£7.00	£24		£35
Olivier Cazenave et Chateau, Bel a Ciao Vin Orange, Bordeaux, Fr	2020		£8.00	£30		£42
AV01 Catarratto Orange, Rallo Azienda Agricola, Sicily	2018					£80
Red Wine				125ml	500ml	£28
Nero d'Avola/Nerello Mascalese, Borgo Selene, Sicily, Italy	2020		£6.00	£20		£30
Corbières Vieilles Vignes, Château du Fontarèche, France	2021		£6.50	£22		£35
Azul Tres Tinto', Entre Vinyes, Navarra, Spain	2020					£39
Primitivo, Electric Bee, Produttori Di Manduria, Puglia	2020					£42
Syrah, Mûret, Languedoc, France	2020		£8.00	£34		£46
Côtes-du-Rhône Villages, Pascal Chalon, France	2019					£48
Rioja Crianza, Longrande, Rioja Alta, Spain	2016					£49
Morgon Côte du Py', Jean-Marc Burgaud, Beaujolais, France	2020		£9.00	£34		£52
Enira, Bessa Valley, Bulgaria	2017					£54
Chianti Classico 'Isola e Olena', Tuscany, Italy	2019					£62
Savigny-Les-Beaune, Domaine Pierre Guillemot, France	2018		£13	£50		£74
Chateauneuf Du Pape, Julien Mus, France	2019					£80
Fleur de Ka, Chateau Ka, Bekka Valley, Lebanon	2007		£14.50	£56		£85
Châteaux des Graviers, Margaux, Bordeaux, France	2016					£90
Gevrey-Chambertin 'Carougeots', Trapet-Rochelandet, France	2014					£120
Chambolle-Musigny, Amiot-Servelle, Burgundy, France	2015					£130
St Joseph, Domaine Pierre Gonon, Northern Rhône, France	2018					£130
Morey Saint Denis, Coquard Loison-Fleurot, Burgundy, France	2017					£130
Vosne-Romanée, Sirigue, France	2019					£150
Sweet Wine				75ml	375ml	750ml
LBV Port, Sanderman, Porto, Portugal	2015		£6			£48
Jurancon, Domaine Laguilhon, France	2018		£6			£48
Sauternes, Chateau Delmond, Bordeaux, France	2018		£10		£44	
Vin Santo Del Chianti Classico, Felsina, Italy	2009		£16		£75	



# Pre-order Cake

Flourless Chocolate Cake  
Serves 10 ppl +

£50

Chocolate, Almond &  
Whole Orange Cake

Filled with a Caramel Ganache & Covered in  
Chocolate Bubble Wrap & Twigs  
(Using 2 Cakes, both cut in half, filled & frosted)

Also available in a smaller version for £35  
Serves 6+  
(Using only 1 Cake cut in half & filled & frosted)

GF & VGN are possible on request.

Vanilla & Red Berry Cake Served  
10 ppl +

£50

Dairy & Egg Free Sponge Cake  
Filled with a Vanilla

Buttercream & Covered in 'Meringues' Sweet Lemon &  
Edible Flowers (Using 2 Cakes, both cut in half,  
filled & frosted)

Also available in a smaller version for £35  
Serves 6+  
(Using only 1 Cake cut in half & filled & frosted)

GF & VGN are possible on request.







# OUTSIDE EVENT CATERING

Professional, reliable & friendly.

Menu tailored to the needs of your event.

We are seasoned caterers for small and large private home parties, galleries, cinemas and offices, to name a few!

Get in touch for more information with our events team [events@dunfordwood.com](mailto:events@dunfordwood.com).



# FAQs

**What is the venue hire cost?** At Six Portland, we offer a unique approach to venue hire in London. There is no hire fee! For private bookings, we operate on a minimum-spend basis, making us a rare find among London gastro pubs.

**Is there a service charge?** Yes, a service charge is 12.5% of the total bill. This charge is included in the minimum spend for private bookings, ensuring you have a seamless and enjoyable experience.

**Do you make cakes?** Absolutely! Six Portland offers a delectable vegan, gluten-free chocolate cake made to order for £35 and a delightful selection of other mouthwatering puddings, options are included in the brochure!

**What is your cancellation policy?** For group bookings, we request a seventy-two hours' notice for cancellations. For large parties and private hires, a non-refundable deposit is required.

**Do you personalise menus?** Yes, we love to add a personal touch to your dining experience! We offer personalised shared menus for any party or occasion, creating a delightful table setting.

**Does Six Portland accommodate food allergies or special dietary needs?** Certainly! We strive to accommodate all dietary requirements. Please inform our staff of any allergies or special needs, and we will ensure a safe and delightful dining experience for you. We have many gluten-free dishes. However, we must stress that we can not guarantee cross-contamination in our kitchen.

**Does Six Portland offer vegetarian/vegan options?** Absolutely! We understand the importance of catering to diverse dietary preferences, and our menu includes a wide array of delicious vegetarian and vegan choices.

**Does Six Portland cater to private events and parties?** Yes, we offer catering services for private events and parties. Whether it's a birthday celebration, corporate gathering, or any special occasion, we can create a memorable experience tailored to your needs.

**Is the restaurant child-friendly?** Absolutely! Six Portland welcomes families and children of all ages. We have a special kids' menu and a warm, welcoming family atmosphere.

**Does Six Portland accept credit cards?** Yes, we accept major credit cards for your convenience, including American Express.

**Are dogs allowed?** Yes, we are a dog-friendly restaurant! Well-behaved furry friends are more than welcome to join you on our outdoor seating area. Just ensure they are on a leash and under control for a pleasant dining experience.





## Parlour

Step off the streets of London and straight into the heart of contemporary British Pubs. Tucked away from the main road, the venue holds a retro, old-school and distinctly vintage vibe. The kooky mismatched vintage ornaments give an intimate, fun feel.



## Harvest

Located in Kensal Rose, our restaurant features 35 indoor seats and a hidden 'secret' garden with an additional 35 seats. Enjoy coffee and brunch at the street-side tables, or have leisurely and convivial dinners with loved ones at the garden tables.



5 Regent St, London NW10 5LG | 020 8969 2184  
[www. parlourkensal.com](http://www.parlourkensal.com) | @parlouruk



68 Chamberlayne Rd, London NW10 3JJ | 020 3848 8111  
[harvestrestaurantuk.com](http://harvestrestaurantuk.com) | @harvestrestaurantuk

# CONTACT US

MAKE IT PERSONAL | MAKE IT SIX PORTLAND ROAD

We are open for lunch and dinner every day.  
Enjoy wonderful seasonal lunch set menus,  
dinner, cocktails & wine.

OPEN 12 pm - 3pm & 5.30pm - 10pm

A five-minute walk from Holland Park Station &  
ten-minute walks from Notting Hill.

Email for all events at [events@dunfordwood.com](mailto:events@dunfordwood.com)

6 Portland Road, London, W11 4LA

T: 0207 229 3130

[www.sixportland.com](http://www.sixportland.com)