



POULET

37 Maltby Street
SE1 3PA

**JOIN US FOR
YOUR EVENT!**

Our Customers Say

"Had my birthday here last weekend and it was PERFECT!! I mostly picked the restaurant because it looked like a fun vibe but was blown away by how delicious the food was, cocktails were great too.

We had 30 people and it was all organised with Jacob (absolute legend – everyone keeps telling me how great he was). I'm not sure how he does it but every time someone needed a drink he was always available even though the restaurant was full! Highly recommend here for a fun birthday eve 🥳

Katy Matthews

"Fantastic venue for a Birthday party. Our daughter's 18th was a massive hit in this gem of a place. Excellent food, cocktails & decor, amplified by fabulous Event Manager Jacob and his truly wonderful team."

Carolyn Clerkson

"i wanted to say a MASSIVE THANK YOU to all of you making my 40th Birthday so much fun. I have had so much great feedback about the food, and one couple said that 'the food and cocktails were better than almost all wedding they have been to'!

Sophie

About POULET

Located on Maltby Street, SE1, Poulet is a chic rotisserie restaurant and vibrant bar offering a delightful blend of cocktails, organic and natural wines, pale ale, and ciders.

Our spacious venue, located within a grand railway arch spanning over 3,000 sq ft, runs from Maltby St to Druid St. Think captivating ambiance with ambient lighting, great music, and cosy furniture.

We can comfortably accommodate **up to 150 guests**. For those seeking exclusivity, full venue hire is also available.

Poulet is renowned for hosting a variety of exceptional events, including burlesque shows, drag performances, West End singers, comedy nights but also weddings, corporate and private parties.

Our warm and welcoming team is always on hand, ready to provide exemplary service with a smile, ensuring your event is nothing short of spectacular.

Contact Us

Phone or Email

07539 142 389
info@poulet.biz

Website

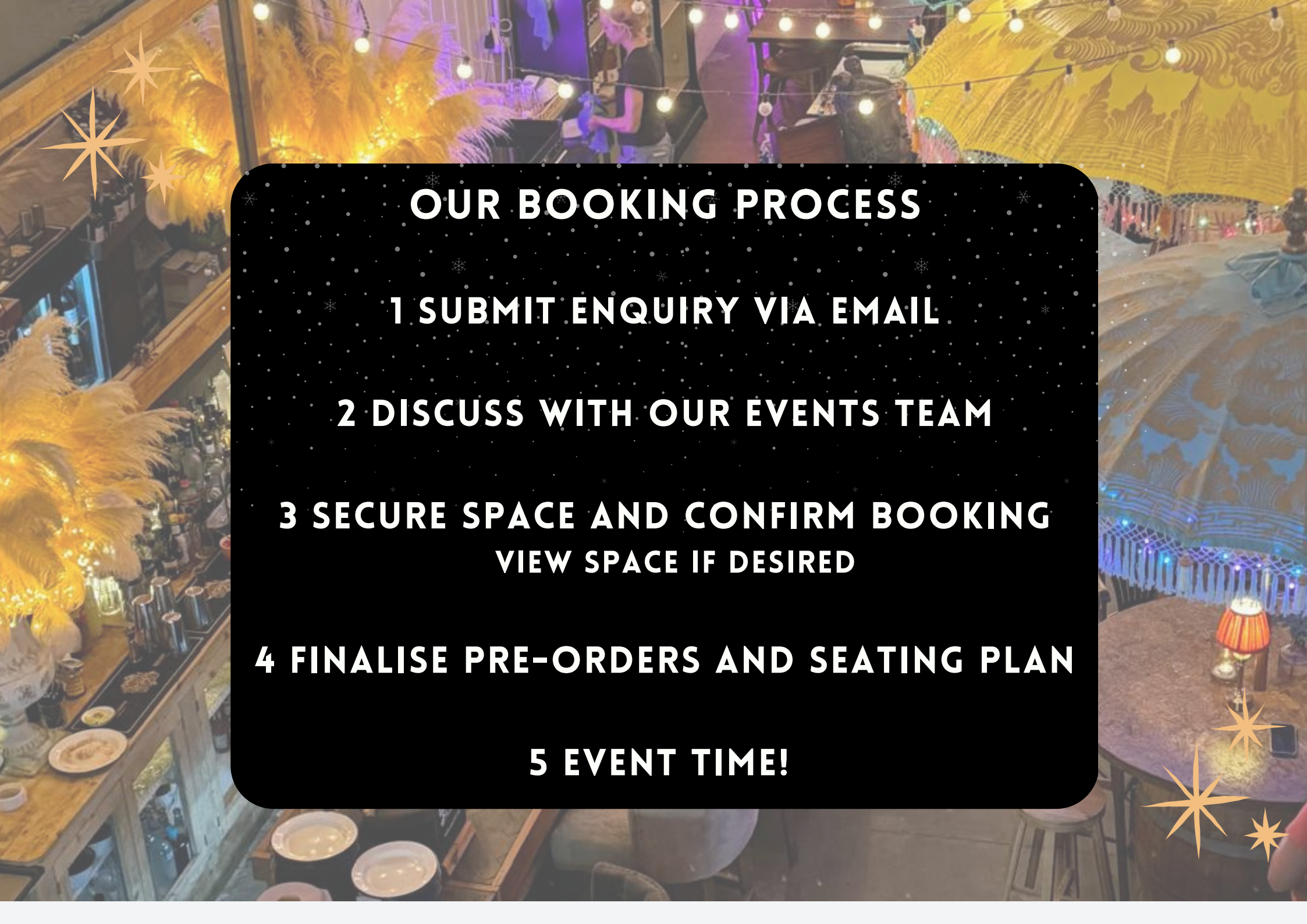
www.poulet.biz

Address

37 Maltby Street, London, SE1 3PA







OUR BOOKING PROCESS

1 SUBMIT ENQUIRY VIA EMAIL

2 DISCUSS WITH OUR EVENTS TEAM

**3 SECURE SPACE AND CONFIRM BOOKING
VIEW SPACE IF DESIRED**

4 FINALISE PRE-ORDERS AND SEATING PLAN

5 EVENT TIME!

AHEAD OF THE EVENT, ONCE BOOKED

- ✓ AGREE ON THE SERVICE STYLE
WITH OUR EVENTS TEAM
- ✓ PRE-ORDER THE FOOD
- ✓ PRE-ORDER FIRST ROUND OF
DRINK & WINES

We will require a minimum spend as
well as a deposit for your booking.

This varies depending on the
location

and space you wish to host the
event in.

The food will have to be pre-ordered
in advance.

Please note, the minimum spends
are exclusive of service charge and
inclusive of VAT. A hire fee of £1000
is required for any full hire.

MINIMUM SPEND STARTS AT

POULET - CAPACITY 90
GUESTS SEATED / 150
STANDING

UNDER 10 GUESTS	£0
10 - 20 GUESTS	£35/PP
20 - 45 GUESTS	£50/PP
45 - 150 GUESTS - PRIVATE HIRE OF THE RESTAURANT	Starts at £3000





Christmas Menu 1

£37.5

Starter

Roasted Butternut Squash Soup (vegan)

or

Halloumi Fries Served with cranberry and orange chutney (gf/vg)

or

Duck Rillettes, Cornichons, & Bread

Main Course

All main courses are served with seasonal root vegetables, a garlic clove, and our roasted garlic and rosemary new potatoes and winter vegetables OR fries.

Pulled Rotisserie Chicken Baguette Sage & onion stuffing, cranberry sauce, gravy.

or

Glazed Christmas Salmon Honey & thyme glazed (gf/df)

or

Nut roast (vegan)

Dessert

Three Cheese Board (vg) (+£3.50/person)

or

Mince Pie and Brandy Butter

or

Dark Chocolate Ganache Tartelette (vegan)

or

Orange & Spice Crème Brûlée (vg)

POULET

gf = gluten free / df = dairy free / vg = vegetarian



Christmas Menu 2

£47.5

Starter

Smoked Salmon and Cream Cheese Roulade Dill cream cheese, served with winter herbs

or

Chicken Liver Pâté Served with warm brioche and spiced pear chutney (gf)

or

Roasted Butternut Squash Soup (vegan)

or

Winter Beetroot and Carrot Salad with crumbled Stilton, spiced honey and candied walnuts (gf/vg)

Main Course

All main courses are served with seasonal root vegetables, a garlic clove, and our roasted garlic and rosemary new potatoes and winter vegetables OR fries.

Rôtisserie Porchetta And choice of: Traditional Gravy OR Mulled Wine Jus (gf/df) (gf/df)

or

½ Traditional Rôtisserie Chicken And choice of: Traditional Gravy OR Mulled Wine Jus (gf/df)

or

Glazed Christmas Salmon Honey & thyme glazed (gf/df)

or

Nut Roast (vegan)

Desserts

Three Cheese Board (vg) (+£3.50/person)

or

The Favourite Poulet Canelé (vegan available)

or

Mince Pie and Brandy Butter

or

Orange & Spice Crème Brûlée (vg)

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