



# ASK FOR JANICE

CHRISTMAS AT OURS





Ground floor with space for 100 standing / 60 seated





Basement bar with space for 50 standing / 25 seated





## HAVE A DRINK

There's a lot of Gin (50) and there's a lot of beer (20). We also do wines (including natural and organic wines), cocktails & spirits, so just let us know if you're looking for something special for your party and we'll make it happen for you.

## TUCK IN

Let's keep it casual: Easy sharing finger foods that can be served by the team or set around the room.

Or sit for a family style 3 course feasting menu for up to 60 people.

Our Christmas menus are created using fresh, seasonal produce. We pride ourselves on tasty, fun food!

Full menu is on page 7

## BRING YOUR FRIENDS

Whether your Christmas is big or small you can adapt the spaces at Ask for Janice to suit you. Groups of up to 50 can take over the basement bar for a standing party or 30 people seated. If you need more space the ground floor can seat 60 for your Christmas lunch or dinner or 100 people standing. And of course you can have the whole venue for a truly exclusive take-over.



### A FEW EXTRAS

On the ground floor there's a built in projector for stills and moving footage, just bring along a laptop and we'll connect it all up. Security is available for all parties and in the basement we can even help you to hire a DJ. Normally licensed to midnight we'll be extending the opening hours to 2am for most of December at no extra cost to you.

### USE US

December is all about Christmas but that doesn't mean that you can't still join us for any other occasion that needs to be celebrated: product launches, birthdays, engagements and weddings are all welcome. Feel free to decorate the walls and windows and don't forget about those personalized cocktail options.

### RATES

There is no hire fee in Ask for Janice, instead we work on a minimum spend basis which varies depending on the day of the week you choose and whether you're in the basement or taking over the whole venue. Rates start from just £500.



### GROUND FLOOR SPEC

Square ft 670 (approx)  
Standing 40-100  
Seated 60

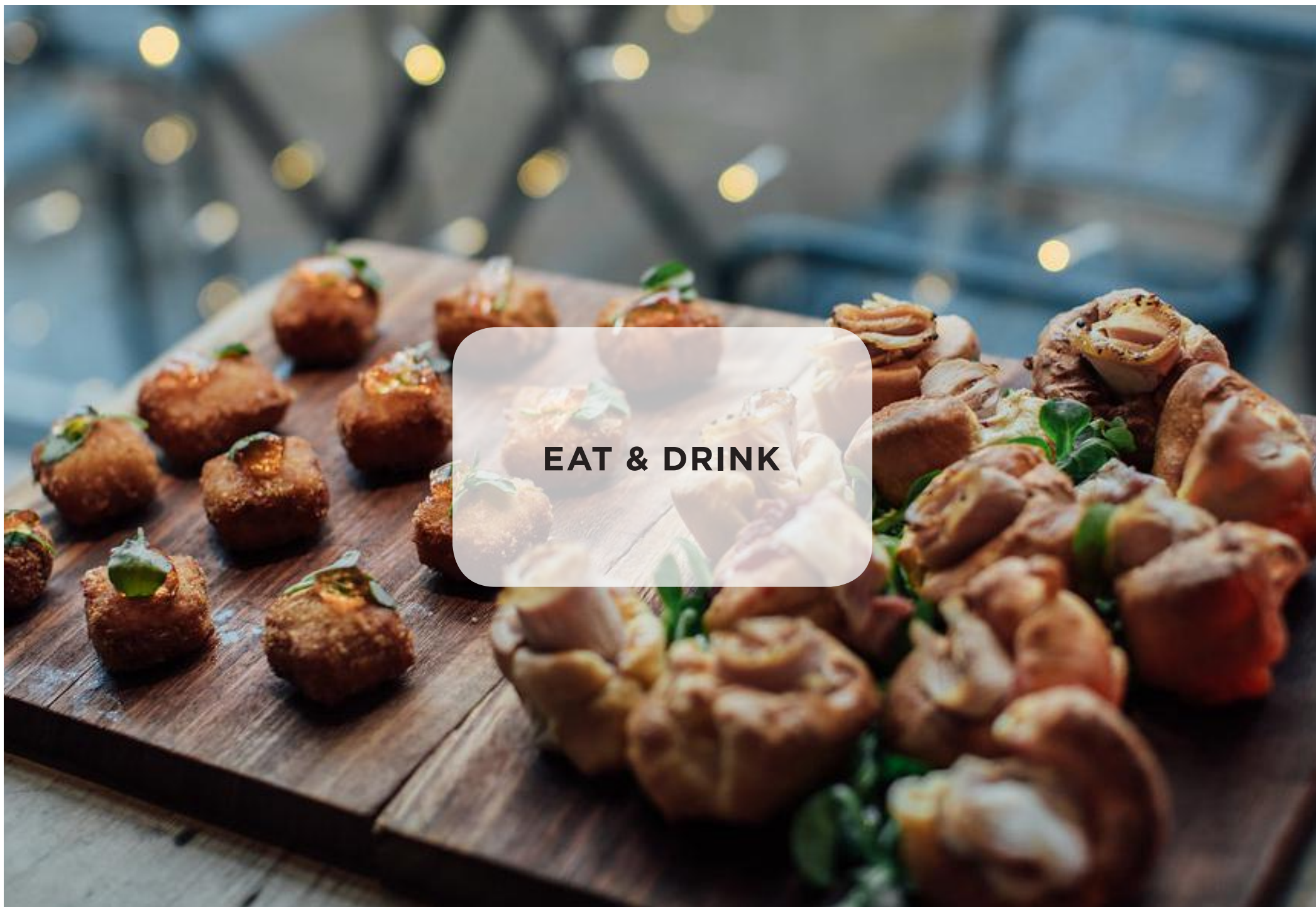


### BASEMENT BAR SPEC

Square ft 180 (approx)  
Standing up to 50  
Seated 30







**EAT & DRINK**

## DRINKS

### WINES

#### WHITE

Cataratto Cielo, Sicily £25  
Gran Cedro Blanc, Spain £27

#### RED

Petite Syrah, France, £25  
Antica Enotria Rosso, Italy £30

**SPARKLING** Prosecco di  
Conegliano Valdobbiadene  
Spumante, Italy £35

### BEERS

AFJ Beastie Lager, UK,  
4.4% £2.60/ £5  
  
Paulaner Munich Lager, Germany  
4.9% £4.50  
  
Lost & Grounded Keller Pils, UK,  
4.8% £5.50

### COCKTAILS £9

**Long Lane Sour** - Brockmans gin,  
Creme de Violette, lemon, sugar,  
egg white

**Hello Sailor!** - Sailor Jerry rum,  
orgeat, lemon

If you fancy a festive tippie our bar  
team would love to create a  
Christmas cocktail bespoke for your  
party. Just let us know what you're  
all about and we'll make it for you.

Ask your bookings manager for  
the full drinks list (there's a lot to  
choose from).

## FINGER FOOD

Approx 12 pieces per board

Pigs in blankets, honey & mustard £18

Roast turkey Yorkshires, sage  
stuffing, cranberry £24

AFJ cheeseburger sliders £26

Grilled chicken wings, molasses,  
crispy onions £22

Crab fritters, caper & parsley  
salsa, lemon £24

Smoked salmon, dill, crème fraiche,  
rye crostini (GF) £24

Smoked mackerel croquettes, pickled  
cucumber £22

Squash & blue cheese wild rice balls,  
whipped feta £22

Avocado & beetroot hummus  
crostini (Vgn, GF) £22

Mini mushroom & leek sausage rolls  
(Vgn) £22

Burrata, sourdough crostini, shaved  
sprouts, lemon £22

Laura's chocolate brownie (GF) £20

Homemade mince pies & brandy  
butter £18

Clementine & pomegranate molasses  
cake (Vgn, GF) £18

## FEAST

£26 for 2 courses / £32 for 3 courses  
- Minimum of 12 people

Served family style

AFJ pigs in blankets on arrival

### ALL FOR THE TABLE TO SHARE

Labneh, smoked sea salt, pumpkin  
seed dukkah (GF)

Potted pork, pickled red cabbage  
(GF)

Burrata, shaved sprouts & lemon (GF)

Roast pumpkin, caramelised pear &  
pomegranate salad (Vgn, GF)

Mr Chaudhry's flatbreads

### CHOOSE 2 MAINS TO SHARE

Free range turkey crown, rosemary  
roast potatoes, parsnips, greens,  
sage stuffing & gravy

Hake fillet, Norfolk yellow pea dahl,  
cucumber yoghurt (GF)

Pot roasted ox cheek, black limes,  
kohlrabi, Dorset yoghurt, crispy  
onions

Mushroom & spinach Wellington,  
braised leeks, greens, vegan gravy  
(Vgn)

### CHOOSE 1 DESSERT TO SHARE

Lemon curd cheesecake

AFJ treacle tart, clementines,  
crème fraiche

Homemade mince  
pies & brandy butter





## GETTING HERE

Ask for Janice and you'll find her at 50-52 Long Lane, EC1A 9EJ.

A couple of minutes walk from Farringdon, Barbican and St Pauls stations on the Central, Circle, Hammersmith & City & Metropolitan lines. Farringdon is also served by Thameslink rail.

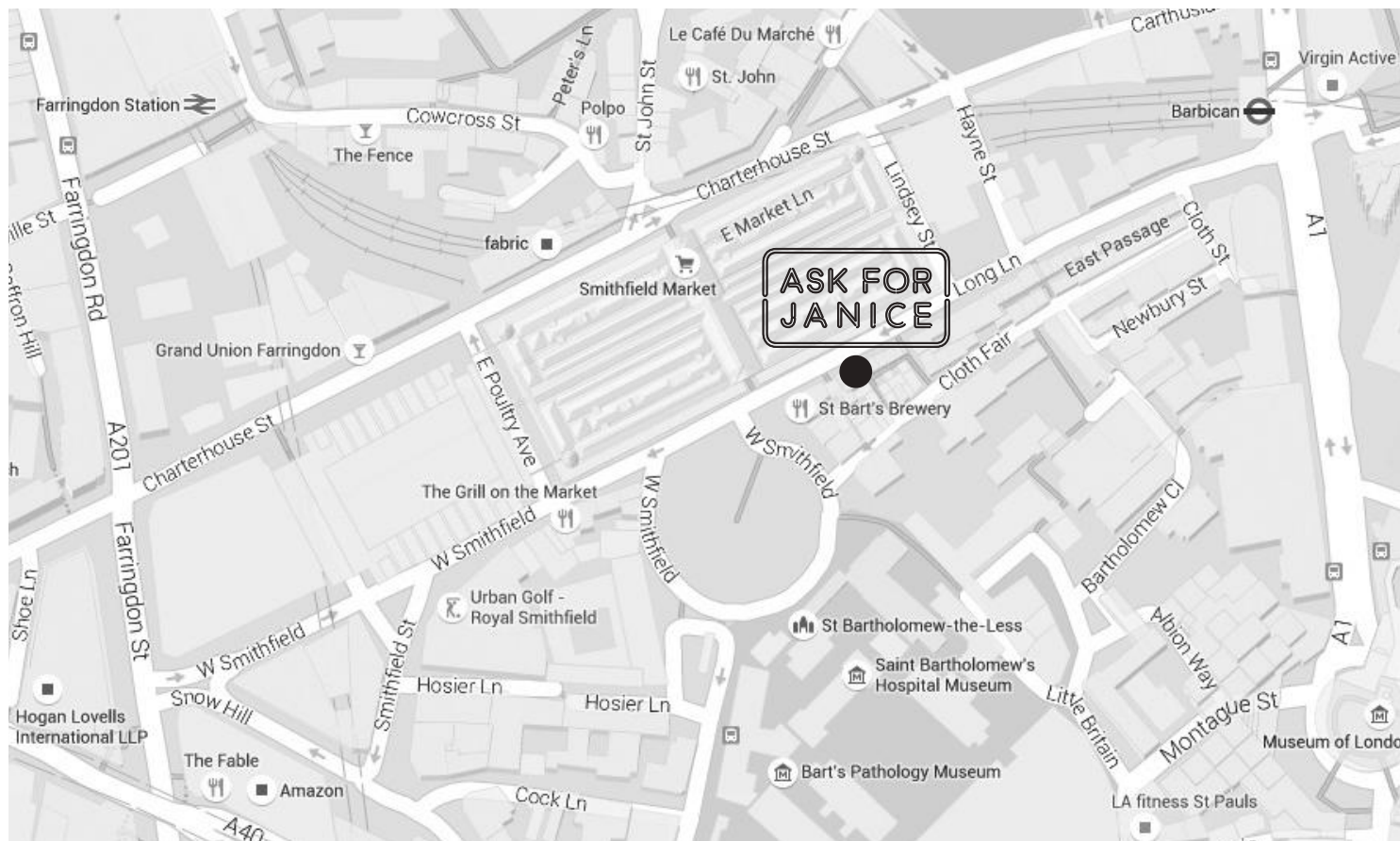
No buses run directly along Long Lane however the 4, 56 & 153 serve Aldersgate Street by Barbican, or the 17, 45 & 63 all stop close to Farringdon station.

## PARKING

There's no parking directly outside the venue and City of London parking restrictions apply in the surrounding streets. Less than a minute from the venue is Smithfield 24 hour carpark at £2 p/hr and there is also an NCP car park on Saffron Hill which is a nine minute walk from the bar.

## DISABILITY ACCESS

The ground floor bar has step free access available however bathrooms are located downstairs.







ASK FOR  
JANICE

CONTACT

[events@ulg.co.uk](mailto:events@ulg.co.uk)  
020 7372 1866

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Farringdon  
London, EC1A 9EJ  
[askforjanice.co.uk](http://askforjanice.co.uk)