

The
Althorp

CHRISTMAS
& NEW YEAR
2019



FESTIVE MENUS

Welcome to our festive menu selection, we have everything covered for **Christmas & New Year**. We are proud to present our delicious 2019 menus and we have some great spaces to host your party.

Please feel free to ask us any questions you may have, we're here to help organise your party and make it one to remember.

To make a booking enquiry go to www.thealthorp.co.uk/#bookatable and enter your preferred date and number of guests and we'll get back to you. Alternatively ask a member of our team.

PARTY SPACES

We have some great spaces for your party no matter how big or small and we guarantee a warm welcome and a great time!

The Conservatory

Our stylish and flexible, light and airy dining room is perfect for all occasions. It also makes a great private space with its own toilets and level access if required. There's also a plug in for your own music. Minimum spends apply for exclusive use.

Capacity: Seated from 2 - 55 • Standing up to 70

The Snug

An ideal space for smaller parties, a mix of sofas, armchairs and tables.

Capacity: Seated 4 – 12 • Standing up to 20

The Bar

Great for drinks receptions or smaller festive meals and with views over the Common. This area is for grown ups only.

Capacity: Seated 2 – 12 | Standing up to 40



CHRISTMAS FORK BUFFET

To start

Sourdough bread, houmus, zaalouk, Kalamata olives,
oil and balsamic vinegar (v)

Choose one main

Beef Bourguignon (gif)

Fish pie topped with Cheddar

Roasted red pepper and Portobello mushroom lasagne (pb)

Chicken and chorizo fricassee (gif)

Served with bowls of creamy mash, roast vegetables and salad

Dessert platter

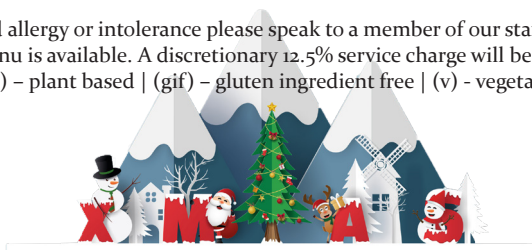
Christmas pudding with Brandy sauce (v)

Chocolate orange torte (pb)

Sticky toffee pudding with toffee sauce (v)

£19.50 per head

If you have a food allergy or intolerance please speak to a member of our staff before ordering.
A full allergen menu is available. A discretionary 12.5% service charge will be added to your bill.
(pb) – plant based | (gif) – gluten ingredient free | (v) – vegetarian



FESTIVE PLATTERS

Great for drinks parties, each platter serves 4-5 people as a light snack

Christmas Butcher's Platter

Pigs in blankets, sausage roll, duck terrine, pork pie, Scotch egg,
toasted sourdough, cranberry sauce, fig and apple chutney

£29.50

Mezze Platter

Houmus, zaalouk, feta stuffed sweet peppers, goats' cheese and almond pralines,
Halloumi bites, Kalamata olives, tzatziki, olive oil and garlic flat bread (v)

£27.50

Cheese Platter

Mature Cheddar, baked Camembert, Rosary Ash soft goats cheese,
Stilton, crudites, toasted sourdough, biscuits, grapes and quince jelly

£25

Dessert Platter

Christmas pudding with brandy sauce, chocolate & coconut torte with kumquat
marmalade and sticky toffee pudding with toffee sauce

£19.50

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FESTIVE MENU

Available from 25th November except Sundays

Jerusalem artichoke soup with coconut cream and parsley (pb) (gif)

Mackerel pâté, pickled radish, cucumber, celeriac and dill (gif)

Duck and chicken terrine with apricot and ginger chutney

Almond and goats' cheese pralines, orange segments and beetroot puree (v) (gif)

Roast English Rose turkey roulade, sage and onion stuffing, seasonal vegetables, pigs in blankets, gravy

Soy and honey glazed salmon, potato gratin, heritage carrots and samphire (gif)

Braised beef feather blade, pancetta, baby onion, mushroom and red wine jus, crispy potato gnocchi and Savoy cabbage

Roasted squash, spinach, quinoa and cranberry Wellington, braised leeks, red onion and jus (pb)

Christmas pudding, Brandy sauce and clotted cream (v)

Pear, blackberry and quince crumble with old rum custard (v)

Baked Alaska, mango, mint and pomegranate salsa (v)

Chocolate and coconut torte with kumquat marmalade (pb)

2 Course £24.50 | 3 Course £29.50

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CHRISTMAS DAY

Amuse Bouche

Ham hock and mustard crostini, squash, quinoa and spinach roll

Smoked salmon tartare with cucumber cup (gif)

To begin

Celeriac soup, sage oil and roasted seeds with a homemade roll (pb)

Entrées

Seared scallop and shellfish chowder with a herb crust (gif)

Duck and chicken terrine with apricot and ginger chutney

Wild mushroom on toast with garlic, parsley and nutritional yeast (pb)

Mains

Roast haunch of venison, pan fried sprouts, chestnuts, roasted heritage carrot, mash, redcurrant and black pepper jus (gif)

Pan fried sea bass, shrimp, caper and almond butter with kale and new potatoes (gif)

Roast turkey roulade, apricot and sage stuffing, seasonal vegetables, pigs in blankets and gravy

Sweet potato Keralan curry with chick peas, broccoli, coriander and coconut, coconut rice (pb) (gif)

Puddings

Christmas pudding, brandy sauce and clotted cream (v)

Pear, blackberry and quince crumble with old rum custard (v)

Baked Alaska, mango, mint and pomegranate salsa (v)

Chocolate and coconut torte with kumquat marmalade (pb)

£75

Includes a mince pie & crackers | Filter coffee or tea £2.75

Kids Menu on request £30

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NEW YEAR'S EVE 2019/ 2020

Includes a glass of Prosecco on arrival

Broccoli and Stilton soup with sourdough (v)

Mackerel pâté, pickled radish, cucumber, celeriac and dill (gif)

Duck and chicken terrine with apricot and ginger chutney

Wild mushrooms on toast with garlic, parsley and nutritional yeast (pb)

Roast duck breast, Chantenay carrots, sautéed sprouts, celeriac puree
and Madeira jus (gif)

Pan fried sea bass, shrimp, caper and almond butter with kale and new potatoes (gif)

Sweet potato Keralan curry with chick peas, broccoli, coriander and coconut,
cauliflower rice (pb)

Chargrilled rib eye steak, gratin potato, braised Savoy cabbage and Béarnaise sauce (gif)

Irish coffee brulee, popping candy and shortbread (v)

Pear, blackberry and quince crumble with old rum custard (v)

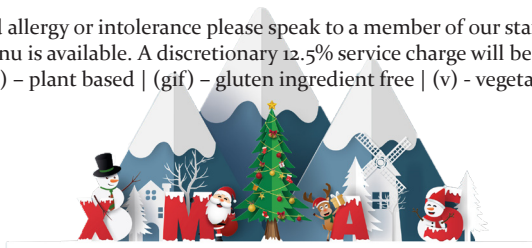
Baked Alaska, mango, mint and pomegranate salsa (v)

Chocolate and coconut torte with kumquat marmalade (pb)

£45

Live music in the bar from 10pm

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DRINKS

PRE-ORDER YOUR DRINKS AND ADD SOME FIZZ TO YOUR PARTY!

Bubbles

Save by ordering bubbles by the bottle, each bottle contains 6 glasses

A glass of Prosecco £6.00 / Bottle £27.50

A glass of Louis Dornier Champagne £7.50 / Bottle £39.50

Wines

OUR RECOMMENDED WINES FOR THE FESTIVE SEASON.

White

Sauvignon Blanc, Chateue Laulerie, France £24.75

Picpoul de Pinet, Domaine de Belle Mare, France £26.75

Pinot Grigio, Piuattino IGT, Giovanni Puiatti, Italy £28.50

Mâcon-Villages, Cave de l'Aurore, France 33.50

Sauvignon Blanc, Yealands Estate, NZ £31.50

Gavi di Gavi, Ascheri, Italy £32.00

Chablis, Domaine Louis Michel, France £39.75

Pouilly Fumé, Cuvee de Boisfleury, France £45.50

Rosé

Pretty Gorgeous Rosé, IGP Pays d'Oc, France £23.75

Comte de Provence, La Vidaubanaise, France £28.50



Red

Shiraz, Tooma River, Australia £23.50

Merlot, Château Laulerie, Vignoble Dubard, France £24.75

Rioja, Heredad de Tejada, Spain £25.50

Malbec, Santa Ana Reserve, Argentina £27.50

Côtes du Rhone, Domaine de la Janasse, France £31.50

Pinot Noir, Land Made, Yealands, NZ £29.75

Zinfandel, Sonoma Heritage, Rancho Zabaco, USA £33.50

Cabernet Sauvignon, Cannonball, USA £38

Barolo di Sorrelunga d'Alba DOCG, Fontanafredda, Italy £59



TERMS AND CONDITIONS

Provisional Bookings

A booking is considered provisional until a £10 per person deposit has been received. Full payment of the food ordered for Christmas Day is required as a deposit. We also require a signed copy of the Terms & Conditions by the party organiser. For minimum spend bookings a deposit of 50% of the agreed term should be paid to secure the booking. All provisional bookings or enquiries will be held for 7 days, at which point they will be released unless agreed with your booking organiser. Your deposit will be redeemed against the final bill. All total bills must be settled in full on the day of your event, using either cash, credit or debit card. We do not accept cheques. Company bills may also be paid by BACS in advance with prior agreement.

Cancellations

If a booking, or part of a booking is cancelled more than 14 days before the event the deposit will be fully refunded. If a booking is cancelled less than 14 days before the event, the deposit will be retained at the manager's discretion. In the event of a no show the full deposit will be retained

Pre-orders

Your food pre-order must be received no later than 7 days before the date of your booking. Please advise us of any serious allergies when ordering your food. Full allergen information is available on request. Variations to dishes can be provided for guests who have any allergies, dietary requirements & religious beliefs upon prior agreement with your event co-ordinator. Please use the booking form provided. Should you wish to amend your order please inform us at the earliest convenience and we will do our best to accommodate. Significant reductions to your order may result in some of the deposit being retained. We require a minimum of 48 hours notice for additional guests and each booking will be agreed on an individual basis. This will depend on availability at the site at the time of your request.

Service charge

A discretionary 12.5% service charge will be added to your final bill. This is shared between the staff.

Loss or Damages

We take no responsibility for loss of personal belongings on the premises. In the event of damage to our property we have the right to obtain an independent quote to assess the cost of the repair. Any deposit left after the payment of repairs will be returned to you. In the event of damage being more than the deposit we reserve the right to bill you for the difference.

Menu symbols: (v) - vegetarian | (pb) - plant based | (gif) - gluten ingredient free.

Our kitchen is not a gluten free environment.

Booking Name

Booking Date

I agree to the above terms and conditions

Date

BOOKING FORM

Organiser name

Contact No

Email

Date of booking

No. of guests

☐ Festive 2 or 3 Course ☐ Canapés ☐ Christmas Day ☐ Boxing Day ☐ NYE

Arrival time Food service time

Any special requests?

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Deposit paid (£10 per head, full payment for Christmas day)

£

Signed (Customer)

Date

OFFICE USE DMN

Initials

1. Confirmation

2. Deposit entered

3. Menu choices link

4. Copy to kitchen

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