



ARAGON HOUSE

*Christmas
at Aragon House*

Contact the Bookings Team
bookings@aragonhousesw6.com
0207 7317313

Tube Station
Parsons Green

Parking

Ample on street parking on:
Broomhouse Road, Linver Road,
Alderville Road, Hurlingham Road.
Free after 5pm and Sundays.
Hourly rate, £20 per day, RingGo or meter.

Private Hire

A range of must-see spaces available for private hire for anything from 12-350 guests makes Aragon House the perfect venue to host your Christmas Party.

Space			Description
Arthur's Cocktail Bar	60	30	Basement Private Hire Bar Cocktail Bar
Richardson Room	80	50	1st Floor Room with a view and private Bathrooms
Private Dining Room	-	12	Private Dining Room in our main restaurant
Main Restaurant	100	62	Exclusive hire of restaurant with private bar
Courtyard Garden	60	-	Heated & covered courtyard garden with bar
Entire Venue	350+	-	Multiple private hire options including hotel rooms
Hotel Rooms	-	-	15 Boutique Hotel Rooms Available

CHRISTMAS DINING AND PARTIES

Join us for our first Festive Season at Aragon House and make 2019 a Christmas to remember! From office parties, a family get-together or just after work drinks, we've got it wrapped.

Our reservations team are on hand to take the stress out of planning. Options include exclusive drinks parties in our basement cocktail bar, sit-down meals or buffets with a view in the Richardson Room, with full height windows overlooking the Green, plus numerous options for smaller groups throughout our bar and restaurant.

We'll be rolling out the roasts and the pub and restaurant will be dressed for the season in the Christmas finery, including our unique heated and covered courtyard gardens with mulled cider and wine a plenty.

Please get in touch to discuss your requirements and make a booking.

CHRISTMAS EVE - Christmas Jumper Party

Christmas Eve isn't complete without the honorary visit to the pub! Wrap up warm, pop on your best (or worst) Christmas jumper and head to Aragon House for a bit of festive cheer. The bar is open until 11pm and serving food all day until 10pm, so plenty of time to get back and hang up the stocking before the big man makes an appearance.

CHRISTMAS DAY LUNCH

Give the cook in your family the day off this Christmas... Our Chefs will be cooking their hearts out and have prepared a festive feast to remember. We'll even look after the dishwashing afterwards! As you can imagine, Christmas Day is a very popular one and so if you'd like to join us we'd recommend booking early.

For those not dining with us who would also like to avoid sprout peeling and table laying duties, you'll be most welcome to join us in the bar between 12noon and 3pm for a festive tippie or two.

BOXING DAY

Whether you would like to continue the festivities or just need to put your feet up after the hectic day before, we have everything covered for Boxing Day. We'll be serving a delicious 2 or 3-course menu from 12noon - 5pm. The Bar will be open until 6pm. Reservations are essential.

NEW YEAR'S EVE

As 2019 draws to a close we're looking forward to celebrating our first NYE in style with locals, regulars and friends of Aragon House alike.

We'll be turning up the party tunes, distributing a few canapés during the course of the evening and Manger Andrew has volunteered to lead a healthy rendition of Auld Lang Syne at midnight! See our NYE menu for details on restaurant bookings.

Tickets for the bar are available now for £10 which includes a Champagne reception from 7pm-8pm. Book your carriages for 1am..

HOTEL

Our 15-bedroom boutique hotel is open every day and will be in high demand over the festive season, if you require a room in December, early bookings are recommended.

Book directly with us (on our website or over the phone) and use the code 'Aragon10' to receive 10% off AND breakfast included with your room. Perfect for a Christmas get-away, putting up extra guests visiting over the festive season or avoiding the late-night taxi experience after some festive partying!

Festive Party Menu

3 Courses £36pp

For Lunch Bookings we also offer a 2-course option for £29pp

Our Festive Party Menu is for advanced bookings
from Monday 25th November to Tuesday 24th December

STARTERS

- Celeriac & truffle soup mince pie spiced walnuts & sourdough (v)
- Ham hock & pea terrine pickled vegetables & mustard sauce (gif)
- Butternut squash, chilli & spinach croquettes cauliflower purée & pickled carrot (pb)
- Gin cured salmon & tonic tuile poached quince & cured egg yolk

MAINS

- All mains are with family served roast potatoes & vegetables*
- Roast turkey & stuffing pigs in blankets, sprouts & chestnut
 - Medium rare venison loin celeriac, turnip & swede (gif)
 - Butter roasted halibut baked onions & bacon (gif)
 - Cashew & mushroom Wellington blackened sprouts, chestnuts & redcurrant (pb)

PUDDINGS

- Rum baba whipped cream & rum syrup (v)
- Clementine & chocolate torte orange compote (pb) (gif)
- Christmas pudding brandy butter (v)
- Bread & brown butter pudding brown bread, rum & raisin ice cream (v)

Push the sleigh out...

Glass of Perrier Jouët Champagne
& Colchester Oysters 13pp

Amuse bouche 4pp
created daily by our chefs

Cheese Trolley 11pp
premium post dinner cheese selection

Coffee & mince pie 5pp
Glass of Prosecco 6.50pp
Glass of Champagne 10.50pp
½ bottle of wine 18pp
White: Picpoul de Pinet
Red: Rioja 'Monte Llano'
Rosé: Saumur 'La Cabriole'

V = Vegetarian PB = Plant based GIF = Gluten ingredients free

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken, one should assume that contact with nuts, gluten, dairy, soy and other allergens is possible. An optional 12.5% service charge will be added to your bill where table service has been provided.



Festive Plate Buffet

6 selections £18pp | 8 selections £24pp | 12 selections £36pp

Our Festive Plate Buffet is for advanced bookings of parties of 15+ from Monday 25th November to Tuesday 24th December

FISH

Mussel & chive tartlet
Crispy prawns & brown crab mayonnaise
Smoked salmon & Westcombe ricotta roulade (gif)
Salt cod fritters, lime and chilli dressing (gif)

MEAT

Bacon & gruyère palmiers
Pulled venison & red current beignet
Chestnut & cranberry sausage rolls
Chicken & salsify roulade (gif)

PLANT BASED & VEGETARIAN

Butternut, chilli & spinach croquettes (pb)
Wild mushroom vol-au-vent (v)
Artichoke, roasted coriander seed & orange crostini (pb)
Beetroot, caper & dill corn tortilla (gif)

PUDDING

Mince pies & brandy butter (v)
Christmas pudding bites (v)
Custard tarts & nutmeg (v)

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Christmas Day Lunch

5 courses £110 | Children £55

Arrival glass of Perrier-Jouët Champagne & amuse-bouche

STARTERS

Roast parsnip & leek soup toasted hazelnut & winter savory (v)
Severn & Wye smoked salmon capers, egg, parsley & pumpernickel
Cured black radish & salt baked beetroot drunken plum sauce (pb) (gif)
Carpaccio of venison Parmesan, rocket & truffle (gif)

MAINS

Roast turkey & stuffing pigs in blankets, sprouts & chestnut
Fillet of turbot leek & crab ravioli, samphire & crab broth
Spinach, pine nut & mushroom stuffed squash freekeh & green sauce (gb)
Fillet of beef Wellington creamed potatoes, black cabbage

PUDDINGS

Christmas pudding brandy butter & custard (v)
White chocolate & plum bavaois (v) (gif)
Baked chocolate mousse crème fraîche (v) (gif)
Vanilla soufflé pear sorbet & lovage sauce (v)

British Cheese Trolley an indulgent selection of artisanal British cheeses & condiments (v)

Coffee, tea, mince pies & truffles

Children's Menu

For older children we offer a half-sized version of the Main Menu.
For younger children we have a simpler 3 course menu

Melon & Prosciutto

Roast Turkey with choice of vegetables

Dessert from adult menu or ice-cream

Soft drinks of your choice included with both children's options

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Boxing Day Lunch

2-courses £34pp 3-courses £39pp

STARTERS

Turkey broth ginger chilli & fresh mint (gif)
Ham hock terrine piccalilli, toasted sourdough
Severn & Wye smoked salmon capers, egg, parsley & pumpernickel
Butternut squash, chilli & spinach croquettes cauliflower purée & pickled carrot (pb)
Carpaccio of venison Parmesan, rocket & truffle (gif)

MAINS

8oz West Country sirloin steak fries & béarnaise (gif)
Turkey & butternut squash curry pilau rice & paratha
Chicken Kiev mash & braised red cabbage
Honey glazed roast ham buttered new potatoes & parsley sauce (gif)
14-hour slow roast rib of beef roast potatoes, parsnips, carrot & swede mash (gif)
Aragon house burger brioche bun, Emmental, pickles & fries
Mushroom & cashew Wellington blackened sprouts, chestnuts & redcurrant (pb)
Grilled sea bass wilted greens & sauce vierge (gif)

PUDDINGS

Bread & butter pudding rum and raisin ice cream (v)
Clementine & chocolate torte orange compote (pb) (gif)
Chocolate brownie & clotted cream
Crème brûlée & shortbread
Cheese board

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New Year's Eve Dinner

4 Course Dinner £77pp

Arrival glass of Perrier-Jouët Champagne or Cocktail

STARTERS

Severn & Wye smoked salmon capers, egg, parsley & pumpernickel
Butternut squash, chilli & spinach croquettes cauliflower purée & pickled carrot (pb)
Carpaccio of venison Parmesan, rocket & truffle (gif)
Baked goats cheese fig, honey & walnut (v)(gif)

MAINS

Butter roast halibut baked onions & bacon (gif)
Fillet of beef Wellington creamed potatoes, black cabbage
Gratin of celeriac capers, pickled walnut & Jerusalem artichoke (pb) (gif)
Leek & Parmesan tart duck egg, brussel tops & hollandaise (v)

PUDDINGS

Vanilla soufflé pear sorbet & lovage sauce (v)
Baked chocolate mousse crème fraîche (v) (gif)
Crème brûlée & shortbread (v)
White chocolate & plum bavaois (v) (gif)

British Cheese Trolley an indulgent selection of artisanal British cheeses & condiments (v)

Tea, Coffee & Truffles

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New Year's Day Lunch

2-courses £34pp 3-courses £39pp

STARTERS

- London Particular split pea & ham soup (gif)
- Ham hock terrine piccalilli, toasted sourdough
- Severn & Wye smoked salmon capers, egg, parsley & pumpernickel
- Butternut squash, chilli & spinach croquettes cauliflower purée & pickled carrot (pb)
- Carpaccio of venison Parmesan, rocket & truffle (gif)

MAINS

- 8oz West Country sirloin steak fries & béarnaise (gif)
- Chicken Kiev mash & braised red cabbage
- Honey glazed roast ham buttered new potatoes & parsley sauce (gif)
- 14-hour slow roast rib of beef roast potatoes, parsnips, carrot & swede mash
- Aragon house burger brioche bun, Emmental, pickles & fries
- Mushroom & cashew wellington blackened sprouts, chestnuts & redcurrant (pb)
- Grilled sea bass wilted greens & sauce vierge (gif)

PUDDINGS

- Bread & butter pudding rum and raisin ice cream (v)
- Clementine & chocolate torte orange compote (pb) (gif)
- Chocolate brownie & clotted cream
- Crème brûlée & shortbread
- Cheese board

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Festive Season Terms and Conditions

Provisional bookings: We are happy to accept provisional bookings, which will only be held for 7 days, by which time we must receive the deposit.

Deposits and booking forms: These will be taken as confirmation of booking and will be held against cancellation, failure to reach minimum spend or damages (see loss or damage). Providing there are no damages to be settled, the deposit will be returned either onto a credit/debit card, in cash or redeemed against your final bill. Deposits may only be paid via credit/debit card or in cash unless otherwise agreed in advance. Deposits are calculated as follows:

- All parties of 6 or over require a deposit of £10 per head.
- Both the party booking form and the appropriate deposit must be received by us at least 15 days prior to the event. Failure to do so could result in the loss of the booking.

Whole venue hire: These are subject to an agreed minimum spend. 50% of the minimum spend is required in advance with the outstanding 50% payable on the date of the event. If the agreed minimum spend is not reached the customer is liable for the shortfall.

Cancellation: Monday to Friday bookings: For all pre booked events cancelled in writing 7 days or more prior to the event - deposit will be refunded in full. For all pre booked events cancelled less than 7 days prior to the event half of your deposit will be forfeit. Saturday, Sunday and bank holiday bookings: For all pre booked events cancelled less than 7 days prior to the event half of the deposit will be charge as a penalty. No show: In the event of no shows, your full deposit will be forfeit.

Confirmation of numbers: Confirmation of numbers must be made 48 hours prior to the event; in which case we will do our best to accommodate your booking however we cannot guarantee availability for additional numbers. We may not be able to accommodate extra numbers should you neglect to inform us. Please note that areas/tables are reserved accordingly. In the event of reduce numbers you will be charged the food spend per head and shortfall of minimum spend.

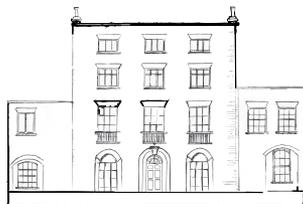
Menus and pre-ordering: All the party must choose from one menu unless otherwise agreed. All pre-orders must be confirmed 7 days prior to the event (there is an order form which will help you with this).

Loss or damage: We take no responsibility for loss of personal belongings on the premises. In the event of damage to our property, Aragon House has the right to obtain an independent quote to assess the cost of the damage.

Any deposit left after repairs will be refunded by the same means in which it was paid. In the event of damage being more than the deposit, Aragon has the right to payment in full.

Payments: All accounts are to be paid on the day of the event by cash, credit, or debit card unless otherwise agreed. A discretionary 12.5% service charge will be added to your final bill on the evening.

T&C's agreement: The payment of a deposit and/or confirmation of any booking means you agree to our terms and conditions, bookings are made for specific date, time and area within the premises and are not transferable.



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