





Happy Holidays

Welcome to The Roundhouse. We know how to take the stress out of Christmas,
so let us wow you with our festive offer.

Whether you are looking for food, drinks or a casual get together, we do it all! We are very proud of our fresh, locally sourced menu and hope you will enjoy it as much as we do.

We are lucky enough to have plenty of space to accommodate a number of different group bookings all with their own flavour.

All with no room hire fees.

Our restaurant is the perfect, versatile space for either a standing event with canapes and buckets of Champagne or beers on ice ready to go OR a more formal seated affair. We also boast a beautiful saloon bar, with space for seated groups to gather and dine.

. Capacity Bar area: 40 standing 30 seated

Restaurant: 50 standing 35 seated

Exclusive hire: 200 standing 150 seated

We are also open for lunch on Christmas Day, so why not let us spoil you with our festive feast and you can put your feet up, forget about the washing up, and celebrate Christmas at your local home from home.

Come speak to us about booking this festive season.

Visit us online to book
info@theroundhousewandsworth.com

Or

Speak to us in person
020 7326 8580





Festive Menu

On arrival

Chestnut, chickpea & sage hummus with sourdough & crudités

Starters

Cream of celeriac with truffle oil, wild mushrooms & toasted sunflower seeds (v/gif)

Gin cured salmon gravlax, salmon caviar with sea asparagus, watercress & beetroot puree (gif)

Ham hock & pea terrine, piccalilli, pickled vegetables & micro cress

Roasted pumpkin, bulgur wheat & quinoa tabbouleh with pomegranate seeds & plant-based raita (pb)

Mains

Roast English Rose turkey roulade with all the trimmings

Chestnut, wild mushroom & spinach Wellington, kale & heritage carrot puree (pb)

Pan fried sea bass, saffron creamed leeks, roasted Jerusalem artichoke, crayfish, crab, tomato & chervil salsa (gif)

Roast venison, rosemary potatoes, braised red cabbage & redcurrant jus (gif)

Puddings

Vanilla cheesecake, passion fruit sorbet & mango coulis (pb)

Panettone rum baba, Chantilly creme with mixed peel & kumquat preserve

Spiced apple & cranberry crumble, Calvados custard (gif)

Dark & white chocolate brownie, raspberry coulis, freeze dried raspberry & popping candy (gif)

Selection of British cheeses, Roundhouse chutney & crackers (v)

2 courses £26 / 3 courses £32

Add a glass of port for £5



Please inform your server of any allergies or intolerances before placing your order. Items with a (gif) contain no gluten ingredients, (v) vegetarian, (pb) plant based/vegan.

We cannot guarantee any cross contamination in the packaging process. Any fish dishes may contain small bones. Service charge is added at 12.5% to any tables that are eating or receive service.



Festive Sharing

Meat

Searched beef & horseradish Yorkshire pudding
Ham hock, piccalilli & balsamic pearl lollipop
Goose rilette crostini
Turkey & cranberry slider

Fish

Gin cured salmon gravlax on cucumber with lemon crème fraiche
Cod tempura & soy dip
Smoked mackerel & horseradish pate on toast
Mini fish cakes & lemon mayo

Veggie

Sweet potato falafel, tomato dip (pb)
Wild mushroom sausage roll (pb)
Moving Mountain hot dog bite (pb)
Figs, goat's cheese, honey & toasted hazelnut bruschetta (v)

All boards £30

designed to feed 4 people canapes style



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Christmas Day

On arrival

Glass of G.H Mumm Cordon Rouge

Amuse bouche

Wild mushroom arancini

Gin cured salmon gravlax, cucumber & lemon crème fraiche (gif)

Roasted pumpkin, charred sprout, quinoa & pomegranate seeds (pb/gif)

Starters

Roasted squash & coconut soup, coriander, red chilli & ginger sambal (pb/gif)

Duck & chicken terrine, pickled vegetables, chutney, watercress & sourdough

Spiced fig, roasted beetroot, candied walnut & chicory salad with rapeseed oil (pb/gif)

Smoked halibut with clementine, fennel & crayfish slaw, balsamic pearls

Main course

Roast English Rose turkey roulade with all the trimmings

Baked sea trout, braised chicory, bubble & squeak with a creamy lemon butter sauce (gif)

Celeriac & sweet potato gratin, chestnut, kale & mushroom fricassee (pb/gif)

Beef Wellington, roasted honey parsnips & carrots, truffle mash & red wine jus

Puddings

Traditional Christmas pudding & brandy butter

Vanilla cheesecake, passion fruit sorbet & mango coulis (pb)

Dark & white chocolate brownie, raspberry coulis, freeze dried raspberry & popping candy (gif)

Kumquat, clementine & Grand Marnier trifle with amaretti macaroon

Selection of British cheeses, Roundhouse chutney & crackers (v)

To finish

Choice of port, sherry, tea or coffee

£75 per person



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Christmas Drinks

When hosting a lavish celebration, we understand the need to keep an eye on the financials. As such, we've put together a few options to help keep all of your guests more than happy whilst also ensuring the accountant isn't losing too much sleep.

(only available when preordered)

Wine

House Wine Mix & match 6 bottles of house wine for £99. Ideal table wine that never disappoints.

Choice of red or white

Bubbles

Nothing beats a glass of prosecco on arrival why not add a Prosecco reception for £ 6.5 pp or upgrade to Mumm Champagne for £8 pp

Order 6 or more bottles of fizz and we will take 10% off your pre order

Beer

Bucket of beers 10 % off mix n match bottled beer buckets
In 20 or 40



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White Wine

	BOTTLE
Light & Refreshing	
Gruner Veltliner Federispiet Kollmutz Austria, 2016	31
Cuvee Des Vignerons France, 2016	19.5
Pinot Grigio Sartori Italy, 2015	24.20
Trebbiano Rometta Italy, 2015	20
Zesty & Aromatic	
Picpoul De Pinet, Roquemoliere France, 2016	28
Sauvignon Blanc, Yealands Estate New Zealand, 2016	28
Lanya Saubignon Blanc Chile, 2018	25
The Hermit Crab D'Arenberg Australia, 2015	31
Tooma valley chardonnay, Australia, 2016	24
Classic & Elegant	
Chablis Premier Cru, Fortes, Louis Michel France, 2014	52
Chardonnay, Bogle Vineyards California 2015	36
Ken Forrester Fmc Chenin South Africa, 2015	50
Pouilly-Fumé, Cuvee de Boisfleury France, 2015	38.50
Dry Riesling, Chateau Ste Michelle U.S.A., 2015	28
Meursault, Dom Jean-Michel Gaunoux Burgundy, 2014	55
ROSÉ	
Pinot Grigio Blush Igt Veneto, Il Sospiro Veneto , Italy, 2015	21.5
Comte De Provence, La Vidaubanaise Provence, France, 2016	29
Granfort, Cinsault France, 2016	21
SPARKLING	
Il Baco de seta Prosecco, NV	27
Chapel Down Three Graces, 2011	47
G. H. Mumm Champagne, NV	46
Perrier Jouet Grand Brut, NV	55





Red Wine

Bold & Intense	BOTTLE
Journeymaker shiraz South Africa, 2016	23
Monte Llano Tinto Rioja, Ramon Bilbao Spain, 2015	23
Cuvee des vigneronns Chile, 2017	19.5
Chateauneuf-Du-Pape, Chante Cigale France, 2013	47
Complex And Spiced	
Phantom, Bogle Vineyards California, 2014	38
Reserve Malbec, Bodegas Santa Ana Argentina, 2016	25
Henschke Keyneton Euphorium 40th Anniversary Australia, 2013	58
Biferno riserva montepulciano Italy, 2014	27
Soft & Fruity	
Pinot Noir, Yealands Estate New Zealand, 2016	30
Chateau Fournay St Emilion Grand Cru Bordeaux, 2012	38.50
Saturnin Rouge, Grenache Noir France, 2015	20
La Galiniere Merlot, Chateau du Donjon France, 2015	26
Barolo di Serralunga d'Alba DOCG Italy, 2013	60
PORT	
Grahams Late Bottle Vintage 2009	30
DESSERT WINE	
Muscat st Jean de minervas	21





T's & C's

Provisional Bookings:

We only hold a provisional booking for a maximum of 7 days. During this time we will contact you if there are any other enquiries for the same time. If we do not hear from you, your booking will be released.

Deposits & Confirmation:

A small deposit of £10pp is required to secure all bookings for the festive menu. We require a £100 deposit for drinks & nibbles bookings and any pre booked buffet food is to be paid in full at least 7 days in advance. As these are speciality menus cancellation may result in forfeiture of your pre-payment. We will always endeavour to cater for any fluctuation in guests after this time.

Payments:

We accept payments in cash, debit or credit card, in person or via our booking system only. We do not accept cheques.

Cancellations:

Cancellations must be made to no later than 7 days from the date of your function to guarantee the full pre-payment will be refunded. We reserve the right to retain the deposit if this period is exceeded.

Service Charge:

A discretionary 12.5% service charge is added to your total bill on the day of your booking. 100% of the service charge goes to the staff who have organised and hosted your event on that day.

Loss or damage:

We take no responsibility for loss of personal belongings on the premises.

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.

