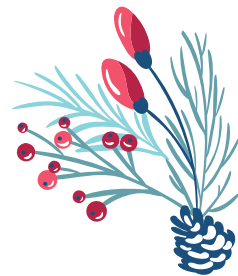
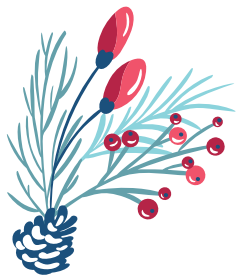




The  
Summerhouse

# MERRY CHRISTMAS

— & —  
HAPPY NEW YEAR



# A GIFT FOR BOOKING EARLY

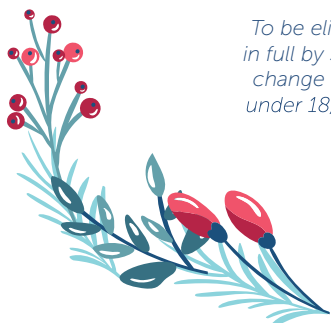


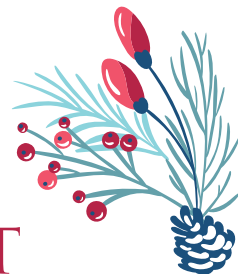
**Book your Christmas party before October 31st and we'll give each member of your group a complimentary glass of prosecco on arrival**

Bookings & deposits must be paid by October 31st 2021.



*To be eligible to receive a voucher, you must make a booking on one of our festive menus. The deposit paid in full by 31st October 2021. No cash alternative. The voucher may only be used in a single transaction and no change will be given. Enjoy responsibly. Proof of identity may be requested. Age restrictions apply. If you are under 18, please check with the venue in advance. Cash value of this voucher £0.00000001. Offer subject to availability. We reserve the right to cancel, amend or withdraw this offer at any time.*





# CHRISTMAS TIME WELL SPENT

Let's make your Christmas extra special at the Summerhouse. From our specially created dishes made using fresh, seasonal ingredients, to our expertly mixed cocktails overflowing with Christmas cheer, all served in a buzzing atmosphere. Bring everyone together and let us make this wonderful time of the year that extra bit special for you all in a way only we can.

## VENUE DETAILS

**Restaurant & bar capacity:** 70 seated

**Exclusive hire available on request**

**Nearest Tube:** Warwick Avenue

**License hours:** 10:00 - 23:30 (22:30 on Sundays)



*Plus...*

Bring in the **New Year** with us and enjoy an evening of celebrations.

We will be serving a mouth-watering  
5 course menu for **£70 per person**.

Should you require any further details on our Festive Menus then our professional, dedicated team will be happy to discuss with you.

Call us on **020 7286 6752** or e-mail [info@thesummerhouse.co](mailto:info@thesummerhouse.co)



# CHRISTMAS SET MENU

## *Starters*

Roast celeriac soup, hazelnuts, grapes, micro herbs

Chicken liver tartlet with potatoes, onions, veal jus, mixed leaf salad

Galician octopus, new potatoes, sweet paprika, olive oil,  
Maldon sea salt, pea shoots

Seared scallops, roasted leek purée, baked chorizo, pea shoots

## *Mains*

Roast Norfolk "bronze" turkey breast, roasted vegetables,  
gravy & cranberry sauce

Sea bass fillet, crushed swede, curly kale, parsnip purée, red amaranth

Grilled sirloin steak served with mushroom, roast tomatoes,  
chips, green peppercorn sauce

Risotto caprese, mini mozzarella, cherry tomatoes, parmesan and fresh basil

## *Desserts*

Pecan tart with pecan ice cream

Chocolate brownie with vanilla ice cream

Christmas pudding, brandy sauce ginger bread ice cream

Selection of British & French cheese oat cake

Three courses: £38.00

- Menu is available for parties of 10 or more and from the 29th of November to the 23rd of December.
- Complimentary Christmas crackers included with all menu options



# CHRISTMAS DAY

## *Starters*

Pan seared scallops, parsnip puree, crispy Jerusalem artichoke,  
lumpfish caviar, micro chives

Terrine of foie gras served with roasted apple chutney,  
yellow chicory, charcoal bread toast

Cod brandada, wild rocket salad, sundried tomatoes, crispy garlic  
served with toasted brioche

Wild mushrooms and spinach filo parcel with gold raisins, smoked applewood  
cheese, mixed salad, cashews nut dressing

## *Mains*

Roast Norfolk 'bronze' turkey, roasted root vegetables,  
all the trimmings, gravy & cranberry sauce

7oz fillet steak, mashed potatoes, mushrooms forestiere, pearl onions,  
brussels sprouts, Roquefort raisin sauce

Pan-roasted monkfish, Jerusalem artichoke purée, salsify beurre noisette,  
palourde clams, nasturtium leaves

Plant based steak, roasted root vegetables, sweet truffle mashed potatoes,  
raisins, vegetable jus

## *Desserts*

Salted caramel brownie with chocolate ice cream

Christmas pudding, brandy sauce, almond ice cream

Vegan chocolate fondant with vegan vanilla ice cream

Selection of cheeses, grapes, oat cakes

## *To Follow*

Port veined Stilton cheese, pear, honey, walnut & raisin bread

Tea or coffee & mince pie

£80.00 per person  
£40.00 for children up to 10yo

Some of our dishes contain one or more of the 14 key allergens.  
A 12.5% discretionary service charge will be added to your bill.

# NEW YEAR'S EVE

- Glass of champagne on arrival -

## *Amuse-bouche*

Smoked salmon, French brie cheese, lumpfish roe

## *Starters*

Beef carpaccio, grated black truffle, parmesan crisp, shiso plant, truffle oil

Celeriac & apple soup, flaked almonds, caramelised celery

Seafood Bouchée a la reine, cuttlefish, clams, king prawns,  
marinera sauce, micro greens

## *Mains*

7oz fillet of beef, fondant potatoes, porcini mushrooms  
served with bourbon sauce

Roasted cod, mashed butternut squash, chervil root, crab ravioli,  
lobster bisque, nasturtium leaves

Plant based steak, sautéed wild mushrooms, confit parsnips,  
caramelised red onions, vegetable jus

## *Desserts*

Baked cheesecake, mix berries compote, caramel crisp

Vegan brownie with vegan vanilla ice cream

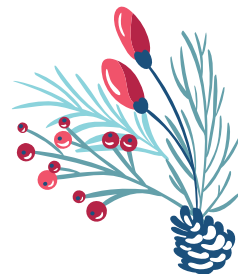
Selection of cheeses, oat cakes, quince jelly

£75.00 per person

£40.00 for bookings before 7pm

- Complimentary champagne glass included

Some of our dishes contain one or more of the 14 key allergens.  
A 12.5% discretionary service charge will be added to your bill.



# THE SPIRIT OF CHRISTMAS

## PARTY PACKAGES

Get your party into the festive spirit by **PRE-ORDERING** your celebratory drinks and take advantage of our festive discount available on all advance pre-orders.

### SPARKLING PACKAGE

5 x bottles of:

Prosecco - £160

Moët & Chandon, Brut Imperial - £310

Veuve Clicquot Yellow Label - £390

### BEER PACKAGE

30 x bottles of Peroni or  
Meantime Pale Ale - £140

### ON ARRIVAL

10 x glasses of prosecco - £70

10 x glasses of Pierre Mignon Champagne - £95

### MOCKTAILS

4 x jugs of:

Apple & Elderflower mocktail - £50

Peach Iced Tea mocktail - £50

Fresh Fruity Collins mocktail - £50

### WINE PACKAGES

#### BRONZE - £110

*Any 5 bottles of:*

Pinot Grigio, Sartori, Lombardia  
Carignan, Vieilles Vignes, Mont Rocher  
Pierre et Papa Rosé, IGP Pays d'Herault

#### SILVER - £150

*Any 5 bottles of:*

Sauvignon Blanc Coopers Creek  
Shiraz "The Opportunist", Langhorne Creek  
Riche Viney Rosé, Vineyard Selection, Pays d'Oc

#### GOLD - £190

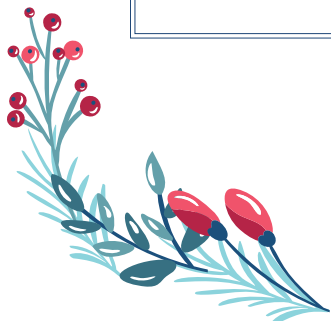
*Any 5 bottles of:*

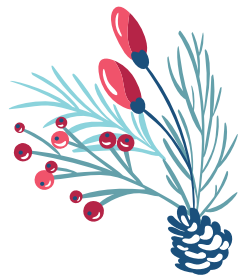
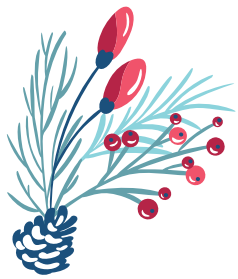
Chablis, Jean-Marc Brocard  
Malbec, Felino, Vina Cobos  
Whispering Angel, Caves d'Esclans

### AFTER DINNER

5 x Mulled wines - £40

5 x Espresso martinis - £47





# TERMS & CONDITIONS

Bookings with the Christmas set menus require a deposit of 50% of selected menu price per person.

Sometimes for whatever reason, guests need to cancel their table, let us know 2 WEEK before your booking, and we'll refund the deposit. Refunds outside the 2 weeks will be the discretion of the management, in the eventuality that the space is rebooked by someone else.

Want to increase the numbers? Somebody can't make it? Let us know 72 hours ahead and we'll change your booking details and pre-order. Unfortunately if you don't let us know that fewer people are coming, we'll have to charge you for their food.

The Christmas set menus are available for parties of 10 or more and from the 29th of November to the 23rd of December.

All members of your party have to dine from the same set menu.

In order to help us maintain the highest possible standards of service, we would ask you to complete the menu selection form for all members of your party and return it to a member of the management team at least ONE WEEK before your booking.

Your table may be required back after a certain time. If so, this will be explained to you whilst making your reservation. We normally allocate 2.5 hours for tables of 10 or more unless agreed otherwise by the management in writing.

Our pre-ordered drinks packages must be paid in full when settling your outstanding balance the day of your Christmas party or Christmas Day Booking.  
Please note these are non-refundable.

12.5% service charge is added to all parties dining at the Summerhouse.

## ADDITIONAL T&C'S FOR XMAS DAY & NYE

For Christmas Day bookings & New Year's Eve bookings, we require 50% of the set menu price as deposit. Deposits must be paid in order to guarantee your booking. Deposits are non refundable unless authorized by Management in case the space is re-booked by someone else.

# REFUNDS & CANCELLATIONS

We will always process a 100% refund for you if any of members your party (or your whole group) needs to cancel or amend the booking, as long as you give us two weeks notice. Please be patient as refunds may take up to 14 days. Ideally rather than cancelling, if you can book another date for a few weeks' time, that would be a massive help to our team, but we understand completely if that's not possible.

As long as you give us two weeks notice, so we have a chance to re-book your table, then you get 100% refund. Whether that is for the whole party or a just a drop in numbers. On the positive, if you actually increase numbers, and we can accommodate, please ensure you pay the extra deposit when booking the additional guest(s) and if it's a late change we will need the pre-order for the additional guest(s) immediately too please.

## FOOD ALLERGIES & INTOLERANCES

Don't forget to let us know about allergens & special dietary needs.  
Full allergen information for food and drink is available, upon request.

