

ALICE HOUSE

QUEEN'S PARK

CHRISTMAS
LOADING...





MAIN BAR

Square ft	1,650 (approx)
Standing	280
Seated	100

- Private bar
- Speaker system & PA
- Large plasma screens



THE LIBRARY

Square ft 400 (approx)
Standing 70 to 100
Seated 30

- Private room
- Speaker system & PA
- Plasma screen



NIBBLES

Smoked almonds <i>[vgn, gf]</i>	18
Spence Bakery focaccia & olive oil <i>[vgn]</i>	20
Cannellini bean hummus, za'atar, crudites <i>[vgn, gf]</i>	20
Padron peppers, smoked sea salt <i>[vgn, gf]</i>	22
Sharing fries <i>[vgn, gf]</i>	22

FINGER FOOD

Minimum order of 2 boards of any type

Pigs in blankets, honey mustard <i>[gf]</i>	34
Cheeseburger sliders, cornish gouda, house pickles	36
Fried chicken, honey sriracha glaze, blue cheese sauce <i>[gf]</i>	32
Pork & cranberry sausage rolls	32

Whipped feta crostini, caramelised onion & rocket	28
Leek & Spenwood croquettes, aioli <i>[v]</i>	28
Vegan sausage rolls with fig and sage <i>[vgn]</i>	30
Mushroom burger sliders, black garlic mayo <i>[vgn]</i>	32
Tomato bruschetta, purple basil* <i>[vgn]</i>	28

Smoked salmon, horseradish & chive rye crostinis*	32
Tiger prawn tempura, harissa mayo <i>[gf]</i>	36

British cheese board, crackers, chutney & pickles*	32
Mini dark chocolate brownies, orange zest <i>[gf, vgn]</i>	30
Mini vanilla & passionfruit cheesecakes <i>[v]</i>	30
Mince pies, brandy butter	30

For a full meal replacement, count approximately 1 board per guest.
Half a board per person as a light snack, and a quarter of a board as a gesture.

* Available without gluten on request



FEASTING

£40 2 Courses / £46 3 Courses

Available for private hire bookings with a minimum of 30 guests
Our feasting menu is served family style to the table for everyone to share

STARTERS TO SHARE:

Smashed cannellini beans, oyster mushrooms, za'atar *[vgn, gf]*
Burrata, balsamic roasted pears, rocket *[v, gf]*
Prawn & crayfish cocktail, bloody mary sauce, pickled cucumber
Warm Spence Bakery sourdough, salted butter *[v]*

CHOOSE ONE MAIN TO SHARE:

Roast turkey, sage & apricot stuffing, cranberry sauce
Leg of lamb, roasted beetroots, salsa verde *[gf]*
Gilt-head Sea bream, kale & orange quinoa salad *[gf]*
Herb coated aubergine, black olive & caper caponata *[vgn, gf]*

Fancy two options? Select one more for an additional £6 per head

SIDES TO SHARE:

Sprout tops, preserved lemon, crispy shallots *[vgn, gf]*
Rosemary & garlic roast potatoes *[vgn, gf]*

DESSERTS TO SHARE:

Vanilla & gingerbread cheesecake, passionfruit *[v]*
Mini dark chocolate brownies, orange zest *[vgn, gf]*

We can provide individually plated options for dietary requirements at no additional cost.



WINE

We have curated a list that celebrates organic, natural viticulture. We source our wines from small producers and some of the best independent winemakers worldwide.

House Red - 6 bottles 155

Borsao Garnacha, Campo de Borja, Spain

House White - 6 bottles 155

Borsao Macabeo, Campo de Borja, Spain

House Rosé - 6 bottles 175

Les Oliviers Grenache / Cinsault Rosé, Languedoc, France

House Red & White Mix - 6 bottles 155

Borsao Garnacha & Macabeo, Campo de Borja, Spain

Prosecco - 6 bottles 220

Ceradello DOC Spumante Brut, Veneto, Italy

English Sparkling - 6 Bottles 450

Henners Brut NV, East Sussex, England

BEER

Helles Lager - 24 cans 130

Dream Factory Pale Ale - 24 cans 130

Metroland Session IPA - 24 cans 130

Sanford Orchards Devon Cider - 24 cans 120

Mixed selection, 24 cans (6 of each) 130

Helles Lager, Gluten Free Lager, Pale Ale, Session IPA

Power Plant Gluten Free Lager - 24 cans 130

Lucky Saint 0.5% Lager - 20 bottles 110



COCKTAILS

Approx. 20 serves per tank

HOUSE TANKS

Elderflower Fizz	175
Beefeater gin, lemon juice, elderflower cordial, mint, soda	
Christmas Punch	175
Absolut vodka, Salizá amaretto, gingerbread syrup, lime, cranberry	
Spiced Rum Punch	150
Sailor Jerry spiced rum, lime juice, passion fruit, pineapple	
Passion Fruit Margarita	195
Olmeca tequila, lime, passion fruit	
Whiskey Highball	175
Jameson Irish whiskey, lime juice, ginger ale	
Lillet Spritz	115
Lillet Blanc, tonic water, orange	

CLASSIC TANKS

Margarita	195
Dark & Stormy	175
Long Island Iced Tea	195
Mojito	175
Moscow Mule	175
Negroni	195
Pink Gin Fizz	175

MOCKTAIL TANKS

Hibiscus Lemonade	65
Hibiscus, fresh lemon, soda	
Pineapple & Peppermint Shrub	95
Pineapple & peppermint shrub, lime, soda	
Virgin Mojito	85
Apple, lime, mint, soda	





WHERE ARE WE

Alice House Queen's Park
53-55 Salisbury road, NW6 6NJ

CONTACT

events@ulg.co.uk
alicehouse.co.uk

TRAINS

Queen's Park tube station is a 30 second walk from the bar on the Bakerloo line.

Turn left out of the station and you'll be looking at the bar.

if you prefer to use the London overground line Brondesbury park station is an eight minute walk up the road or just 2 stops on the no. 206 bus.

BUSES

Routes 206 stops just outside the bar with the 6, 36, 187, 316 & UL19 all less than 2 mins away.

PARKING

Parking in Queen's Park is free after 6pm on all residential roads but cars must be moved by 8am the following morning. Please double check all parking restrictions on arrival.