

Welcome to SWI6.

Here at SW16, Christmas is our favourite time of year, and this one promises to be more magical than ever. Whether you're planning an intimate dinner, a cosy gathering in our Snug, or a lively cocktail and canapé soirée, we've got you covered.

Our Head Chef, Antonio, has crafted a selection of stunning festive menus designed to bring people together and add sparkle to any celebration. From bespoke dining experiences to full venue hire for larger soirées, our team will work with you on everything from music to menus to create a party that's truly yours.

With late-night celebrations until 2am on Fridays and Saturdays, and an array of food and drink options to get you in the yuletide spirit, an evening at SW16 is the perfect way to mark the season.

Whatever your plans, let's make this Christmas one to remember.

Tom & The Team x





Whole Venue.

CAPACITY **Standing** | 200 Guests **Seated** | 150 Guests

Wi-Fi available | projector | television | PA system | bring your own dj | speakers | air conditioning | outside terrace

By hiring the whole venue, you can truly make yourself at home. We can host up to 200 guests, and you are welcome to bring your own DJ. Our folding doors open fully to bring the outside in, so you can enjoy the sunshine and add a touch of Tuscany to your special occasion.





The Snug.

CAPACITY **Standing** | 50 Guests **Seated** | 25 Guests



Wi-Fi available | projector | television | air conditioning | private dining space

Our Snug is the perfect space for a private event, tucked away behind curtains, it is a beautiful and cosy space. Host an intimate dining experience for 20 of your nearest and dearest, or invite 50 of your fabulous friends for a drink or two.





Canapes.

(10 canapes per board)

Crispy Mussels, coriander emulsion, salmon roe	25
Tuna Tartare, smoked caviar, cucumber, tortilla chips (gf)	30
Salmon Tostada, harissa wasabi mayo (gf)	30
Seabass Cannelloni, filo pastry, ricotta & courgette (gf)	30
Mushroom arancini, scamorza & miso mayo (v)	25
Polenta Chips, miso mayonnaise (v) (gf)	25
Mini Pea Tacos, asparagus, quinoa, pico de gallo (vg)	25
Beetroot Tartare, crispy poppadoms, peach & tahini (vg) (gf)	25
Avocado Tempura, spiced red pepper sauce, poppy seed (v)	25
Mini Short Rib Tacos, guacamole, chilli (gf)	30
Chicken Liver Pate, brioche, caramelised onion	30
Beef Tartare, capers, truffle mayo, sourdough toast	30
Strawberry Tiramisu	25
Chocolate Brownie Bites, white chocolate cream	25
Sicilian Cannoli, pistachio cream, hazelnuts	25

Bowl Food.

Perfect for parties where you want something a little bit more filling. Hot, delicious & satisfying.

Order minimum of 6 bowls, per item, per order

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Pan Fried Seabass, aubergine caponata, crispy parsnips (gf)	6
Prawn Risotto, courgette and mascarpone (gf)	6
Grilled Tuscan Sausage, mushrooms & soft polenta (gf)	6
Truffle Mac & Cheese, herb breadcrumbs (v)	6
Project Poof Ov Chook, couscous soled dried apricet (af)	6





Festive Dining Menu.

3 Courses | 38.5 per person **add** a welcome glass of bubbles | 7 per person **add** a wine carafe | house red or white | £15

To Start.

Crispy 'Dingly Dell' Pork Belly.

apple & onion chutney, braised fennel, mustard seeds (GF)

Butter Poached 'Salmo Trutta'

pickled cucumber & carrot, beurre blanc, dill (GF)

Roasted Salsify Root.

brussels sprouts purée, mushroom duxelles, toasted hazelnuts (VG)

Mains.

Roast Turkey Roulade.

black pudding, carrot puree, carrot top pesto, sautéed brussels sprouts, roast potato, jus (GF)

Prawns & Sea Bass Cannelloni.

creamy bisque, romanesco broccoli, prawn oil, marjoram crumb

Spiced Roast Cauliflower Steak.

cranberry gel, crispy kale, tahini sauce, pomegranate, chimichurri (GF | VG)

Dessert.

Chocolate Cremosa.

pistachio ice cream, raspberry, olive oil, maldon salt (GF)

Crème Brûlée.

plum, cranberry gel (GF)

Poached Pear.

caramelised dark chocolate, apple & cinnamon sorbet (GF | VG)





Wine.



Beer.

Birra Moretti - 12 bottles	60
Brixton Low Voltage- 12 cans	70
Lucky Saint Unfiltered - 12 bottles	60
Old Mout Flavoured Cider - 12 bottles	75
Aspalls - 12 bottles	75



Contact Us.

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Where We Are.

SW16 Bar & Kitchen, 5 Streatham High Road, SW16 1EF

Buses.

We're very well connected on local bus routes, with the 50,109, 159 & 250 routes all on our doorstep.

On the other side of the road we have the 57, 118, 133, 201, , 235, 319 & 333

Trains.

SW16 Bar & Kitchen is a stones throw away from streatham hill train station.

Exit the station, turn cross the road and turn left.

We are also a ten minute walk away from streatham station



