

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 2023.

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 2023. 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. 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 : 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
4 course menu for **£95 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

FESTIVE MENU

Starters

Roasted butternut squash soup, chestnuts

Confit chicken ballotine with earl grey prunes,
grilled sourdough

Prawn, smoked haddock cake, creamed
leek sauce

Smoked aubergine, spice tomato compote,
goat's curd, croutons, pumpkin seeds

Mains

Roast turkey with all the trimmings,
cranberry, chestnut sauce

Sirloin steak, bone marrow mash, heritage carrots
cavolo nero, jus

Roast hake, curry pressed potatoes, cauliflower purée,
bok choy, mango salsa

Wild mushroom, squash, cabbage pithiviers,
glazed salsifis, cep cream

Desserts

Sticky date pudding, butterscotch sauce,
vanilla ice cream

Cheese selection, crackers, celery, quince jelly

Christmas pudding, brandy sauce,
white chocolate ice cream

Double chocolate brownie,
white chocolate ice cream



2 courses - £38 per person

3 courses - £45 per person

GOURMET MENU

Starters

Butternut squash soup, truffle twist,
pumpkin seeds

Scallops, corn sauce, pancetta,
pickled cranberry

Roasted carrots, almond purée,
be pollen, candy beetroot

Confit chicken, ballotine, saffron pear
chutney, toasted brioche

Mains

Roast turkey with all the trimmings,
cranberry, chestnut sauce

Roast halibut, garlic prawns, spinach purée,
saffron dauphinoise, shellfish butter sauce

Rump of lamb, shank croquettes, parsnip purée,
cavolo nero

Wild mushroom, leek & truffle lasagna,
cep cream, jerusalem artichoke,
roasted brussels sprouts

Desserts

Cheese selection, crackers, celery, quince jelly

Cinnamon pumpkin cheesecake

Christmas pudding, brandy sauce,
white chocolate ice cream

Pecan tart, matcha green tea
ice cream, poached pear



2 courses - £47 per person

3 courses - £55 per person

CHRISTMAS DAY

Starters

Butternut squash soup, truffle twist,
pumpkin seeds

Ballotine, saffron pear chutney,
toasted brioche

Manouri salad, toasted almonds, blood oranges,
dates, bitter leaves, honey dressing

Crab and avocado tian,
cured trout

Mains

Roast turkey with all the trimmings,
cranberry, chestnut sauce

Roast halibut, garlic prawns, spinach purée,
saffron dauphinoise, shellfish butter sauce

Fillet of beef, ox cheek croquette, marrow mash,
cavolo nero, truffle sauce

Wild mushroom, leek & truffle lasagna,
cep cream, jerusalem artichoke,
roasted brussels sprouts

Desserts

Cheese selection, crackers, celery, quince jelly

Hazelnut brownie, white chocolate mousse, poached
kumquats, pistachio ice cream

Christmas pudding, brandy sauce,
white chocolate ice cream

Pecan tart, matcha green tea
ice cream, poached pear



£105 per person

*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

Chef's selection

Starters

Foiegras chicken liver parfait, smoked duck,
pear saffron chutney, toasted brioche

Seared scallops, artichoke purée, pancetta,
baby rainbow carrots

Cornish crab, salmon beetroot gravadlax,
red mullet escabeche

Roast aubergine, smokey tomato compote,
goat's curd, pumpkin seeds, basil oi

Mains

Fillet of beef, truffle dauphinoise potatoes,
charred broccoli, bone marrow & port jus

Roast guinea fowl, confit leg, hasselback potato,
celeriac purée, confit garlic, blackberry jus

Pan roasted halibut, lobster & prawn sausage,
creamy leeks, saffron potato fondant

Wild mushrooms, spinach, artichoke & comté cheese phitiver,
roasted heritage carrots with honey, cavalo nero

Desserts

Vanilla cheesecake, mulled plum fritter

Pecan tart, poached pear, matcha ice cream

Chocolate and hazelnuts brownie, white chocolate
mousse, griottine cherries

Selection of cheeses, crackers, celery & grapes



£95 per person
£65 for bookings before 7pm

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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 - £200

Moët & Chandon, Brut Imperial - £420

Veuve Clicquot Yellow Label - £435

BEER PACKAGE

30 x bottles of Peroni or

Meantime Pale Ale - £175

ON ARRIVAL

10 x glasses of prosecco - £85

10 x glasses of Pierre Mignon Champagne - £120

MOCKTAILS

4 x jugs of:

Apple & Elderflower mocktail - £55

Peach Iced Tea mocktail - £55

WINE PACKAGES

BRONZE - £125

Any 5 bottles of:

Catarratto, 'Contrade Bellusa', Sicily Carignan,
Vieilles Vignes, Mont Rocher Pierre et Papa
Rosé, IGP Pays d'Herault

SILVER - £175

Any 5 bottles of:

Sauvignon Blanc, New Zealand
Devlin's Mount Shiraz, South Australia
Domaine Gavoty

GOLD - £285

Any 5 bottles of:

Pinot Noir, Mohua, Peregrine Wine
Sancerre, "Mercy Dieu" Domaine Bailly

AFTER DINNER

5 x Mulled wines - £45

5 x Espresso martinis - £55



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.



