



— THE ROUNDHOUSE —

CHRISTMAS 2018

The Roundhouse | 2 Northside Wandsworth Common | SW18 2SS
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Welcome to The Roundhouse. Your favourite South London local!
Our team is looking forward to seeing you this Christmas for all your festive needs.

We know how to take the stress out of Christmas, so let us wow you with your 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.

For the first time we are now open Christmas day serving you a wonderful selection of food and drinks so you can celebrate Christmas at your home from home and avoid all that washing up.

If you think The Roundhouse is the place for you this Christmas then please get in touch so we can start to make a memorable festive time for all.

Visit us online to book
info@theroundhousewandsworth.com

Or speak to us in person
02073268580

OUR SPACE



Our day-to-day pub life is everything you can imagine. Wonderful atmosphere, smiling faces, great beers and a comfortable place to enjoy it all within.

We're also fortunate enough to have plenty of space to accommodate a number of different group bookings all with their own flavour. All provided with no room hire fees, just a very reasonable minimum spend requirement.

If you require a little more exclusivity, our raised rear **restaurant** is perfect. With enough flexibility to accommodate even the most unusual of Christmas parties.

How about a standing event with canapes and buckets of champagne or beers on ice ready to go? Perhaps a more formal seated affair, gathered around a banqueting table?

We've got you covered.

We boast a beautiful **saloon bar**, with space for seated groups to gather and dine, or alternatively, larger parties can claim a base table and mingle amongst themselves.

With 17 beers on the pull, a carefully selected, seasonal wine offering, an enormous back bar packed with all your favourite spirits, signature cocktails & plenty of non-alcoholic choices. We're bound to have a bit of what you fancy.

Standing:

Bar area: from 10 to 40

Restaurant area: up to 50

Exclusive hire: up to 200

Seated:

One long table in the restaurant: up to 26

Whole restaurant area: up to 38

Exclusive hire: up to 150



Festive Menu



To Start

Butternut squash soup, rapeseed oil & crispy sage *(ve, gif)*

Beetroot, gin & juniper cured gravlax with horseradish cream *(gif)*

Duck & apricot terrine, apple & raisin compote with sourdough toast

Honey & goats cheese mousse, raisin puree, pickled beetroot & crispy shallots *(v)*

Mains

Roast English Rose turkey roulade with all the trimmings

Pumpkin, celeriac, wild mushroom & spinach Wellington, heritage carrot puree *(ve)*

Pan-fried sea bass, braised fennel, chive mash & lemon butter sauce *(gif)*

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

To Finish

Homemade Christmas pudding trifle *(v, gif)*

Chocolate & black cherry brownie & Kahlua cream *(v, gif)*

Spiced apple & cranberry crumble, Calvados crème Anglaise *(v, gif)*

Salcombe Dairy mulled wine sorbet & cinnamon raisins *(ve, gif)*

Selection of British cheeses, Roundhouse chutney & crackers

3 courses £30

2 courses £25

To Share



Birds & beasts board

Seared beef & horseradish tart

Goose rilette blini *(gif)*

Turkey slider

½ quail egg scotch egg *(gif)*

Little Fish board

Beetroot, gin & juniper cured gravlax
on cucumber *(gif)*

Cod tempura & soy dip

Smoked mackerel & horseradish pate on toast

Mini fish cake & lemon mayo *(gif)*

Happy veggie Christmas board

Spinach & ricotta cigar, tomato dip *(v)*

Butternut squash shots *(ve, gif)*

Courgette & potato rosti *(ve, gif)*

Figs, goat's cheese, honey & toasted hazelnut bruschetta *(v)*

Keeping it sweet dessert board

Pistachio macaron *(v)*

Chocolate & black cherry brownie *(v, gif)*

Mince Pies

Each board £25 and serves 6 people buffet style

Christmas Day



Open this year for the first time on Christmas day, let us treat you with a relaxing Christmas. Food, drink and clearing up all courtesy of us. Just bring yourselves, friends or family and we will take care of the rest.

On arrival: Glass of G.H Mumm Cordon Rouge

Amuse bouche

Wild mushroom arancini *(v)*

Goats cheese & walnut tart *(v)*

Beetroot, gin & juniper cured gravlax *(gif)*

Starters

Parsnip & apple soup with truffle oil & vegetable crisps *(ve, gif)*

Chicken liver & foie gras parfait with sourdough toasts & winter pickles

Spiced aubergine filo cracker, Roundhouse chutney & whipped goats curd *(v)*

Crab & avocado tian with sourdough toast & lemon butter *(gif)*

Mains

Roast English Rose turkey roulade with all the trimmings

Celeriac & sweet potato gratin, chestnut, kale & mushroom fricassee *(ve, gif)*

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

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

Puddings

Glass of Pedro Ximenez Sherry

Selection of British cheeses, Roundhouse chutney, crackers, celery

Traditional Christmas pudding & brandy butter *(v)*

Sticky toffee pudding with vanilla ice cream & cinnamon raisins *(v)*

To finish: Selection of Tea or coffee + Mince pie

£75 pp

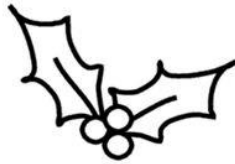
For allergy information please ask a member of staff.

gif = gluten ingredient free v = suitable for vegetarians ve = suitable for vegans.

An optional 12.5% is payable
as service charge at the customers discretion.



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 pre-ordered*)

House Wine

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

Bubbles

Probably the best way to begin any event. For parties of 10 or more, a glass of Prosecco on arrival for each of your guests for £5.50 per person
Upgrade to a glass of Mumm Cordon Rouge for £7.20 per person

Festive sharers

(share between 6 people)

Warm spiced rum punch £30
Hot Sipsmith's G 'n' T £30

Bucket of Beers

Choose from Sol, Peroni or a selection of craft beer cans	
Bucket of 10 £ 40	craft selection £45
Bucket of 20 £ 85	craft selection £95
Bucket of 40 £ 160	craft selection £180

WINE LIST



WHITE	Bottle	250ml	175ml
Light & Refreshing	31.00		
Gruner Veltliner Federispiet Kollmutz			
Austria, 2016	19.00	6.65	4.90
Cuvee Des Vignerons			
France, 2016	23.00	7.90	5.80
Pinot Grigio Sartori			
Italy, 2015	20.00	7.00	5.10
Trebbiano Rometta			
Italy, 2015			
Zesty & Aromatic			
Picpoul De Pinet, Domaine Bellmare	27.00	9.20	6.40
France, 2016			
Sauvignon Blanc, Yealands Estate	29.00	9.80	6.90
New Zealand, 2016			
Sauvignon Blanc, De Gras Reserva	25.00	8.50	6.20
Chile, 2016			
The Hermit Crab D'Arenberg	31.00		
Australia, 2015			
Padstal Chardonnay, MAN Family	22.00	7.60	5.40
South Africa, 2016			
Classic & Elegant			
Chablis Premier Cru, Fortes, Louis Michel	49.00		
France, 2014			
Chardonnay, Bogle Vineyards	36.00		
California 2015			
Ken Forrester Fmc Chenin	50.00		
South Africa, 2015			
Pouilly-Fumé, Cuvee de Boisfleury	37.00		
France, 2015			
Gavi di Gavi, Ascheri	34.00		
Italy, 2016			
Dry Riesling, Chateau Ste Michelle	28.00	9.50	6.80
U.S.A., 2015			
Meursault, Dom Jean-Michel Gaunoux	55.00		
Burgundy, 2014			
ROSE			
Pinot Grigio Blush Igt Veneto, Il Sospiro	21.00	7.20	5.10
Veneto - Italy, 2015			
Comte De Provance, La Vidaubanaise	26.00	8.90	6.70
Provance - France, 2016			
Granford, Cinsault	20.00	6.80	5.00
France, 2016			
SPARKLING			125ml
Sant' Orsola Prosecco, NV	27.00		6.50
Chapel Down Three Graces, 2011	47.00		
G. H. Mumm Champagne, NV	46.00		
Perrier Jouet Grand Brut, NV	55.00		



RED

Bottle 250ml 175ml

Bold & Intense

Mullygrubber Shiraz Cabernet	21.00	7.40	5.40
Australia, 2016			
Monte Llano Tinto Rioja, Ramon Bilbao	23.00	7.90	5.80
Spain, 2015			
Luis Felipe Carmenere	19.00	6.65	4.90
Chile, 2017			
Chateauneuf-Du-Pape, Chante Cigale	45.00		
France, 2013			

Complex And Spiced

Morgenstern Stellenbosch	37.00		
South Africa, 2003			
Phantom, Bogle Vineyards	38.00		
California, 2014			
Reserve Malbec, Bodegas Santa Ana	25.00	8.70	6.40
Argentina, 2016			
Henschke Keyneton Euphorium 40 th Anniversary	58.00		
Australia, 2013			
Cannonball Cabernet Sauvignon	32.00		
California, 2013			

Soft & Fruity

Pinot Noir, Yealands Estate	30.00	10.10	7.20
New Zealand, 2016			
Chateau Fournay St Emilion Grand Cru	38.00		
Bordeaux, 2012			
Saturnin Rouge, Grenache Noir	20.00	7.00	5.10
France, 2015			
Columbia Valley Syrah, Ste Michelle	28.00		
California, USA. 2013			
Beaujolais Origine, Le Vissoux, Chermette	29.00	10.00	6.90
France, 2016			
La Galiniere Merlot, Chateau du Donjon	25.00	8.50	6.00
France, 2015			
Barolo di Serralunga d'Alba DOCG	60.00		
Italy, 2013			

PORT & SHERRY

Grahams Late Bottle Vintage 2009			125ml
			5.60
Harveys Sherry			6.00

DESSERT WINE

Clos Dady Sauternes	Bottle		125ml
France, 2012	27.50		6.50

Terms & Conditions

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.

Deposits & Confirmation: A small deposit is required to secure all bookings to the sum of £10 per number of guests attending. We require canapés and buffets selections to be paid for at least 7 days in advance, assuming the total spend is greater than the previously paid deposit. In the event the deposit is of a greater amount than the pre-order, the difference is refunded on the day of the event. As these are specialty menus that do not feature as part of our normal a la carte menu, cancellation may result in forfeiture of your pre-payment. We will always endeavour to cater for any fluctuation in guests after this time.

Minimum spend: For parties of 14 or more, a small minimum spend is applied to your booking. These spends are fair and reasonable and cover any potential loss of trade should number dramatically diminish and we are unable to fill the space left. Please get in touch with our management team to confirm the minimum spend amount for your event. Failure to reach the minimum spend will result in the difference being taken from the remaining deposit amount.

Payments: We accept payments in cash, debit or credit card, in person, over the telephone or via our booking system only. Bank transfers are also accepted, although the booking will not be confirmed until the transaction has been confirmed. We do not accept cheques.

Cancelations: Cancelations must be made to info@theroundhousewandsworth.com 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: Service is added to the cost of the pre-ordered product. The management and/or events team will make you aware of this and all service charges are totally at the discretion of the customer. Should you wish to pay service 100% of the proceeds go to the staff.

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.