

ТНЕ

TRAFALGAR ARMS

Your home away from home, The Trafalgar Arms is the perfect place to gather friends and family, whatever the occasion. Grandly proportioned but xqwarm and welcoming. The Trafalgar Arms is less of a country pub and more of a country house pub! We pride ourselves on getting the simple things right things like fresh British food cooked from the finest local ingredients, delicious wines, exquisite cocktails, the best beer's Britain and the rest of the world have to offer and the most welcoming, knowledgeable and dedicated folks you'll ever find to serve them. Our team thrive on putting together bespoke events for all occasions and are brim-full of ideas to make your gathering go with a bang!



WINE ROOM

The Wine Room is a light and airy space with it's own private terrace and adjoining wine cellar which is perfect for a meal with friends, tasting event or smaller drinks party. Where better to sample our exquisite range of wines than in the cellar where they live? Private tastings are our speciality and our cellarmaster is always keen to find new treats for you to enjoy.

FACILITIES

Wifi • 42" TV • Full audio and iPod dock • Flip chart and pens



FIRST FLOOR

You can take the Sullivan Room and the Smith Bar together to give you a whole floor for your gathering. Whether you use one room for drinks and another for food, one for grown ups and the other for the children, having a whole first floor gives great flexibility for weddings, birthday parties, christenings and more.

FACILITIES

Wifi • TV • 2 separate iPod and audio docks • Private bar





MEETINGS

Our Sullivan Room on the first floor is the perfect quiet spot for your meeting or away day catering for up to 50 people. Alternatively for something smaller our Wine Room is tucked away on the ground floor able to host smaller meetings of up to 16 people.

Minimum 10 people

ALL PACKAGES INCLUDE

Wifi • Plasma screens • Extension leads HDMI and AUX connectors (compatible with most files and laptops) Paper and pens • Flip charts and dry wipe markers

HALF DAY PACKAGE

9am-1pm or 1pm-5pm • £15 per person
Unlimited teas and coffees • Table water • Fruit juices
Pastries and fruit platter • Bowls of sweets

FULL DAY PACKAGE

9am-5pm • £25 per person

Unlimited teas and coffees • Table water • Fruit juices
Pastries and fruit platters • Lunchtime sandwich and chip buffet
Bowls of sweets

EXTRAS

Upgrade your breakfast pastries to bacon sandwiches £2 per person



AFTERNOON TEA

A quintessential British way to pass an afternoon, join us for some scrumptious cakes, and traditional teas.

Minimum 12 people

CREAM TEA

Two home baked scones • Selection of jams • Clotted cream

£6 per person

SANDWICHES, CAKES, POTS OF TEA

Choose two sandwiches from the following:

Pulled ham hock and pickle • Vegan cheddar, red pepper and pesto (vg)
Egg, salad cream and cress • Coronation chicken and lettuce
Brixham crab, chilli and cucumber

Choose two cakes from two of the following:

Carrot cake • Bakewell slice • Lemon drizzle • Vegan chocolate brownie (vg)

£15 per person

A SELECTION OF SPECIALITY TEAS

£2.50 per person

ADD A GLASS OF PROSECCO

£6.55 per person

THE FULL MONTY

A selection of speciality teas • Glass of Prosecco • Home baked scone Clotted cream • Choose two open sandwiches • Choose two cake slices

£25 per person

Gluten Free options available on request

SANDWICHES PACKAGE

Choice of 3 sandwiches - £10pp, minimum 10 people

Pulled ham and pickle
Vegan cheddar, red pepper and pesto (vg)
Egg, mayo and watercress
Coronation chicken and lettuce
Chilli crab and cucumber

Gluten Free options available on request

BUFFET OPTIONS

BAR BITES PACKAGE

£12 per person, minimum 10 people

Pork and apple sausage roll • Black pudding scotch egg Maple glazed chicken wings • Hand raised pork pie Rosemary fries • HP sauce • English mustard

PUB CLASSICS PACKAGE

£16 per person, minimum 10 people

Young's burger sliders • Beer battered cod Mini hotdog and ale onions • Trafalgar pie Triple cooked chips • Ketchup • Mayo • Tartar sauce

PLANT BASED PACKAGE

£12 per person, minimum 10 people

Hummus and heritage carrots • Pesto stuffed mushrooms Fennel seed onion rings • Cauliflower hot wings Vegan sausage roll • Root veg crisps • Coconut and mint yoghurt

BOWLS

Avocado green salad £8 • New potato and spring onion salad £8 Sussex charmer mac and cheese £10 • Vegan halloumi fries, sweet chilli sauce £12

KIDS PACKAGE £7 per person

A choice of either mini Young's burger, battered cod, sausages or mac and cheese all served with fries and a fruit juice

CANAPÉS

3 for £7pp, 6 for £13pp. • Minimum 10 people

Crushed butter beans, chilli and parsley (vg)

Somerset brie, tomato, watercress pesto

Severn and wye salmon, crème fraîche

Ham hock and apricot terrine, quince jelly

Rare sirloin of beef, stilton dressing, pickled red onion

Brixham crab, lemon and dill mayonnaise

Gluten free available on request

SET MENU

3 courses £35

STARTERS

Seasonal vegetable soup, crusty bread
Chicken liver parfait, oxsprings air dried ham, onion jam, toast
Juniper and beetroot cured salmon, dill dressing,
watercress salad, lime crème fraîche
Cauliflower and Oggleshield cheese croquettes, piccalilli

MAINS

Creedy Carver chicken, peas, button onions,
Woodalls ham and greens, mushroom broth
Brixham market fish, Cornish mids, samphire grass, butternut squash purée
Angus sirloin steak, confit cherry tomato, braised shallot,
garlic butter, triple cooked chips (£6 supp)
Wild mushroom, sage and pumpkin wellington,
cauliflower purée, wilted spinach

DESSERTS

Burnt Trinity cream, lavender shortbread
Caramelised apple and pear pie, pistachio crumble, vanilla cream
Chocolate and almond brownie, caramel and pecan ice cream
British Isles cheese selection, crackers, grapes, pear chutney (£3.5 supp)

Vegan options available on request



Ts AND Cs

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 7 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable on or before the day of your booking. Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 7 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements so our chefs are well informed and can give you a breakdown of ingredients required.

LICENCE

Please feel free to discuss any special requirements you may have with regards to our license – you may need to know the hours we can host and serve you. An extended license application can be requested and applied for at an additional cost of £100.

SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

May we also remind you that we are here to ensure that you and your guests have a simply fantastic time celebrating with us. So please, do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE TRAFALGAR ARMS

148-156 Tooting High Street, Tooting, London, SW17 0RT

trafalgararmsevents@youngs.co.uk

020 3437 0874

www.thetrafalgararms.co.uk

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