Civil Service Club

Christmas Menu

23rd November – 20th December

Three courses for £39.00

Two Courses for £35.00

Starters

TOMATO SOUP V

TRIO OF MELON V, Ve, GF

PRAWN TIAN, *mixed salad, sliced bread* GF

CHORIZO *in red wine* GF

FISH CAKE *mixed salad, tartare sauce*

BRUSSELS PÂTÉ, *mixed salad, sliced bread* GF

Mains

ROASTED SALMON

roasted potatoes, seasonal vegetables and creamed fish sauce GF

ROAST TURKEY

roasted potatoes, pig in blanket, pork stuffing, homemade Yorkshire pudding, seasonal vegetables, gravy and traditional sauces GF

ROAST BEEF

roasted potatoes, pig in blanket, pork stuffing, homemade Yorkshire pudding, seasonal vegetables, gravy and traditional sauces GF

ROAST LAMB

roasted potatoes, pig in blanket, stuffing, homemade Yorkshire pudding, seasonal vegetables, gravy and traditional sauces GF

PORK CHOP

crumbed bacon topping, pig in blanket, stuffing roast potatoes, homemade Yorkshire pudding, seasonal vegetables, gravy traditional sauces GF

MUSHROOM & VEGETABLE PIE

roasted potatoes, seasonal vegetables, gravy V, GF, Ve (Ve *when served with chunky chips*)

VEGETARIAN WELLINGTON

roasted potatoes, seasonal vegetables, homemade Yorkshire pudding, gravy and traditional sauces V, Ve (Ve *when served with chunky chips*)

Desserts

CHEESE BOARD V, GF **(£6.50 supplement)**

APPLE PIE *with custard* V

HOMEMADE CHOCOLATE BROWNIE *with ice cream* V

CHRISTMAS PUDDING *with pouring cream* V, Ve

TRIO OF ICE CREAM - *vanilla, chocolate, strawberry* V, Ve, GF

MINCE PIES *with pouring cream* V

Christmas Wines

£18 per bottle

Christmas House Red

Christmas House White

V - Vegetarian, Ve - Vegan and can be made Vegan, GF - Gluten Free and can be made gluten free
(Please be aware that GF items are made in kitchens where Gluten containing products are handled

Some dishes can be tailored to accommodate dietary requirements, please speak to your server at time of ordering

ALLERGEN INFORMATION IS AVAILABLE FOR ALL PRODUCTS PLEASE ASK YOUR SERVER

Christmas Menu
Terms & Conditions

Restaurant Dining

Bookings & Food Orders

- A written food pre-order is not required, except for groups of more than 10 guests.
- Please notify us of any allergies or dietary requirements at the time of booking.

Payments

- For parties of more than 10 guests, payment must be collected in advance and settled as one single transaction.
- If individual payments are required, a £2 surcharge per person will apply.
- All prices are inclusive of VAT at the current rate.

Changes, Cancellations & Late Arrivals

- Any reduction in party size must be communicated at least 5 hours in advance. Failure to do so will result in a charge of £39 per person.
- Management reserves the right to cancel a table reservation if guests are more than 30 minutes late without prior notice.

Private Dining

Bookings & Deposits

- A non-refundable deposit of £15 per person is required and must be paid by the end of October.
- The deposit will be deducted from the total bill on the day of the event.
- Final confirmation of guest numbers must be provided 3 days prior to the booking date.
- Charges will be based on the confirmed number of guests, even if fewer attends.
- No refunds will be issued for reduced numbers on the day.

Food Orders & Dietary Requirements

- A written food pre-order is required at least 5 working days before the event date.
- Any allergies or dietary requirements must be notified at least 7 working days before the event.

Payments

- Groups are responsible for collecting payment in advance.
- Individual or split payments are not accepted.
- A 10% service charge will be added to the final bill.
- All prices are inclusive of VAT at the current rate.

Cancellations & Changes

- Cancellations made 14 days or more before the event will not be charged.
- Cancellations made with less than 14 days' notice will incur a charge of:
    - 50% of the room hire fee, and
    - 50% of the food cost, based on confirmed numbers.

Timings & Late Arrivals

- Lunch: 12:00 noon – 4:00 pm (room vacated by 4:00 pm).
- Dinner: 5:00 pm – 10:00 pm (room vacated by 10:00 pm).

**Alternative timings may be agreed in advance with management.*

- Guests must vacate the private room at the time agreed with the Functions Manager.
- Management reserves the right to cancel the reservation if guests are more than 30 minutes late without prior notice.

Private Room Hire Rates

Trafalgar Room (up to 24 guests): £90
Elizabethan Room (up to 24 guests): £90
Edward Bridges Room (up to 16 guests): £70
Milner Barry Room (up to 12 guests): £70
Queen Elizabeth Dining Room (up to 70 guests): £260 *(Minimum spend of £1,000 plus 10% service charge)*

FOR PRIVATE FUNCTIONS CALL 020 7930 4881 OR EMAIL FUNCTIONS@CIVILSERVICECLUB.ORG.UK
FOR RESTAURANT BOOKINGS CALL 020 7930 4881 OR EMAIL RESERVATIONS@CIVILSERVICECLUB.ORG.UK