







14th November - 20th December
Three courses for £37.00 & Two Courses for £33.00

Starters

Soup **GF**

Trio of melon *V*, *Ve*, *GF*Prawn tian, mixed salad, sliced bread *GF*Chorizo in red wine *GF*Brussels pate, mixed salad, sliced bread *GF*

Mains

Roast degrated potatoes, seasonal vegetables and creamed fish sauce GF
Roast Turkey, roasted potatoes, pig in blanket,
pork stuffing, homemade Yorkshire pudding, seasonal vegetables and gravy GF
Roast beef, roasted potatoes, pig in blanket, pork stuffing,
homemade Yorkshire pudding, seasonal vegetables and gravy GF
Roast lamb, roasted potatoes, pig in blanket, stuffing,
homemade Yorkshire pudding, seasonal vegetables, gravy and traditional sauces GF
Roast pork, roasted potatoes, pig in blanket, pork stuffing,
homemade Yorkshire pudding, seasonal vegetables and gravy GF
Vegetarian wellington, roasted potatoes, seasonal vegetables,
homemade Yorkshire pudding, gravy and traditional sauces V, Ve

Desserts

Cheese board V, GF (£6.00 supplement)

Apple pie with custard VHomemade chocolate brownie with ice cream VChristmas pudding with pouring cream V, Ve

Trio of Ice cream - vanilla, chocolate, strawberry V, Ve, GF

Mince Pies with pouring cream V



Christmas Wines

£16 per bottle Christmas House Red Christmas House White



For reservations and enquiries book online via our website, call 020 7930 4881 or email reservations@civilserviceclub.org.uk

Allergen information is available for all products please ask your server

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









Private Dining - Terms & Conditions

We will require a written food pre-order at least 5 working days before the date of the booking.

Please note diners will be required to vacate the private room at the time agreed with Functions Manager.

Confirmation of the number of people attending your event must be made 3 days prior to your booking date. If numbers decrease after this time or on the day, you will still be charged based upon the numbers confirmed 3 days prior.

No refunds will be made for reduced numbers showing up on the booking date.

Allergens – please inform us about special requests and allergies 7 working days before the date of the booking.

A non-refundable deposit of £15 per person is required. The deposit is required to paid by the end of October. Management reserves the right to cancel the reservation if diners are 30 minutes late for their sitting.

Groups are responsible for payment collections prior to the meal. Groups over 10 paying individually will incur a £2 surcharge per person.

Once the booking has been confirmed the event may be cancelled within 2 weeks (14 days) notice of the booking date at no charges. In case of cancellation with less than 2 weeks' notice, 50% of the room hire charge plus 50% of the cost of food for the number of guests the reservation was made for will be charged.

A discretionary service charge of 10% will be added to the final bill.

Value Added Tax at the current rate is included in all prices.

The bill must be paid on the day of the event.

Private Room Hire Rates:

Private Rooms are available at following room rates:

Trafalgar Room up to 25 people to dine at £90

Elizabethan Room up to 24 people to dine at £90

Edward Bridges Room up to 16 people at £70

Peter Ward & Milner Barry Rooms up to 12 people £70

The Queen Elizabeth Dining Room up to 65 people for private dining £260 (with min spend of £1000 plus 10% service charge)





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