

CHRISTMAS PARTY MENU

available from 20th November until 30th December

£69.50 per person

Set Menu Includes:

3 course meal, selection of seasonal vegetables,
½ bottle of house wine, ½ bottle of water
coffee or tea

STARTERS

Potted Kiln Smoked Salmon Rillettes
pickled shallot & herb salad, herb toast

Spiced Beef Carpaccio
truffle celeriac remoulade,
parmesan, rocket

Curried Parsnip Soup
fermented parsnip, pickled raisins,
curry oil (v)

MAINS

Breast of Bronze Turkey
bacon, creamed brussel sprouts & chestnuts,
duck fat roasted potatoes, gravy

Braised Beef Leg Steak
crushed celeriac puree, red wine
shallots, crispy shallots

Roast Cod Fillet
chive & olive oil potatoes, saffron sauce, roast leeks

Baked Chestnut & Sage Gnocchi
salt baked swede, blue cheese crust,
mushroom dressing (v)

DESSERTS

Traditional Tom's Kitchen
Christmas Pudding
brandy butter, custard

Winter Berry Trifle
crème Chantilly

Pecan Pie
rum & raisin ice cream

BRITISH CHEESES

Additional Course £10

In place of a dessert £5 supplement

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

TERMS & CONDITIONS

1. TERMS

All reservations in the semi-private dining room at Tom's Kitchen, provisional or confirmed, are made upon subject to the following Terms & Conditions and no variation therefore will be accepted unless agreed in writing with Tom's Kitchen. Written confirmation (via email, fax or post) will confirm acceptance of Tom's Kitchen Restaurant Terms & Conditions.

2. INTERPRETATION

In these Terms & Conditions "Tom's Kitchen" means Tom's Kitchen Limited, and the "Client" means the person, firm or company booking the restaurant.

3. CANCELLATION

Once a booking has been confirmed the event may be cancelled with two week's (14 days) notice of the due date at no charge. In case of cancellations with less than two week's (14 days) notice, a £20 (per head) cancellation fee will be charged. Cancellations made with less than 3 working days' notice the Client will be charged for the agreed menu price for the number of guests stated in the most recent correspondence.

4. SERVICE CHARGE

A discretionary service charge of 12.5% will be added to the Client's final bill.

5. MINIMUM SPEND

To hire a semi-private room there is a minimum charge of £69.50 per cover.

Edmond Room minimum 20 people.

Safra Room minimum 12 people.

Fountain Room minimum 30 people.

6. TIMINGS

All dining rooms are available for lunch from Monday to Friday 12:00pm to 2:45pm (last orders) and for dinner from Monday to Saturday 6:00pm to 9:45pm (last orders). Saturday and Sunday brunch 10:00am to 3:45pm. The restaurant is licensed from Monday to Saturday until 11:00pm. Guests must arrive at time specified when confirming the booking.

7. ORDERING

9 to 24 - order from one of our set menus with a pre-order and table plan.

25 and above - same choice of dish for the whole party applies (dietary requirements will be taken into account).

Pre orders are needed at least 3 working days prior to the agreed date of the event.

A table plan is needed at least 2 working days prior to the agreed date of the event.

8. EQUIPMENT

Tom's Kitchen must be informed upon confirmation of booking of any equipment music or other entertainment the Client may wish to have in the room, and any decisions regarding said entertainment will be at the manager's discretion and subject to licensing laws. Please note that no obvious celebratory decorations are allowed. This includes balloons, candles and confetti.

9. DRESS CODE

Tom's Kitchen Somerset House does not have a dress code.

10. PAYMENT

Payment for a function must be made in full at the end of the event or prepaid. Tom's Kitchen does not have the facility to create several bills or operate a 'cash bar'. All major credit cards are accepted, excluding Diners.

11. VAT

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

BOOKING FORM

Contact Name: _____

Function Date: _____

Number of guests: _____

Card Number: _____

Expiry Date: ____ ____

Security Code: _____

Type of Card:

Master Card American Express Visa

Name as appears on the Card (Including title):
