

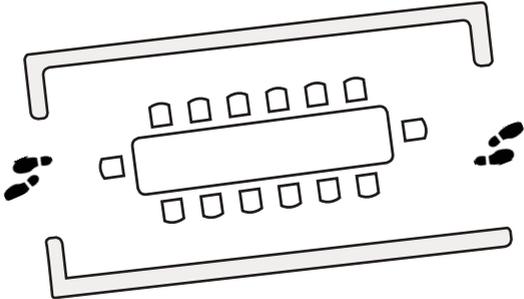
TRAFALGAR ARMS

Tooting

The Trafalgar Arms is a stunning pub stood proudly in South West London. Following our grand entrance you will be transported into our chic and serene manor house lovingly spread over two floors. The impressive art deco frontage, modern decor and sumptuous menus create the perfect back drop for your special day.



CAPACITIES AND FLOOR PLAN



Standing Seated

CAPACITIES AND FLOOR PLAN

FIRST FLOOR

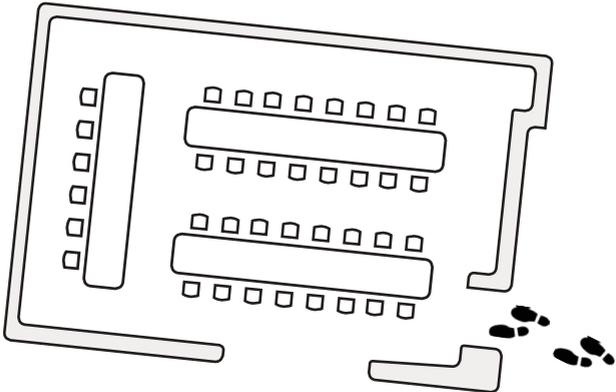
 120

 70

SULLIVAN ROOM

 60

 60

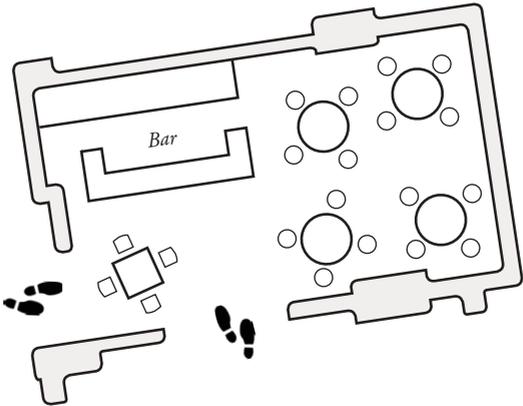


 
Standing Seated

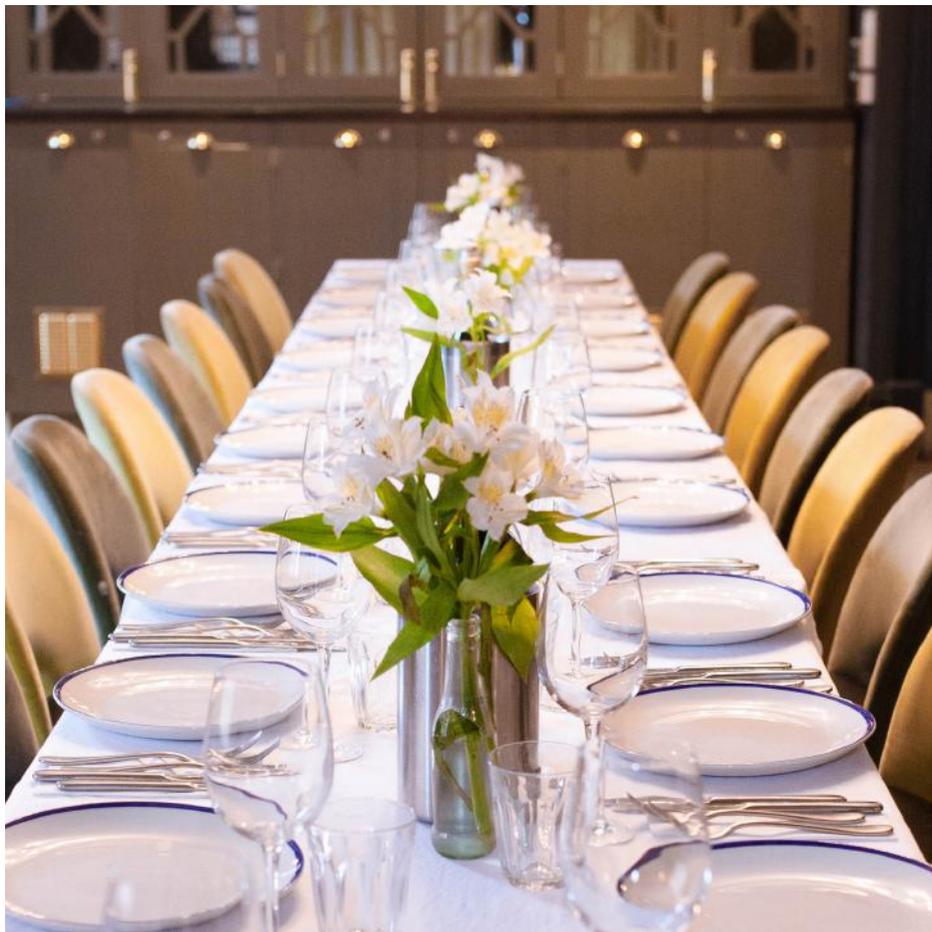
CAPACITIES AND FLOOR PLAN

SMITH BAR

	40
	20



	
Standing	Seated



BRONZE MENU

£45

Option to add in canape

Root vegetable and pearl barley broth, truffle toastie
Mushroom tart, apple and roast onion puree, toasted seeds
Chicken Caesar croquettes, braised baby gem, Lincolnshire poacher, crisp anchovy
Smoked mackerel nicoise salad, copper Maran egg

Option to add in sorbet

Braised Angus beef, chestnut mushroom, horseradish mash, crisp onion and red wine sauce
Creedy carver chicken, peas, button onions, Woodalls ham, greens and mushroom broth
Salmon Wellington, lemon butter sauce, sea vegetables
Grilled spiced cauliflower steak, cauliflower and raisin puree, herb quinoa salad

Caramelised apple pie, pistachio crumble, vanilla cream
Orange chocolate tart, honeycomb
Lemon and ginger steamed pudding, golden syrup custard
Burnt Trinity cream, shortbread biscuit

Option to add in Cheese and biscuits
Option to add in chocolate truffle and coffee

SILVER MENU

£60

Option to add in canape

Cornish crab and mussel chowder, saffron potato
Seared scallop, crisp pork belly, Oxsprings ham, apple and vanilla puree
Corn fed chicken and pistachio terrine, parsnip puree, savoury granola
Cauliflower and Oglesfield cheese croquettes, piccalilli

Option to add in sorbet

Angus fillet steak, confit potato, wild mushroom sauce
Roast pork loin, braised pork belly, black pudding croquette, roast apple sauce, crackling
Market fish, peas, beans, smoked bacon, braised gem, sparkling wine and herb sauce
Wild mushroom, sage and butternut squash Wellington, butternut puree, spinach

Bramley apple upside down cake, apple custard, granola, cinnamon and crème fraiche ice cream
Chocolate, peanut butter and hazelnut ganache, popcorn
Vanilla pannacotta, Sipsmith sloe gin jelly, almond pastry 'sandwich'
Sticky toffee and banana baked Alaska, caramel butter

Option to add in Cheese and biscuits

Option to add in chocolate truffle and coffee

PLATINUM MENU

£90

Beef fillet and horseradish Yorkshire pudding
Crisp Pyefleet pure Colchester oysters, seaweed batter
Creamed smoked mackerel, beetroot and Yorkshire pudding

Cornish crab soup, crab fritter and smoked haddock butter
Driftwood goats cheese, potato and leek terrine, torched goat's cheese, walnut and truffle
Creedy carver duck a l'orange (terrines, croquette, smoked breast, duck wing, crackling)

Wild mushroom and Lincolnshire poacher tea

Roast bone in rib eye steak, ox cheek dauphinoise, bone marrow, red wine gravy
South coast lobster 'thermidor', hand cut chips, garden salad
Vegetarian dish TBC with guests

Served with greens and root vegetables

Black forest chocolate fondant, cherry ripple ice cream
Coconut Trinity cream, coconut and white chocolate bon bon, coconut granola bar, Rosehip and rhubarb
syrup
Caramelised pear tart, pear jelly, poached pear, goats cheese ice cream

British cheese plate, celery, ale chutney and biscuits

SHARING BOARDS

£60

Cured British meats, meat pate, smoked mackerel pate, smoked salmon, baked Somerset camembert, beer sourdough bread, olives and English rapeseed oil.

Stuffed whole Shropshire chicken, roast Hampshire pork loin, braised Wiltshire lamb shoulder, bread sauce, apple sauce, crackling, sage and onion pork stuffing

Salmon Wellington, lemon and sea vegetable butter

Served with roast potato, mashed potato, greens and gravy

Afternoon tea pudding

Chocolate and orange tart, banana sticky toffee pudding, fruit pavlova, egg custard tart, Baisley's and white chocolate cheesecake, Victoria sponge

Selection of British farm cheese, biscuits, chutney and celery

seasonal sample menu only



RECEPTION DRINKS

Cocktails and other drinks

Kir Royale
Dorset Horn
Pimms and Lemonade
Rum Punch
Mulled Wine

Alcohol free

Watermelon spritz
Elderflower and cucumber cooler
Iced Earl Grey and lavender tea

Champagne and Sparkling wines

Mezza Glacial Bubbly
Pierre de bry champagne
Perrier Jouët Grand Brut
Perrier Jouët Blason Rosé
Bolney Estate Eighteen Acre Rose Brut NV
Corte Della Calli Prosecco

OTHER INFO

Opening Times

Monday -Wednesday - 11am -11pm

Thursday - Saturday - 11am -12am

Sunday - 11am-10.30pm

extended hours/license available on request

Ceremony License

No

Parking

We have no on-site parking, but can happily recommend nearby drop off locations for taxis, cars and buses.

Disability access

Wheelchair access to the ground floor

Venue or room hire charges

A minimum spend policy applies to all our private hire. Please enquire for more information.

Screen and audio

Televisions and sound systems are available in each hire space.

Tastings on request

Menu tastings on request.

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, Deposit and Pre-Payment

Your booking is provisional until we receive a signed booking form and a deposit payment of 20% of the agreed minimum spend. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

Cancellation Policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 7 working days prior to your event.

Equipment and Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

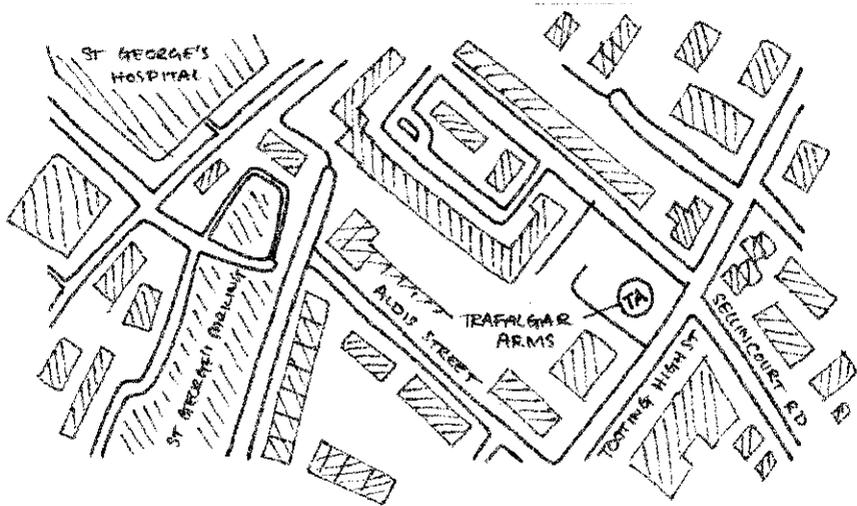
Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

FIND US



TRAFALGAR ARMS

Tooting

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www.thetrafalgararms.co.uk

 [thetrafalgararms](https://www.instagram.com/thetrafalgararms)