



CHRISTMAS CANAPÉS

3 CHRISTMAS CANAPÉS @ £7.50 pp 6 CHRISTMAS CANAPÉS @ £15.00 pp



Mini Venison & Cranberry Dogs

Courgette, Sweetcorn & Bacon Fritters

Balls of Stuffing

Brie & Cranberry Filo Twist (v)

Goat's Cheese & Red Onion Tart

Honey Mustard Mini Sausages

Sweet Potato Falafel with Red Pepper Hummus

Fresh Crab Tartlets with Avocado Mousse



SWEET

Mini Lemon Tarts with Fresh Raspberry Coulis

Mini Pear Tarte Tatin

Mini Mince Pies

A discretionary 12.5% service will be added to your bill and shared amongst the staff, Thank you
Metro Restaurant, 9 Clapham Common Southside, London SW4 7AA - 020 7627 0632 - info@metroclapham.com



WINTER FEASTING 2017

STARTERS

Spiced Pumpkin Soup, Truffle Oil and Hot Crusty Bread

Duck, Pork, Cranberry and Pistachio Terrine, Toasted Brioche and Blood Orange Chutney

Smoked Salmon, Horseradish Crème Fraiche and Rainbow Beets



MAINS

Stilton and Walnut Risotto, Roasted Squash and Port Sauce

Traditional Roast Turkey with all the Trimmings

Beef Brisket & Blackberry Puff Pastry Pie, Creamy Chestnut Mash Potato

Monkfish, Mussels and Braised Fennel Chowder



PUDDINGS

Traditional Christmas Pudding and Brandy Sauce

Sticky Toffee Pudding and a Hot Toffee Sauce

Pavlova with Winter Berries and Mulled Wine Sauce

Selection of Cheeses with Homemade Christmas Chutney



Selection of Mini Mince Pies

SANTA SET MENU; 2 COURSES £24pp/ 3 COURSES £31pp

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WINTER FEASTING 2017

STARTERS

Spiced Pumpkin Soup, Truffle Oil and Hot Crusty Bread

Salmon Roulade, Mixed Leaf Salad and Sweet Dill Dressing

Pigs in Blankets and Hot Mustard Mayonnaise Sauce



MAINS

Traditional Roast Turkey with all the Trimmings

Salmon en Croute, Sautéed Kale and Roasted New Potatoes

Fig, Caramelised Onion, Rosemary and Stilton Tart, Rocket Salad with Walnut Dressing



PUDDINGS

Traditional Christmas Pudding and Brandy Sauce

Sticky Toffee Pudding and a Hot Toffee Sauce



Selection of Mini Mince Pies

RUDOLF SET MENU; 2 COURSES £21pp/ 3 COURSES £25pp

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WINTER COCKTAILS

- ❄️ **Spiced Negroni;** A Bitter Cocktail with a Cinnamon Kick
(Gin, Campari, Red Vermouth, Aperol & Cinnamon Syrup)
- ❄️ **Alcoholic Eggnog;** Creamy Traditional Favourite
(Egg, Simple Syrup, Cream & Bourbon)
- ❄️ **Mulled Wine;** All the Flavours of Christmas
(Red Wine, Mulled Spices & Sloe Gin)
- ❄️ **Metro Toddy;** Our Twist on a Winter Warmer
(Brandy, Rum, Lemon Juice, Simple Syrup & Bitters)
- ❄️ **Winter Applejack;** A Comforting & Cosy Winter Favourite
(Apple Brandy, Maple Syrup & Bitters)
- ❄️ **The Twisted Manhattan;** Smooth & Velvety, A Hug in a Glass
(Bourbon, Dark Rum, Sweet Vermouth & Maraschino)
- ❄️ **Cognac French 75;** Our Festive Fizz
(Cognac, Lemon Juice, Simple Syrup Topped Up With Sparkles)
- ❄️ **Rum Old Fashioned;** An After Dinner Delight
(Dark Rum, Brown Sugar & Bitters)

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TERMS & CONDITIONS

It is important that you read and understand the terms under which we agree to supply venue, food and beverage services. Confirmation of booking our venue either in writing or verbally will be taken as acceptance of our quoted charges and these terms.

By paying your deposit or venue hire charge, you accept these terms and conditions in full, if you disagree with any part of these terms and conditions please let us know before you make any payment.

NUMBERS; The high quality of our food depends on the fact that any event we undertake is separately planned, food purchased and cooked. This does mean, however, that we have to have very strict terms regarding numbers. 1) We require confirmation of numbers to be catered and charged 12 weeks prior a wedding and 2 weeks prior any event/party larger than 25 people. After this date, increase in numbers can usually be accommodated but no allowances can be made if numbers drop. 2) If the number of guests attending exceeds the numbers booked (and we are able to cater for them) we will charge for the greater number. 3) If the number of guests attending is less than the number booked we will still charge the total number ordered. We are unable to accommodate fluctuating numbers.

DEPOSIT; We require a deposit of £50 to hold tables of 8 or more. This payment can be done via the phone. Deposits will be refunded the following Monday in full unless there has been a reduction in numbers attending without prior notice *Prior notice is 72 hours

CANCELLATION; Once a particular date is booked we will refuse other events which come in later. Therefore, cancellation charges are payable for any cancellation of a confirmed date. The venue hire charge is non-refundable for both weddings and events/parties once paid. Once the final payment deadline has been completed cancellation charge will be applied should this happen; 1) A cancellation charge of 50% of the total cost of any pre-paid food and beverages will be applied for any wedding cancelled within 12-4 weeks of the date and 75% of the total cost of any pre-paid food and beverages within 4 weeks of the date. 2) A cancellation charge of 100% the total cost of any pre-ordered food and beverages will be applied for any event/party cancelled within 2 weeks of the date. **MINIMUM SPENDS** We will place minimum spends or mandatory food quotas on all parties in hired spaces. If your wedding/event is on a Saturday between May and September we would require a minimum spend of £3,000.00 on food and beverage this is based on exclusive hire.

CORKAGE & CAKAGE; You are more than welcome to consume your own wine at Metro for your event, but this would incur a £25.00 per bottle corkage charge for wine and a £50.00 per bottle charge for champagne. There is a maximum number of 10 bottles allowed to be brought into Metro.

You are more than welcome to bring a Wedding or Birthday Cake to Metro, but any other food items that are supplied by other suppliers will be subject to a charge of .50p charge per person per item (e.g. Cup Cakes, Donuts, "Cheese" Biscuits). No personal food items to be brought inside the restaurant premises unless by prior arrangement.

We do not allow alcohol which has been purchased elsewhere (and is not included in corkage) to be consumed on the premises, at any time or under any circumstances.

PAYMENT ; Payment of a final invoice is required; 12 weeks prior to the date of a wedding, 2 weeks prior to the date of an event/party

SERVICE CHARGE; All food and beverage items are subject to a 12.5% service charge

FOOD TASTINGS; We are happy to provide complimentary food tastings for confirmed weddings after the venue hire charge has been paid

LARGE TABLE BOOKINGS; For parties larger than 8, we require a £50 holding deposit that secures your booking (see information regarding deposits above). Food on the night will need to be pre-ordered from one of our set menus. You will be provided with a menu chooser which we require you to fill out with your guest's meal choices and returned via email 1 week prior the date. Failure to do so will result in a non-refundable deposit and we will have to choose guests meal choices for them.

DAMAGE TO PROPERTY; 1) If Metro Clapham's property is wilfully or negligently damaged or stolen at a function the replacement cost is payable by the client. 2) If we book suppliers or other property on behalf of the client, the responsibility of security or damage to that property will rest with the client. 3) If a client's property is wilfully or negligently damaged by Metro Clapham we will be responsible under our liability insurance.

INGREDIENTS; Whilst every effort will be made to produce the exact agreed menu we reserve the right to alter a particular ingredient if it is unavailable.

Almost all of our dishes are prepared in our kitchens where nuts are used. So any dish may contain nuts or traces of nuts. Kindly ask a member of staff if unsure or for any guidance.

Please note that menu prices are correct at the time of booking, but may vary subject to market prices we will try to give you as much notice as possible.

GENERAL; Metro follows a safe environment policy for all staff and guests, kindly do not threaten any member of staff or management. Any inappropriate behaviour will not be tolerated.

We advise all guests, please do not leave any personal belongings unattended at any time, as management will not be liable or responsible for any loss, theft or damage to your personal belongings.

VARIATION; The terms and conditions of this website may be revised from time to time. The revised terms and conditions will apply from the date of publication on this website.