

PARTY MENUS 2017

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- TERMS & CONDITIONS •

SPAGHETTIHOUSE
cucina italiana e pizzeria

To our guests: At Spaghetti House Restaurants we pay great care & attention to allergies & intolerances. Please note that whilst every effort is made to ensure that allergy codes are up to date, variations may occur. Kindly let the staff know if you have any dietary requirements.
Thank you.

All prices are inclusive of VAT. Suggested 10% gratuity is added to your bill.
All gratuities are shared amongst the staff. 7160

SPAGHETTI HOUSE SET MENUS 2017

MENU 1

£22.95 PP

BRUSCHETTA AVOCADO

Crushed avocado, egg, sundried tomato
sunflower seeds & lemon dressing

POLLO ALLA SICILIANA

Butterfly breast of chicken, aubergines, tomato
& olive caponata, sautéed potatoes

TIRAMISU

Home - made 'pick me up', soaked espresso biscuits
whipped mascarpone & amaretto liqueur

MENU 2

£25.95 PP

BURRATA TRICOLORE

Soft creamy burrata, tomato, avocado, basil

FISH CAKES

Home-made salmon and cod fishcakes
San Marzano tomato salsa wilted spinach

BIGNET ALLA PANNA

Fresh cream profiteroles & dark chocolate sauce

MENU 3

£28.00 PP

SALMONE AFFUMICATO

Oak smoked salmon, iced fennel
orange segments, dill & crème fraiche

SCALOPPA ALLA MILANESE

Slow-fried veal escalope coated in seasoned
pangrattato, sautéed potatoes

COPPA DI BOSCO

Compote of wild berries, crushed meringue
& vanilla gelato

MENU 4

£24.95 PP

ANTIPASTO MISTO

Parma ham, salame felino, bufala mozzarella
marinated artichokes, olives & bubble bread

SALTIMBOCCA DI MAIAALE AL MARSALA

Pork escalope, marsala wine sauce, tender stem broccoli
sautéed potatoes

CROSTATATA AI LIMONE

Lemon tart with vanilla gelato

MENU 5

Vegan

£18.95 PP

MINISTRONE

Minestrone of seasonal vegetables
pasta & pulses

PENNE ALL' ARRABBIATA

Gluten free penne, spicy tomato sauce
crushed red chillies & cherry tomatoes

MACEDONIA DI FRUTTA ALLA MENTA

Lemon marinated seasonal fruit salad, fresh mint

MENU 6

Gluten Free

£23.95 PP

CAPRESE

Bufala mozzarella, tomatoes, basil
extra virgin olive oil, oregano & sea salt

ORATA SALSA SALMORIGLIO

Grilled sea bream fillet, courgettes
spinach & Italian herb dressing

PANNA COTTA

Home-made vanilla panna cotta
strawberries & crushed amaretti

Menu choice and final numbers to be advised by email 5 days prior to you event.
These menus are for parties of 10 or over and need to be pre-ordered. Please choose ONLY ONE SET MENU per party.
We are happy to cater for guests with specific dietary requirements.

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SHARING MENU 2017

LA TAVOLATA £27.50

Typical Italian sharing meal, dishes are placed on the table.
Help yourself, have fun & enjoy!
Menu includes 1/2 litre of house wine pp.

HOT

FRITTURA DI GAMBERI E CALAMARI

SAUTÉ DI COZZE

Mussels, thyme, shallots, white wine
parsley, garlic & chilli

RAVIOLI AL POMODORO

Ricotta & spinach ravioli, tomato & basil sauce

POLLO ALLA CACCIATORA

Slow cooked chicken fillet, bell peppers, mushrooms
red onion, red wine & parsley

PATATE ARROSTO

Roast rosemary potatoes

COLD

MARINATED OLIVE & AFFETTATI

Parma ham, traditional salame, mixed green & black olives

PANE RUSTICO

Selection of Italian breads

VERDURE GRIGLIATE

Grilled mixed vegetables basil pesto dressing

GREEN SALAD

Baby gem, rocket, avocado
samphire & citrus dressing

DESSERTS

BIGNET AL ALLA PANNA

Fresh cream profiteroles & dark chocolate sauce

MACEDONIA DI FRUTTA

Seasonal fruit salad

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Some dishes may change according to the seasonal availability

ALLERGEN & GLUTEN INTOLERANCES available on request. If you want to know more about our ingredients, before ordering your food & drink, please speak to the duty manager. Not all ingredients are shown in dish descriptions. All olives contain stones, fish may contain bones, shellfish dishes may contain shells.

SET BUFFET MENUS 2017

PIZZA & PASTA £15.00

HOT BUFFET

PENNE ALL' ARRABIATA

Spicy tomato sauce, crushed red chillis & cherry tomatoes

ORECCHIETTE BOLOGNESE

Orecchiette pasta, slow-cooked beef ragout, plum tomatoes hint of porcini mushrooms, red wine & herbs

PIZZA DIAVOLA

Mozzarella, tomato, bell peppers, pepperoni spicy n'duja sausage & basil

PIZZA MONTEBIANCO

Mozzarella, sun-dried tomatoes, mushrooms aubergines, tenderstem broccoli, Parmesan garlic & chilli

COLD

INSALATA DI RUCOLA

Rocket, cherry tomato & Grana Padano PDO

GREEN SALAD

Baby gem, rocket, avocado samphire & citrus dressing

DESSERTS

TIRAMISU

Home-made 'pick me up' soaked espresso biscuits, whipped mascarpone & amaretto liqueur

MACEDONIA DI FRUTTA

Seasonal fruit salad

BUFFET 1 £25.00

HOT

PENNE AL PESTO

Penne with basil pesto Grana Padano

POLLO ALLA CACCIATORA

Slow cooked chicken fillet, bell peppers mushrooms, red onion, red wine, parsley

RISO PROFUMATO

Long grain rice, lemon & parsley

MELANZANE ALLA PARMIGIANA

Grilled aubergines, tomato, mozzarella & Grana Padano

COLD

ANTIPASTO MISTO

Selection of Italian cured meat & pickles

VERDURE GRIGLIATE

Grilled mixed vegetables, basil pesto dressing

INSALATA AL CAPRINO

Goat's cheese, baby gem, spinach, rocket pomegranate, apple, walnut & honey dressing

DESSERTS

BIGNET ALLA PANNA

Fresh cream profiteroles & dark chocolate sauce

MACEDONIA DI FRUTTA ALLA MENTA

Lemon marinated seasonal fruit salad, fresh mint

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SPAGHETTI HOUSE

TERMS & CONDITIONS

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SPAGHETTI HOUSE TERMS & CONDITIONS

By booking Spaghetti House you are agreeing & subject to the Term & Conditions below. Terms & conditions are non - negotiable. Please read these thoroughly before confirming a booking.

PRIVATE ROOM HIRE & DEPOSIT

We require a minimum deposit of £150 for a private room, when applicable. Reservations are confirmed only after payment of the deposit. The deposit can be made with a valid credit card or cash. Deposits will be deducted from the final bill on the day of the event. The outstanding balance must be settled, in full, at the end of the event.

FINAL NUMBERS & CANCELLATION

Cancellations and/or postponements of the booking must be advised to Spaghetti House in writing. The deposit paid will be non - refundable. Spaghetti House must be advised of the final number & chosen menu 5 days prior to the event, however less than 5 days prior to the event, the number of guests you booked for will be considered guaranteed. You will be charged for this guaranteed number or the actual attendance, whichever is larger. There is a minimum charge for sole usage on large rooms.

MENUS

Please ask for our party menus or we can design a menu especially for your event. Menus must be pre-selected and emailed to Spaghetti House five days in advance with any known dietary requests noted.

BEVERAGES

Selections from Spaghetti House wine list are available for special events. We will be happy to assist you in making selections for the perfect wines to accompany your menu. Please discuss your requirements with us. You cannot bring your own wines.

ROOM & TABLE ARRANGEMENTS

The size of your group will determine the table layout & room that will be appropriate for your event. We suggest, when possible, that you preview the area for your event. We reserve the right to relocate your group to a more appropriate room should your expected attendance significantly change.

PRIVATE ROOM TIMINGS

For morning meetings, access to the private room is from 9:30 until 12noon. For lunch bookings access to the private room is from 12.00pm until 4.45pm, at which time the room must be vacated. For dinner bookings access to the private room is from 6.30pm until 11.00pm, at which time the room must be vacated. Last orders at the bar are 11.00pm, Sundays, 10pm (unless otherwise stated). If specific timings are required for an event, the management must be informed of these in advance.

LOSS & DAMAGE LIABILITY

Spaghetti House shall not be responsible for any loss or damage to any property belonging to or brought onto the premises by any person. Save as required by law Spaghetti House is not responsible or liable for any injury or any other loss or claim whatsoever by or to any person on its premises. Spaghetti House shall not be responsible for any loss due to mechanical breakdown, failure in electricity supply, flood, fire, government restriction or force majeure that may cause the premises to be temporarily closed or the event interrupted. No signs or other items shall be placed outside or affixed to any part of Spaghetti House premises without prior consent from the management the client shall indemnify Spaghetti House, its agents & employees & assigns from & against all/any liabilities, losses, damage, claims & expenses (including but not limited to legal expenses) of any nature relating to or arising out of any failure of the client to perform or comply or procure compliance with the terms of the booking & its legal obligations generally Spaghetti House reserves the right to remove any person it deems is not behaving appropriately.

INVOICING & ACCOUNTS

We do not offer customer accounts. Bookings must either be paid in full in advance, all other outstanding balances must be settled in full at the end of the event. We accept all major credit cards & cash.

GRATUITY & VAT

A service charge of 10% will be added to the final bill for events over 5 guest. All prices quoted include VAT

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