



EVENTS 2025

• Set Menus •

• Terms & Conditions •

At Spaghetti House 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 include VAT at standard rate. A 13.5% vatable cover charge will be added to your bill. Menu choice and final numbers to be advised by email 5 days prior to your 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. 0125

Dal 1955. Londra Spaghetti House

Events 2025

The Classic Gathering £32.95

Arancini di riso

Crispy rice arancini filled with peas, mozzarella, pork & beef ragu', spicy arrabbiata dip

Bruschetta al pomodoro vG Chopped tomatoes, basil, garlic, oregano & extra virgin olive oil on toasted Pugliese bread

> **Calamari fritti** Fried crispy squid & garlic mayonnaise

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Pollo alla Milanese Chicken breast in seasoned breadcrumbs, chunky chips, crispy leaves & tomato salad

Linguine gamberi e zucchine Linguine with tiger prawns, courgettes, tomatoes, white wine, garlic & fresh chilli

Penne alla Norma v Penne tomato sauce, fried aubergines, fresh basil & ricotta salata

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Tiramisu ∨ Traditional Italian soaked espresso biscuits, mascarpone cream & cocoa

Torta al melograno e ribes nero vG Pomegranate & blackcurrant soft cake, raspberry sorbet

> **Crostata di mele** v Apple tart & vanilla gelato

The Signature Feast £36.95

Bresaola rucola e Parmigiano

Air-cured beef bresaola, house dressing, rocket & parmesan salad

Caprese v Buffalo mozzarella DOP, Roma tomatoes, olives, basil, extra virgin olive oil, oregano & sea salt

Gamberetti in salsa rosa Tiger prawns, cocktail sauce & paprika

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Ravioli piselli e scalogno con pomodorini freschi vG Peas & shallots ravioli in fresh cherry tomato sauce & basil

> Scaloppa di vitello Slow-fried veal escalope coated in seasoned breadcrumb served with potato saute

Salmone al forno Oven baked salmon, lentils alla mediterranea, fresh tomato & saffron sauce

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Tiramisu v Traditional Italian soaked espresso biscuits, mascarpone cream & cocoa

Torta al melograno e ribes nero vG Pomegranate & blackcurrant soft cake, raspberry sorbet

> **Profiteroles** v Cream puffs filled with whipped cream, covered in chocolate sauce

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Vegan options available upon request

Some dishes may change according to the seasonal availability

ALLERGEN & GLUTEN INTOLERANCES information 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. 0322

V - VEGETARIAN VG - VEGAN

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Sharing £34.95 per person

Antipasto vegetariano Grilled vegetables, olives & ricotta salata

Gamberetti in salsa rosa Tiger prawns, cocktail sauce & paprika

Caprese v

Bufala Mozzarella DOP, Roma tomatoes, black olives, basil & extra virgin olive oil

Bresaola rucola e Parmigiano Air-cured beef bresaola, house dressing, rocket & parmesan salasing

> Pane all'aglio v Mozzarella, parsley & butter garlic bread

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Pollo alla piastra

Pan fried chicken breast & Italian bacon, capers, rosemary & white wine sauce, saute potatoes

Ravioli manzo e tartufo, funghi selvatici e castagne Truffle & beef shin ravioli, wild mushrooms & roasted chestnuts

Penne alla Norma v Penne tomato sauce, fried aubergines, fresh basil & ricotta salata

Insalata Mista VG Crispy wild leaf salad, baby gem, cucumber, tomatoes & Spaghetti House dressing

 $\begin{array}{c} \textbf{Patate Saute v}\\ \textbf{Saute potatoes rosemary \& onion} \end{array}$

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Tiramisu v Traditional Italian soaked espresso biscuits, mascarpone cream & cocoa

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Dal 1955. Londra Spaghetti House

Spaghetti House Terms & Conditions

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

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