



The Duke has been providing sustenance to the people of Battersea since 1890. Whilst the horse-drawn omnibuses are long gone, you can still find us on the doorstep of Battersea park delighting our locals with our incredible seasonal British menu, exquisite wine selection and classic cocktails. Looking for a place to host your next event? The newly renovated Terrarium is perfect for any occasion! Whether it be a birthday party, out of office meeting, wedding reception or a private Sunday roast with family, this beautiful space will meet all your requirements whilst our dedicated team will work hard to ensure your event runs without a hitch!





## THE TERRARIUM

The Terrarium can accommodate events of all sizes. From birthday parties and family dining to meetings and out of office days, our versatile space is ideal for all occasions. Let us do all the work, with our in-house events manager and dedicated team, we will make sure your visit is perfect.

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## DINING ROOM

Though not a private space, our beautiful dining room can be reserved for larger groups. Here, you can enjoy the atmosphere of our bustling Battersea pub, whilst enjoying your own little corner of the venue.



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## SOFT SEATING

Book your very own cosy corner of our bustling Battersea pub, and enjoy the intimacy of your own semi-private area without missing out on that all important pub atmosphere. Next to our open fire place with plenty of soft furnishings, this is perfect spot to sit back and relax with your favourite winter tippie next to a roaring fire with your nearest and dearest.

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## MEETINGS

We strive to make your meetings a success and that means guaranteeing you have everything you need. With tailor-made packages for your meeting and a beautiful private room, you will be well looked after and catered for at the Duke of Cambridge.

## FACILITIES AND STATIONARY

Flat screen HDTV • HDMI Connectivity • Wifi • Paper • Pens •  
Flipcharts • Private bar • Flexible table layouts

Choose one of the following packages for your booking.

### FULL DAY PACKAGE

*£29 per person*

Exclusive room hire 9-5pm • Tea and coffee facilities • Table water •  
Freshly baked pastries • Sandwich board

### HALF DAY PACKAGE

*£17 per guest*

Tea and coffee facilities • Table water • Sandwich board

*Vegan, gluten and dairy free options are available on request.*



## AFTER THE DAY IS DONE

Book a table in the main restaurant and join us for dinner or reserve a table in the main bar for those after work drinks as you reflect on a long day with a refreshing, well deserved beverage in hand and a hearty meal in place.

## KICK THE EVENING OFF IN STYLE

We will prepare your table for your arrival downstairs, why not add on the perfect drinks package and have your space ready to go with a selection of chilled wines or beers to get your evening underway? Ask about our house favourite wine selection – the perfect addition to any after work drinks.

Beer buckets: *Includes 20 bottles of Peroni/ Heineken*

Bubbles: *Get the party started and upgrade with a bottle or two of bubbles for your booking. Price start from £33.25*



## SET MENU

### TIER 1 - £35pp

#### STARTERS

Curried cauliflower and coconut velouté, dukkah (vg)  
Prawn cocktail, baby gem, bloody mary dressing, cucumber, paprika  
Slow braised pork cheek, celeriac puree, pickled onion, mustard sauce  
Chicken liver parfait, bitter orange chutney, cornichons, toast

#### MAINS

Chicken kiev, spiced butternut squash, new potatoes, black cabbage  
Roast pork loin, crackling, crushed roots, glazed carrots, burnt apple puree  
Slow braised ox cheek, buttered champ, sweet onion gravy, crispy onions  
Mushroom, squash & feta wellington, jerusalem artichokes, tender stem  
broccoli, rosemary & thyme jus (vg)  
Fisherman's pie topped with chive and dill mash, pickled heritage carrots,  
seasonal greens

#### DESSERTS

Seasonal crumble, vanilla ice cream (vg)  
Sticky toffee pudding, butterscotch, vanilla ice cream  
Treacle tart, vanilla chantilly, sesame tuille

*This is a template menu and is subject to change based on availability. Talk to our team to discuss options for your party!*

## SET MENU

### TIER 2 - £55pp

#### STARTERS

Confit duck croquette, chicory, orange, toasted pine nuts  
Salt baked celeriac, goats curd, roasted fig, pickled girolles (vg on request)  
Crispy pork cheek, cauliflower, citrus & apple puree, watercress  
King prawns, kimchi puree, celeriac, chorizo

#### MAINS

Seared fillet of beef, onion puree, charred onion, hand cut chips, peppercorn sauce  
Pan roasted venison haunch, beef fat hash, beetroot, black cabbage, jus  
Pan roasted hake, lemon butter sauce, black cabbage, broccoli & samphire  
Roasted guinea fowl, artichoked dauphinoise potato, roasted leek, wild mushroom sauce  
Roasted butternut squash, king oyster mushroom, wild mushroom croquette, butternut puree, tarragon and pickled mustard sauce (vg)

#### DESSERTS

Chocolate and ale torte, sable tuille, candied nuts, vanilla ice cream  
Burnt apple crème brûlée, berry chutney, shortbread  
Sticky toffee pudding, salted caramel, peanut butter crumb, vanilla ice cream  
Pressed mango and strawberry terrine, caramelised pineapple and rum puree, coconut, sesame tuille (vg)

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# TERMS & CONDITIONS

## SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

## DEPOSIT & PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 28 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement.

Should the minimum spend not be reached, the balance must be settled on the day.

## GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 5 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements

## SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

## SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE DUKE OF CAMBRIDGE

*Battersea*

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