

# TRAFALGAR ARMS

*Tooting*

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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.



PUBLIC HOUSE

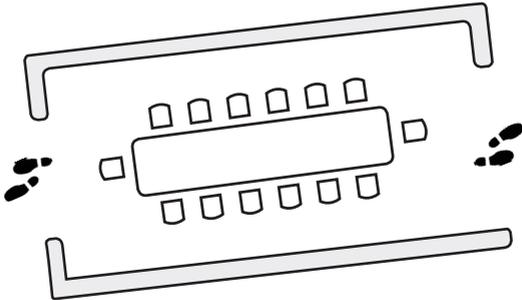
TRAFALGAR ARMS

DINING ROOMS

TRAFALGAR ARMS

ARMS

# CAPACITIES AND FLOOR PLAN



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FIRST FLOOR

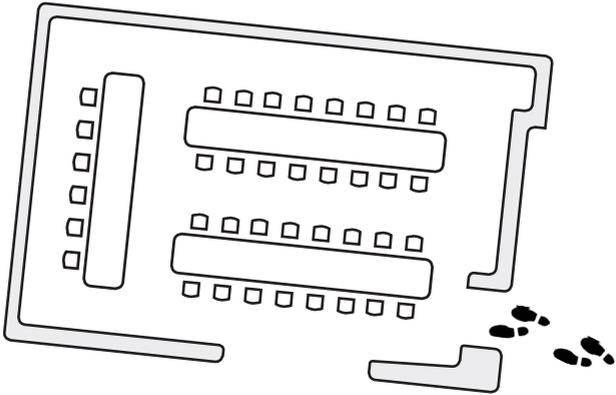
 120

 70

SULLIVAN ROOM

 60

 60



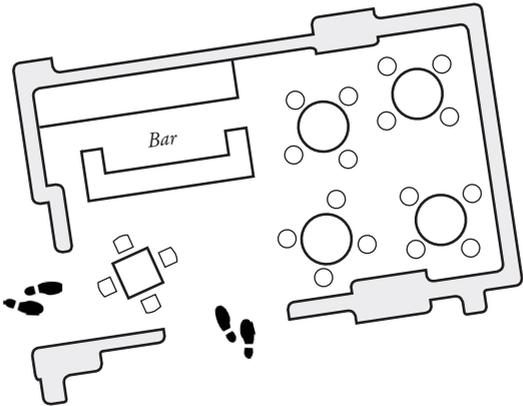
 Standing

 Seated

# CAPACITIES AND FLOOR PLAN

SMITH BAR

	40
	20



 Standing  
 Seated



# WEDDING MENU

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2 course £25.00

3 courses £32.50

## *Starters*

Pea and lovage soup

Sourdough Dingley Dell pork shoulder pate cider onions toast

Spring smoked salmon, dill dressing, watercress salad & lime crème fraiche

Quinoa salad, sugar snap peas, Yorkshire fettle, pickled radishes

## *Mains*

Breast of cornfed chicken, wild mushrooms, lemon thyme, confit garlic and mustard sauce

Angus sirloin, slow roasted shallots, lobster butter, fries & cress (£5 surcharge)

Fillet of turbot, prosecco & mussel sauce,

Roasted squash Rosary Goat Ash cheese, candied beetroots, honey roasted fig, pine nut salad

## *Dessert*

Lemon tart, vanilla ice cream

Perry poached pear, ginger nut mascarpone

Cambridge burnt custard, lavender shortbread

Warm chocolate fondant, malted banana ice cream

# CANAPÉS

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*All canapés are served 10 per board*

## *£18 canapé boards*

Smoked salmon blinis, cream cheese and chive  
Golden beetroot, goats cheese and walnut tarts (v)  
Stilton rarebit bites, rye bread (v)  
Mini avocado and sour cream tartlets, poppy seeds (v)  
Harissa chicken balls, yoghurt dip  
Macaroni cheese aranchini (v)  
Crab and saffron tartlets, micro parsley

## *£20 canapé boards*

Lamb leg skewers, mango relish  
Teriyaki salmon skewers  
Chicken and chorizo skewers  
Sirloin of beef, onion relish, grated horseradish crostini  
Dingley dell pork loin, apple slaw  
Halloumi dippers, pineapple and chilli salsa (v)

*seasonal sample menu only*



# RECEPTION DRINKS

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## *Cocktails and other drinks*

Kir Royale  
Elderflower fizz  
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*

Champagne Testulat Blanc de noirs  
Perrier Jouët Grand Brut  
Perrier Jouët Blason Rosé  
Bolney Estate Eighteen Acre Rose Brut NV  
Deakin Estate Brut Chardonnay Pinot Noir  
Corte Della Calli Prosecco

# OTHER INFO

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## *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

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## *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*

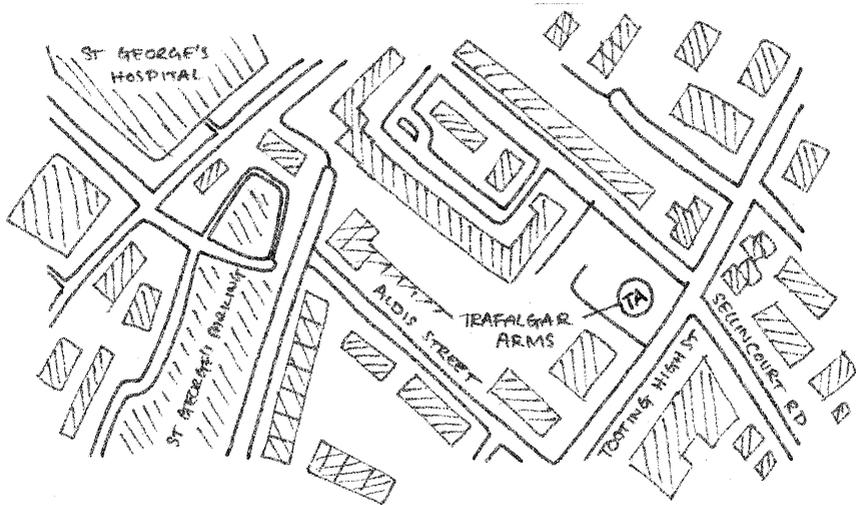
We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

## *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

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## TRAFALGAR ARMS

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148-156 Tooting High Street, Tooting Broadway, London SW17 0RT

[thetrafalgararms@geronimo-inns.co.uk](mailto:thetrafalgararms@geronimo-inns.co.uk)

0203 437 0874

[www.thetrafalgararms.co.uk](http://www.thetrafalgararms.co.uk)

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