



THE
Palmerston

Function Room & Roof Terrace



Our first floor function room and roof terrace is an intimate space suitable for private dining and parties.

The first floor function room can cater for a sit-down meal of up to 30 people or for up to 50 people for a drinks or a buffet style event. Seating can be arranged in a number of ways to suite your needs. The room is equipped with

a full sound system which you can play your own music through, using an auxiliary cable, or you can simply sit back and leave it to us.

The second floor provides access to the open-air roof terrace, which is ideal summer events, and includes a second room suitable for drinks or a space for children. Private bathroom facilities are also on the second floor.

We would recommend visiting in person to see how best the spaces can work for you and to discuss food and drink options.



Food

We have a variety of food options from main courses to canapés. The following pages set out examples of the different menus we offer. Please note that menus can change seasonally.

Staff and drinks

There will be staff on duty to cater for your event, serving food and obtaining drinks from the pub below.

The cost of drinks can be added to one bill (we can inform the host regularly of the amount throughout the event), or alternatively we can start tabs with individuals by giving them a tab number in return for their credit/debit card.

Pre-ordering drinks such as wine is advisable to ensure we have enough in stock if you want something in particular throughout the event,

Our drinks list can be found on our [website](#). Additionally you can order your own keg of beer; Camden hells lager, Camden wit bier or Camden pale ale, at £250 for a 30 litre, which is approximately 52 pints. We can also offer a reduced seasonal cocktail and pitcher menu.

Hire costs, deposits and other information

There is not charge for the hire of the function rooms, but we ask for a minimum spend of £500 on food and/or drink.

There is a £250 non-refundable deposit needed to secure bookings. The deposit will be returned once the final payment has been made and the space has been assessed for any damage. Cost of deliberate or reckless damage will be deducted from your deposit.

12.5% service is added to the total bill.

Sorry, but we do not allow confetti. You will not be able to bring your own music system. Using your own outside catering is also not permitted.

Contacts

For further information or to discuss your event, please call us on **020 8693 1629** or email us at info@thepalmerston.co.uk.

The Palmerston
91 Lordship Lane
East Dulwich
London
SE22 8EP

Canapés

2.00 per choice/per head

Meat

Thai beef salad/Pork satay with gem lettuce, cucumber and mint

Pork belly with green mango salad and sweet chilli

Salt beef with gherkin, mustard and rye bread

Parma ham, honey roasted pear and mint

Fish

Tataki of tuna with pickled cucumber

Hot smoked trout with chicory and mustard dressing

Salmon gravadlax with cucumber; sweet mustard and dill dressing

Salt cod fritters with tomato sauce and aioli

Vegetarian

Chicory with blue cheese, honey and walnut

Cherry tomato and shallot salad with balsamic and olive oil

Grilled aubergine, tomato and mozzarella salad with pesto

Watermelon with marinated feta

Ricotta stuffed pimento pepper

Artichoke with cherry tomato, feta and black olive

Sharing boards

£8.50 per head

Meat

Terrine of the week

Pork rilette

Scotch egg

Cured meats

*Foie Gras Ballotine/Parfait

Served with piccalilli, chutney, cornichons and toast

Fish

Pickled herrings

Smoked salmon

Fish cakes

Salt and pepper squid

*Smoked trout pate/potted shrimp

Served with beetroot and watercress salad, tartare sauce, aioli, lemon and brown toast

Vegetarian

Friture of vegetables

Baba ganoush

Grilled goats cheese

Hummus

Served with crudités, chutney and toast

Roasts

18.50 per head. 2 choices per party

Roast Galloway rump of beef and horseradish

Roast saddle of Herdwick lamb with stuffing, mint gravy and black pudding

Roast Dingley Dell pork loin with stuffing and apple sauce

Roast free range corn fed chicken with stuffing and bread sauce

All served with roast potatoes, cauliflower cheese, seasonal vegetables and Yorkshire puddings

A la Carte main courses

Sharing A la Carte with sides; 2 choices per party

Slow roast Moroccan Mutton shoulder with couscous and mint yoghurt 18.50

Confit duck legs with garlic and parsley potatoes, roast root vegetables and red wine sauce 19.00

Beef Wellington with potato puree and sauté mushrooms 32.00

Whole baked seabream with orange, fennel and brown shrimp salad, roasted new potatoes 18.50

Butternut squash & ricotta cannelloni with tomato sauce and parmesan 15.00

Extra sides 3.50 per head

Chips, Herb new potatoes, Green salad, Seasonal vegetables

Extra bread 2.50

Sharing desserts

7.00 per head. 2 choices per party

Black fruits Pavlova

Sticky toffee pudding with butterscotch sauce

Chocolate tart with vanilla ice cream

Blackcurrant cheesecake with black fruit compote

Add-on cheese course

Cheese plate with membrillo, chutney and biscuits

1 cheese 5.00

2 cheese 7.00

3 cheese 9.00

4 cheese 11.00

Set menu

30.00 per head for 3 courses.

Requires a pre-order a week in advance

Roast tomato, mushroom and mozzarella tarte fine

Sea trout terrine with pickled beetroot and toast

Chorizo on toast with kale, lemon and paprika

Dingley dell pork chop with crushed new potatoes, spring onion and cider sauce

Fillet of Cod with peas, broad beans, cherry tomatoes and beurre blanc

Grilled autumn vegetable and goats cheese cannelloni with tomato sauce

Chocolate brownie with vanilla ice cream

Bakewell tart with Chantilly cream

Ice cream and sorbet

Extra sides 3.50 per head

Chips, Herb new potatoes, Green salad, Seasonal vegetables

Extra bread 2.50



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