



Our first floor function room with roof terrace is an intimate space suitable for private dining and parties. Please find attached menus catered for this space. They can alter depending on seasonality and we would recommend visiting in person to look at the area available upstairs.

The function room can cater for a sit-down meal of up to 30 people or for up to 50 for a drinks or buffet style event. The room is equipped with a full sound system. You can play your own music through an auxiliary cable or simply leave it to us. The second floor provides access to the roof terrace which closes at 11pm, bathroom facilities and a second room suitable for drinks or a space for children.

There will be staff on duty to cater for your event who can obtain drinks from the pub below. This can be added to one bill and we can inform the host regularly of the amount throughout the event. 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 occasion, Our drinks list can be found on our website. We can also offer a reduced seasonal cocktail and pitcher menu.

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 accessed for any damage. Cost of deliberate or reckless damage will be deducted from your deposit. We do not charge for the hire of the room, but look for a minimum spend of £500. No outside catering is permitted.

Afternoon is 12pm to 5pm

Evening is 7pm to 1am

No confetti and no bringing your own stereo system.

12.5% service is added to the total bill.

If you would like to use the space for another event please don't hesitate in contacting us.

Thank you for your enquiry,

The Palmerston

A discretionary service charge of 12.5% will be added to your bill

Chef - Jamie Younger/Michael Shaw
Sous chef- Celia Dickerson

91 Lordship Lane
East Dulwich
London, SE22 8EP
020 8693 1629

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 @thepalmerston
thepalmerston.co.uk

Please note that some dishes may contain nuts or traces of nuts, lacto or gluten. Fish dishes may contain small bones. If you have any allergies please make a member of our staff aware.

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

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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 crudités, chutney and toast

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Main courses

Roasts with sides; 2 choices per party 19.00 per head

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, seasonal vegetables and Yorkshire puddings

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

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Sharing desserts

2 choices per party 7.00 per head

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

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Set menu

3 courses, 30.00 per head, 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
Pan fried fillet of cod with peas, broad beans, cherry tomatoes and beurre blanc
Grilled spring 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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