

To make a booking...

PLEASE FOLLOW THESE EASY STEPS:

1. Once you've filled in your booking form, either telephone or pop in to see us to discuss your requirements.
2. Hand in your booking form including your non-refundable deposit.
3. Please check that the details on your receipt are correct.
4. Please arrive on time for your reservation. We will not hold tables/areas for longer than 30 minutes. Unannounced late arrivals may result in automatic cancellation of your booking.
5. Deposits will be refunded for any bookings cancelled in writing with at least 14 days notice. Deposits will not be refunded when cancelled with less than 14 days notice but can be redeemed against a future booking.
6. Should we have to cancel any bookings through unforeseen circumstances, all monies received from you will be returned, on production of your receipts.

Total Number in Party:

STARTER	No. Required
Leek & Potato Soup	<input type="text"/>
Smoked Salmon & Prawn Salad	<input type="text"/>
Game Terrine	<input type="text"/>
Goats' Cheese & Red Onion Tart	<input type="text"/>

DESSERT	No. Required
Christmas Pudding Served with Brandy Sauce	<input type="text"/>
Hazelnut Crème Brûlée Pyramid	<input type="text"/>
Dark Chocolate Torte	<input type="text"/>
Ice Cream	<input type="text"/>

MAINS	No. Required
Festive Turkey	<input type="text"/>
Braised Steak Forestière	<input type="text"/>
Fillet of Salmon	<input type="text"/>
Roast Vegetable Tart Tatin	<input type="text"/>

WINE	Please state your choice of wine	No. of Bottles
White	<input type="text"/>	<input type="text"/>
Red	<input type="text"/>	<input type="text"/>
Champagne	<input type="text"/>	<input type="text"/>

Gold Buffet Platinum Buffet

YOUR DETAILS

Party Name	
Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms	
Forename	Surname
Company	Position
Address	
Town / City	
County	Postcode
Tel no.	Email
Date of Function	Time

Special Requirements:

Please enclose a deposit of £5 per person with your completed booking form.

I enclose a deposit / payment to the value of £

HENRY'S
CAFÉ BAR

www.henryscafebar.co.uk

Henry's Café Bar – Bromley

2-4 Ringers Road, Bromley, Kent BR1 1HT

T: 0208 313 0980

Henry's Café Bar – Cardiff

Park Chambers, Park Place, Cardiff, Glamorgan CF10 3DN

T: 02920 224 672

Henry's Café Bar – Covent Garden

5-6 Henrietta Street, Covent Garden, London WC2E 8PS

T: 07557 740183 E: westendevents@tcg-uk.com

Henry's Café Bar – Piccadilly

80 Piccadilly, London W1J 8HX

T: 0207 491 2544 E: henryspiccadilly-events@tcg-uk.com

Henry's Café Bar – West India Quay

Unit C, West India Quay, London E14 4AX

T: 0207 515 8361

www.henryscafebar.co.uk



While we take every care to preserve the integrity of our vegetarian products, we must advise that these products are not handled or cooked in a dedicated vegetarian kitchen. While we endeavour to purchase only GM-free products, we cannot guarantee this status. We accept all major credit and debit cards supported by a valid PIN, personal cheques to the value of the guarantee card or cash. All products are subject to availability. All prices include VAT. All dishes may contain traces of nuts. For further information on nut content, please ask a member of staff. We are unable to advise on any other allergy. TCG Management Services Limited, Regus House, Windmill Hill Business Park, Whitehill Way, Swindon SN5 6QR

H/B1



Celebrate
Christmas
IN STYLE

BOOKING FORM

3 Course Menu

From £19.95* per person

Please select one from each course...

STARTERS

(v) Leek & Potato Soup

Finished with a swirl of fresh cream.

Smoked Salmon & Prawn Salad

Prawns, bound in a horseradish crème fraîche, topped with prime smoked salmon on baby gem lettuce.

Game Terrine

Venison, pork & duck liver terrine with pieces of wild boar, served with toast rounds.

Goats' Cheese & Red Onion Tart

A filo pastry tart filled with a caramelised red onion chutney & topped with melting Goats' cheese.

MAIN COURSES

All our main courses are served with roast potatoes and festive seasonal vegetables.

Festive Turkey

Slices of turkey breast and thigh, sage & onion stuffing and chipolata sausage wrapped in bacon.

Braised Steak Forestière

Sirloin of beef in a shiitake, oyster & button mushroom & red wine sauce.

Fillet of Salmon

Served with a tarragon, chive & crème fraîche sauce.

(v) Roast Vegetable Tart Tatin

Roast root vegetables on a Cheddar cheese, red onion & rosemary vegetable pastry crust, drizzled with balsamic glaze.

DESSERTS

Christmas Pudding

Served with brandy sauce.

Hazelnut Crème Brûlée Pyramid

Crisp croquante base, topped with crème brûlée custard and coated with a velvet chocolate dusting.

Dark Chocolate Torte

Rich dark chocolate truffle with brandy, sitting on a chocolate crumb base all wrapped in Barry Callebaut dark chocolate.

Ice Cream

Please ask for today's flavours.

Gold Buffet Menu

£12.95 per person

Chilli Beef Nachos

Topped with guacamole, sour cream, salsa & jalapeños.

Honey & Mustard Sausage Bites

Baked chipolata sausages wrapped in bacon, glazed with honey & mustard.

Ham Hock Terrine

Coarse ham hock served on sliced ciabatta topped with piccalilli.

Deep-Fried Breaded Butterfly Prawns

Served with a sweet chilli dip.

(v) Hot Sage Roasted Baby New Potatoes

Served with cranberry sauce.

Carved Cold Turkey Breast

(v) Rosemary & Garlic Crusted Brie

Served with cranberry sauce.

(v) Spinach, Pine Nut & Pasta Salad

Topped with Italian hard cheese.

Platinum Buffet Menu

£15.95 per person

Meat Mezze

Tempura chicken strips, sautéed chorizo sausage, thick cut ham & salami.

(v) Antipasti Mezze

Houmous topped with paprika oil.
Marinated green & black olives.
Sweet bell peppers.

Green chillies stuffed with cream cheese.

Fish Mezze

Potted crab.
Smoked salmon.
Smoked capers.

Deep-fried calamari rings.

(v) Bread & Oils

Sour dough bread.
Crisp garlic & rosemary crouton fingers.
Served with rapeseed oil & balsamic vinegar.

(v) Green Bean, Pear & Walnut Salad

Tossed mixed lettuce leaves with french beans, crisp pear & walnut pieces, tossed in our salad dressing.

Profiteroles

Light choux pastry buns topped with chocolate sauce.

Fresh Fruit Mezze

(v) = Suitable for vegetarians

*All bookings are subject to availability. Minimum of 10 people required for the buffets and 3 course option.