



THE WINDMILL

CLAPHAM

We are a beautiful British country pub located in an idyllic setting and fortunate to be the only pub on Clapham Common. Benefitting from 42 bespoke boutique bedrooms, we're ideally positioned just a five minute walk from both Clapham Common and Clapham South stations.

We have several bookable spaces to suit every occasion and, be it a birthday or christening, engagement or wedding, we'd be delighted to look after you and your guests on the day.

Inside this pack you will find all the information you will need about hosting your special event with us, including rooms and areas available to hire, pricing, various menu and buffet options as well as all those little extras you may not have considered.





THE DRAWING ROOM

With its classic wooden panelling and versatile space, this private dining room sets a perfect atmosphere for any occasion. This room is one of our guest's favourite's and, with it being ideally located just a few meters from the main bar, it's perfect for most gatherings, from laid back get togethers to more formal occasions.

Cost £200 • Minimum spend £1000



	55
	36



THE CONSERVATORY

Positioned in the restaurant area of the pub, our beautiful conservatory is a light and airy space, the perfect setting for any party. The diverse space is perfect for a more formal dining experience, a wedding reception (dinner or dance) or a drinks party.

Cost £1000 • Minimum spend £5000

	65
	60



THE PICNIC HUT

With it's summery bunting, floral designs and al fresco table for six, our quintessentially British picnic hut is the perfect spot for a little soiree with friends and family this Summer! We've created some delicious picnic sharers and fantastic drinks packages for you to choose from, which will be ready for you on arrival, leaving you free to play the perfect host!

Cost £100 • Minimum spend £200



OUR BOUTIQUE HOTEL

If you're looking for somewhere to rest your weary head after the party then look no further. We have 42 individually designed boutique bedrooms guaranteed to be an oasis of calm to help you get a good nights sleep and re-charge those batteries. Whether you chose from our exquisite feature rooms or one of our boutique bedrooms, you'll always benefit from a wide range of facilities to make you feel at home.

CANAPÉS

£1.50 per canapé unless otherwise stated

CANAPÉS OPTIONS

Goats cheese & spicy beetroot tart, chives (v)

House chickpea & fennel dip, crudités (vg)

Smoked salmon on rye, capers, shallot

Baby roastie, blue cheese, chilli pork shoulder & red onion gratin

Baby roastie, sweet potato, cherry tomato & courgette fricassee (vg)

Cumberland chipolatas, mustard, honey, sesame (per 3)

Slider burger, tomato chutney gherkin & gem lettuce - £3.25

Hot smoked mackerel, mixed with lemon, mustard and sour cream served with
pickled red onion and fresh dill on rye

Filo wrapped king prawn, garlic chilli & fresh herbs - £2.5

Gazpacho, blend of fresh peppers, tomato, red chillies & garlic, basil pesto (vg)

Forest mushroom & truffle oil arancini rolled in polenta (vg)

Beetroot hummus, pickled cauliflower, soy beans on baby gem (vg)

DESSERT CANAPÉS

Cheddar ploughman's on sour dough, celery, walnut

Glazed lemon & lime tart, raspberry & cream

Vegan brownie, caramel (vg)

Fruit skewer, cocoa & agave fondue (vg)

BUFFETS

JACK AND JILL

Sandwich selection

Triple cooked chips

Seasonal roasted vegetables, cracked buckwheat,
West Country brie & leaf salad, rapeseed oil dressing

Sausage rolls

Sticky soy, lime & honey chicken skewers

£14 per person

THE BRILL

Topped open baguette selection

Triple cooked chips

Wild boar & redcurrant sausage rolls

House scotch eggs

Seasonal roasted vegetables, cracked buckwheat,
West Country brie & leaf salad, rapeseed oil dressing

Honey, chilli & mustard chipolatas

£17 per person

CHESTERTON

Sliced marmalade roast gammon,
crusty 'Young's ale speciality loaf, piccalilli

Game & redcurrant jalousie

Smoked salmon, West Country brie & beetroot, potato scones

Seasonal roasted vegetables, cracked buckwheat, West Country brie &
leaf salad, rapeseed oil dressing

Spiced lamb, aubergine & padron pepper brochettes, fennel & chilli
hummus

Baby hasselback roast potatoes, rosemary & garlic

Honey, chilli & mustard chipolatas

£20 per person

PUDDING

Vegan brownie bites, caramel roasted banana

Bakewell tart, pear & honey cream

£4 per person

*Any additional items you wish to add to a buffet will be at a cost of
£4pp per item.*

SET MENUS

THE CLASSIC

Two courses £22 • Three courses £29

STARTERS

Seasonal Soup (v) – Our delicious soup made
with the freshest seasonal ingredients

Market salad (v) created using the best of British seasonal ingredients

Grilled sourdough (v) served with rapeseed
oil infused with seasonal ingredients

MAINS

Sausages and creamy mash potato with seasonal British greens and onion gravy

Battered cod with triple cooked chips, mushy peas and tartar sauce

Sweet potato and thyme Boulangère, Nutbourne tomato,
soy bean and baby onion fricassée, rainbow salad (v)

Pie of the day with creamy mash potato and seasonal vegetables

PUDDINGS

Sticky toffee pudding with toffee sauce and salted caramel ice cream

Homemade cheesecake

Cheese Plate – A choice of either a cheddar, a soft
or a blue cheese, with quince jelly and crackers

SET MENUS

THE PREMIUM

Two courses £26 • Three courses £33

STARTERS

Seasonal paté served with pickled vegetables and toasts
Severn & Wye smoked salmon on a bed of seasonal leaves
Seasonal Soup (v) – Our delicious soup made
with the freshest seasonal ingredients

MAINS

Skippers Catch – Our freshly caught skippers catch of the day,
served with seasonal potatoes and a lemon and caper butter
Roasted Chicken with seasonal potatoes and seasonal vegetables
Field to Fork (v) – Our vegan dish created using
the best of British seasonal vegetables
8oz Rump Steak – Grilled to your liking a 28 day aged
rump steak with French fries or triple cooked chips

PUDDINGS

Sticky toffee pudding with toffee sauce and salted caramel ice cream
Cheesecake of the day
Cheese Plate – A choice of either a cheddar, a soft
or a blue cheese, with quince jelly and crackers

THE FINISHING TOUCHES

At every event it's nice to include the last finishing touches. We will always do our utmost to accommodate any finer touches you would like at your event.

DRINKS ON ARRIVAL

Glass of Prosecco • Prosecco Kir Royal
Champagne • Champagne Kir Royal
Jugs of Juice or Soft Drink

CHAMPAGNE TOAST

There's nothing quite like the nostalgia of a traditional champagne toast. Please see our wine list for all options.

WINE ON THE TABLES

Should you wish to have wine readily available on the table for your guests please do let us know and we will send over our wine list. Please note that any wine for the meals must be pre ordered alongside your meals two weeks in advance to ensure you get your first choice.



THE BORING BITS...

GUESTS AND PRE ORDERS

When hiring The Drawing Room, we kindly ask you to provide a card on arrival to act as a guarantee against our agreed minimum spend requirement. The final bill is payable on the day of the event and, should the minimum spend not be reached, the balance must be settled on the day.

HIRE FEE & CANCELLATION

Your booking is only confirmed once we have received the hire fee.

The Hut - The hire fee is fully refundable up to 14 days prior to your bookings date.

The Drawing Room - The hire fee is fully refundable up to 14 days prior to your bookings date.

The Conservatory - The hire fee is fully refundable up to 1 month prior to your bookings date.

Any later than these timescales and we're afraid it becomes non-refundable.

If hiring The Hut, we do require both the hire fee and minimum spend to be paid in advance in order to secure the booking.

MINIMUM SPEND

On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement for Drawing Room and Conservatory bookings. The final bill is payable on the day of the event with us and, should the minimum spend not be reached, the balance must be settled on the day.

When hiring The Conservatory, we require the minimum spend be paid one month prior to the booking date.

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.

ROOM LAYOUT

Due to space and availability in the pub, we are unable to remove or add any tables from or to either The Shepherd's Hut, The Drawing Room or The Conservatory.

THE WINDMILL

Clapham

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