



# Angel & Gaslight

## CHRISTMAS 2013

The Lost Angel was created in 2009 and in 2012 we added the lording Gaslight Grill restaurant. Combining the romance of a Victorian country estate with the hedonistic edge of a 19th century Gin Palace, setting the scene for a vibrant but thoroughly discerning dining and drinking experience this Christmas.

Christmas is a special time for us; we love the Yule time season. Think Christmas Grotto in the garden, stockings on the mantle, mulling of the wine, logs burning on the fire, all in all a winter wonderland!

A boozy lunch, early evening or late into the night Angel & Gaslight is the perfect venue for your 2013 Christmas celebrations. We offer dinner for up to 40 in our private room, 30 in the forest and 20 under the trumpets, and a more informal drink and buffet or canapé option for parties up to 80 in the room with the Gaslight, or 240 people for the whole building.

Our 3 course meal is served in the evening with an “added extras” option, to make your Christmas even more memorable. For lunch, we have a 2 and 3 course option. All menus are available from November 25th through to the 22nd of December.

Prices include crackers, hats and fun novelties. Lunch is served between 12 and 3pm and in the evening dinner is served from 5pm



### SIT DOWN MEAL

Minimum 4, maximum 60

#### **‘Christmas Lunch’ at Angel & Gaslight**

2 courses / 3 courses: coffee and mince pies. £20 / £25 per person

#### **The Angelic ‘Christmas Dinner’**

3 courses including coffee, chocolate truffles and mince pies. £27.50 per person

#### **The Angelic ‘Christmas Dinner’ with “added extras”**

All of the above with a flight of cocktails to cleanse the palate. £33.50 per person

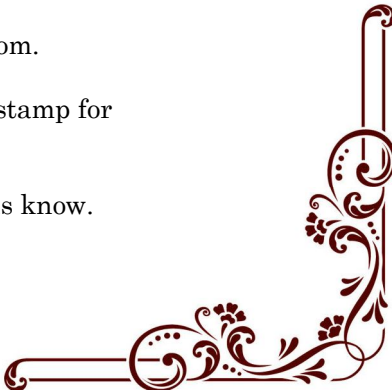
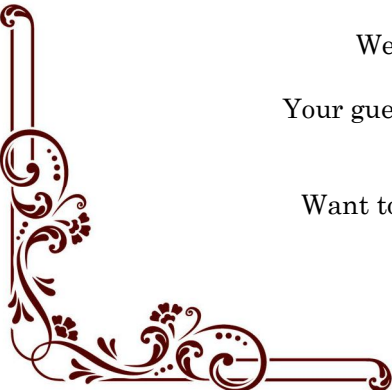



### COCKTAIL EXPERIENCE

Minimum 4, maximum 30, £28 per head

We have created four cocktail experiences for you to choose from.  
Each menu is priced on each person having four cocktails.  
Your guests will be issued with a card on arrival and will receive a stamp for each cocktail drunk

Want to add a Cocktail Making Class on to your experience? Let us know.





## CANAPÉS

Minimum 20, maximum 240

A selection of differently priced menus are available as well as tailored menus.

### *The £12 affair*

Diced sirloin steak with selection of Gaslight sauces  
Stilton and spinach rolls  
Hickory smoked cheddar and bacon tartlets  
Smoked salmon blini  
Fig and goats cheese puffs  
Horseradish turkey tartlets

### *The £15 extravaganza*

as above with  
Mini apple crumble topped with ice cream  
White crab crostini  
Chocolate truffles and mince pies



## BUFFET

Minimum 20, maximum 240, served informally


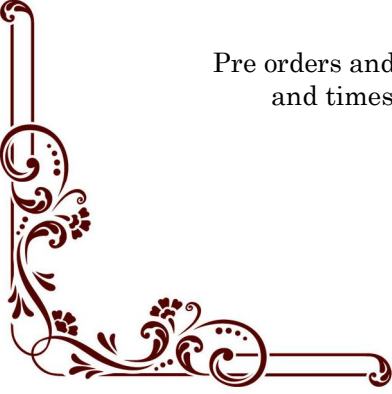
### **The Buffet**

Selection of buffet and canapé style fodder. £17.50 per person

### **The Fully Loaded Buffet**

Buffet with a cocktail reception. £21.50 per person

Beef and stout stew  
Roasted bubble and squeak  
Roast turkey breast with sage and chestnut stuffing  
Goose fat roasted potatoes  
Roast vegetables and sage cous cous  
Butternut squash, goats cheese and spinach strudel  
Winter root and leaf salad  
Apple crumble served with custard  
Chocolate truffles and mince pies



Pre orders and a deposit are required for all bookings. Prices for all Christmas packages and times of sittings are shown below. There is a 12.5% service charge with all monies going directly to the staff.

Angel & Gaslight, 339 Battersea Park Road, London, SW11 4LS  
020 7622 2112 info@lostangel.co.uk www.lostangel.co.uk



## A LA CARTE MENU

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Soup of the day with rustic breads

Salmon and dill gravalax with pomegranate on melba toast

Salad of foraged wild mushrooms, hazelnut, and cracked black pepper creamed cheese

Game terrine, red chillies marinated in scotch whiskey and mini potato gratin

Drunken pan-fried Brandy Squid with flaked almonds and a fresh herb and rocket salad

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Roasted wild boar chop with molasses and mustard glaze, sweet potato chips, and a crunchy cider chutney

Beef Wellington with curly kale, roasted seasonal vegetables and a rum jus

Red onion and Summerset Brie tart with a winter salad of cabbage, walnuts and quinoa

Mixed shellfish broth with homemade soda bread

Sweet Sherry pan-fried haddock fillet with glazed baby carrots, shallots and creamed potatoes

Roasted pheasant with black pudding, beetroot and winter vegetables with a rich port jus

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Homemade Irish cream liqueur and chocolate cheese cake

Gaslight pudding with brandy butter sauce and crème fraiche

Peckham pear crumble with homemade custard or vanilla ice cream

Selection of farm cheeses with red onion chutney and biscuits

Ingredients may change due to market availability. Some game dishes may contain shot. All dishes may contain nut traces. For your convenience a suggested gratuity of 12.5% will be added. This is voluntary and need not be paid if you feel service was unsatisfactory.

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