

The poster features a dark blue central rectangle with a gold border. Above it is a smaller maroon rectangle with the text '17/51' in white. The background is maroon with a white line-art pattern of holly leaves and berries. The main title 'Festive Parties' is in a white serif font, and '2021' is in a large, gold, hand-drawn script font. At the bottom, contact information is provided in a white sans-serif font.

17/51

Festive Parties

2021

To book your party with us email
1751.Enquiries@trgplc.com

Festive Set Menu

Tables available from 15th November 2021
2 Courses £25 | 3 Courses £30

Choose from our fabulous range of seasonal dishes and we'll treat you to a palate cleanser[^] between courses and a dark chocolate shard with fruit and flaked almonds to finish

Starters

Gin Cured Salmon

1751 Gin cured Scottish smoked salmon with pickled beetroot, sweet dill dressing and rye bread

Duck Terrine

Chicken, duck & red onion terrine with fig chutney, pickled cucumber and toasted rosemary bread

Homemade Parsnip & Coconut Soup (vg) (gf)

Served with homemade root vegetable crisps

Roast Vegetable Mezze (vg)

Roasted aubergine, cumin crusted carrot, sumac coconut yoghurt, hummus, crushed peas, charred peppers and toasted artisan bread

Desserts

Christmas Pudding (v)

With brandy cream, berry emulsion & a shortbread biscuit

Blueberry Crumble (vg)

Served with stracciatella coconut ice cream & vegan custard

Sticky Date Pudding (v)

Served hot with caramel sauce & mascarpone

Dark Chocolate & Chilli Torte (v)

Served with mango & passionfruit sorbet and winter berry compote

Winter Cheeseboard (£2 supplement) (v)

A selection of top quality cheeses, grapes, celery sticks, fresh fig & oatcakes

Mains

Roast Turkey

Served with roast parsnips, cumin crusted carrots, Brussels sprouts, homemade chestnut stuffing, pigs in blankets, herb roasted potatoes & cranberry sauce
GF option available on request

Festive Nut Roast (vg) (n)

Rosemary flavoured lentil & mixed nut roast served with roast parsnips, cumin crusted carrots, Brussels sprouts, herb roasted potatoes & cranberry sauce

Slow Cooked Beef Shortrib

Seasoned with chilli & paprika and served with sweet potato mash, roast parsnips, spring onion, roasted shallots and a red wine jus

Pan Roasted Seabass[†] (gf)

With caper relish, roasted red pepper and almond emulsion. Served on a bed of herb & pea risotto

Confit Duck Leg

With a red wine and balsamic glaze, braised red cabbage, roasted carrots, spring onion mash and a cranberry jus

Drinks

Welcome Prosecco £6.00

A glass of house Prosecco on arrival

Welcome G&T £6.00

A single Classic London Dry G&T on arrival

Classic Port £6.00

Add 50ml of top quality port to accompany your complimentary shard of dark chocolate

G&T Parting Gift £10.00

A 50ml bottle of 1751 Winter Spice Gin presented with a bottle of Franklin & Son's Indian Tonic & botanical garnish to take home

Bundles of Joy

*drinks packages recommended for groups of 6**

House Wine £50.00

3 bottles of house white or red

Prosecco £70.00

3 bottles of Prosecco

Asahi £20.00

6 x 330ml bottles of Asahi

Winter Spice Gin £100.00

A 70cl bottle of 1751 Winter Spice Gin (distilled on site), unlimited Franklin & Son's Indian Tonic, ice & botanical garnish

2 Courses includes either 1 starter & 1 main or 1 main & 1 dessert, 1 palate cleanser and a chocolate shard. 3 Courses includes 1 starter, 1 main & 1 dessert, 2 palate cleansers and a chocolate shard. *Due to responsible sale of alcohol requirements, we are only able to offer a maximum of 2 drinks bundle packages per booking of 6. ^Palate cleansers: crispy kale (gf) (vg), dark chocolate shard (gf) (v) (n), sorbet (gf) (vg). Please discuss any substitutions to accommodate dietary requirements with the management team at least 48 hours prior to your booking. Pre orders will be required a minimum of 48 hours prior to your booking for all guests eating from the set menu. Card details will be required to secure bookings. For bookings of up to 6, a fee of £10 per person will be charged for any cancellations made with less than 72hrs notice. For groups of over 6, a deposit of £10 per person will be required to secure the booking. This deposit will be fully refundable with up to 72hrs notice of cancellation and non-refundable thereafter. (v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. (n) These dishes contain nuts. (gf) These dishes are made from products which do not contain gluten as an ingredient. We advise you to speak to a member of staff if you have any food allergies or intolerances. Full allergen information relating to our menu items can be found at www.restaurantallergens.com/1751towerbridge. For full Terms & Conditions, please see our Main Menu or visit: 1751.co.uk for more information.

Pizza Party

Keep it simple and delicious with a 1751 Pizza Party! Just let us know how many of each pizza you would like as well as how many people and we'll throw in portion a of skin-on-chips and a cracker for each guest.

Classica (v) 9.50

mozzarella, tomato sauce and fresh basil

Ask to go vegan (vg)

Salsiccia 11.95

'Nduja sausage, mozzarella, burrata, tomato sauce, capers, red chilli and fresh basil

Carnoso 11.95

Milano salami, mozzarella, burrata, tomato sauce and fresh rocket

Vegetariano (v) 10.95

goat's cheese, spinach, peppers, artichoke, red pesto, mozzarella, tomato sauce and fresh rocket

Ask to go vegan (vg)

Manzo 12.95

slow cooked BBQ beef brisket, harissa, roasted peppers, mozzarella, tomato sauce, red chilli, spring onion and fresh rocket

Minimum order of 5 pizzas required. Available Monday - Thursday only. Pre-order required a minimum of 72 hours before booking. We advise you to speak to a member of staff if you have any food allergies or intolerances. Full allergen information relating to our menu items can be found at www.restaurantallergens.com/1751towerbridge

Canapes & Fizz



Includes mixed nuts, olives and 10 canapes per person as well as a cracker and a welcome glass of Prosecco for each guest

Mini Polenta Chips (vg)

Hummus & Aubergine Filo Basket (vg) (n)

Beef Brisket Bon Bon

Mini Chicken Caesar Salad

Blue Cheese & Walnut Salad (v) (n)

Red Velvet Prawn

Smoked Salmon & Cream Cheese Filo Basket

Chicken & Duck Terrine on Toasted Focaccia

Truffle Arancini (v)

Mini Fishcake

Dark Chocolate & Almond Shard (v) (n)

*Available for a minimum of 5 people. Deposit of 25% required to secure booking, fully refundable up to 72 hours before booking. Welcome Prosecco is a 125ml glass. (v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. (n) These dishes contain nuts. We advise you to speak to a member of staff if you have any food allergies or intolerances. Full allergen information relating to our menu items can be found at www.restaurantallergens.com/1751towerbridge.

Drinks Packages

House Wine £50.00

3 bottles of house white or red

Prosecco £70.00

3 bottles of Prosecco

Asahi £20.00

6 x 330ml bottles of Asahi

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A 70cl bottle of 1751 Winter Spice Gin (distilled on site), unlimited Franklin & Son's Indian Tonic, ice & botanical garnish

Dining & Event Spaces

The Distillery Dining Room

Beautifully decorated for the festive season, our private dining room offers an intimate space which is perfect for smaller groups of up to 12; directly next to our in house Gin Distillery, guests will be able to enjoy a guided tour of the distillery in between food and drinks on request.

Rates based on minimum spend start at £400
(at off-peak times).



Restaurant Space

Our semi-exclusive areas within the restaurant space comprise of high bar-style tables, smaller traditional restaurant tables and banquette seating which can all be rearranged to suit your party. The space also provides a view into the open kitchen, where you'll be able to enjoy all the theatre of your dining experience whilst sampling our delicious food and drinks. Pre-order and deposit will be required to secure booking.

