



MERRY
CHRISTMAS

FROM US ALL AT

THE
ANGEL OAK

WWW.ANGELOAKPECKHAM.COM



FESTIVE

PRIVATE DINING

CAPACITY

SEATED - 70, STANDING - 100

Are you looking for the perfect place to host this year's festivities? Well, look no further. We're creating a warm and wonderful, winter wonderland, here in Peckham's greatest beer garden – available for your exclusive use.

This fully decorated, hard-floor marquee, will sit proudly at the back of our garden. Doubling as a quirky festive dining hall or a unique function space, we're able to provide the perfect opportunity for a festive feast or a much-needed Christmas bash. With its very own heating system, and access to our external bar, you'll be able to sit back and relax into the Christmas spirit.

Along with your exclusive access, you'll also have our dedicated event planner and team to hand every step of the way, ensuring that this year's celebrations are simply the best.

Speak to a member of our team today to book.



DRINKS PACKAGES

To make your festive celebrations even better, we are offering 10% off pre-ordered wine.

MINIMUM SPEND £150

**ENJOY 12 FOR THE PRICE OF 10 ON ANY
BOTTLED BEER OR CIDER**

NEW YEAR'S EVE

LET'S TOAST TO 2023

Join us to see in the New Year, get a group of friends or family together, enjoy a delicious meal, festive drinks and celebrate the night away.

For more information on how we will be ringing in the new year, get in touch today.

GIFT CARDS

WE HAVE THE PERFECT STOCKING FILLER THIS CHRISTMAS

Say Merry Christmas with the gift of the pub, treat your loved ones to a meal, drinks or both. Put as little or as much on the card as you wish.



AVAILABLE TO PURCHASE FROM THE BAR
TODAY OR SCAN QR CODE TO ORDER.

CANAPÉ BOARDS

£17.50 PER PERSON

*CHOOSE SIX CANAPÉS FROM THE BELOW MENU
PRE-ORDER ONLY - 10 PEOPLE MINIMUM*

Salmon blini, wasabi cream (103 kcal)

Chestnut cheesecake, pickled walnut, sage (VG) (198 kcal)

Curried pumpkin tart, kale pesto (VG) (75 kcal)

Tomato tapenade, vegan ricotta, black olive cracker (VG) (83 kcal)

Maple pigs in blankets (66 kcal)

Crab cake, avocado, sour apple jam (227 kcal)

Turkey burger slider (294 kcal)

Chicken liver parfait, crackling, truffle, cranberry marmalade (172 kcal)

Lemon meringue shortbread (V) (195 kcal)

Salted caramel profiterole, chocolate, candied hazelnut (209 kcal)

Mince pie samosa, orange & cardamom (VG) (141 kcal)

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.

FESTIVE PARTY MENU

2 OR 3 COURSE - £33/£36 PER PERSON

PRE-ORDER ONLY

ADD A GLASS OF PROSECCO £5.0

STARTERS

- Roasted Jerusalem artichoke soup, truffle mushrooms, sunflower seeds (VG) (299 kcal)
Gin & tonic smoked salmon, crab, fennel, pickled apple (131 kcal)
- Celeriac tarte tatin, Roscoff onion, toasted hazelnut crumb (VG) (419 kcal)
- Deville mackerel pâté, smoked mussels, treacle sourdough (772 kcal)
- Chestnut & brown butter risotto, crispy ox tail, roast squash (763 kcal)

MAINS

- Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, brioche bread purée (1265 kcal)
- Venison haunch, braised radicchio, celeriac, quince & chestnut sauce (737 kcal) (£5 supplement)
- Aged sirloin of beef, Parmesan gratin, turnip tops, truffle jus (864 kcal) (£6 supplement)
- Curried hake, pumpkin purée, seaweed cracker (343 kcal)
- Baked heritage carrots, beetroot hummus, speckled lentils, kale pesto, toasted seeds (VG) (652 kcal)
- Wild mushroom & smoked garlic suet pudding, marmite gravy (VG) (633 kcal)

All mains are served with the below sides, served family style

- Goose fat roast potatoes, rosemary salt (299 kcal) | Rosemary roasted new potatoes (VG) (299 kcal)
- Roast sprouts, pumpkin seed & kale pesto (VG) (299 kcal)
- Roast carrots, orange gremolata (V) (299 kcal)

Indulge in extra sides for an additional cost

- Pigs in blankets (418 kcal) 5,5 | Roasted Jerusalem artichokes, black truffle, crispy shallots (VG) (437 kcal) 5
- Mulled wine red cabbage (VG) (271 kcal) 5 | Curried maple parsnips, apricot & toasted almonds (VG) (501 kcal) 4,5
- Whole roast cauliflower cheese, smoked garlic & brown butter breadcrumbs (V) (688 kcal) 5

DESSERTS

- Christmas pudding, brandy cream (V) (611 kcal)
 - Chocolate mousse, mulled cherries, cocoa nib, miso caramel (VG) (729 kcal)
 - Mandarin & gingerbread sundae, toasted almonds (V) (1065 kcal)
 - Plum & cinnamon pavlova, candied pistachio (VG) (795 kcal)
 - Black bomber, malt loaf, yeast butter, apricot & ginger chutney (1697 kcal)
- (£10 supplement) - perfect for sharing**

A FESTIVE MENU FOR YOUR LITTLE ONES IS AVAILABLE ON REQUEST

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.

CHRISTMAS DAY MENU

£76 PER PERSON

*LEAVE THE COOKING TO US WITH OUR DELICIOUS 4 COURSE MENU
PRE-ORDER ONLY*

STARTERS

- Crab royale, broad beans, crispy onions, samphire (579 kcal)
- Cauliflower soup, truffle dukkah, chive oil (V) (464 kcal)
- Curried pumpkin tart, kale pesto, candied seeds (VG) (585 kcal)
- Corned beef, wasabi crust, pickled beetroot (642 kcal)

MAINS

- Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, brioche bread purée (1265 kcal)
- Venison Wellington, wild mushrooms, beetroot, truffle sauce (820 kcal)
- Roast cod, toasted buckwheat, turnips, horseradish (564 kcal)
- Baked celeriac, spinach, Lyonnaise onions, crispy capers (VG) (639 kcal)
- Baked sole, braised leeks & corn, lobster sauce (741 kcal)

All mains are served with the below sides, served family style

- Goose fat roast potatoes, rosemary salt (299 kcal) | Rosemary roasted new potatoes (VG) (299 kcal)
- Roast sprouts, pumpkin seed & kale pesto (VG) (299 kcal)
- Roast carrots, orange gremolata (V) (299 kcal)

Indulge in extra sides for an additional cost

- Pigs in blankets (418 kcal) 5,5 | Roasted Jerusalem artichokes, black truffle, crispy shallots (VG) (437 kcal) 5
- Mulled wine red cabbage (VG) (271 kcal) 5 | Curried maple parsnips, apricot & toasted almonds (VG) (501 kcal) 4,5
- Whole roast cauliflower cheese, smoked garlic & brown butter breadcrumbs (V) (688 kcal) 5

DESSERTS

- Christmas pudding, brandy cream (V) (611 kcal)
- Walnut whip, spiced pear, salted caramel (V) (767 kcal)
- Coconut yoghurt panna cotta, rum glazed pineapple, raisin purée (VG) (388 kcal)
- Beauvale cheese, honey & date cake, baked fig (V) (724 kcal)

PETIT FOURS

- Chocolate orange spiced fudge (185 kcal)

A CHRISTMAS DAY MENU FOR YOUR LITTLE ONES IS AVAILABLE ON REQUEST

Adults need around 2000 kcal a day.
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GET IN TOUCH

ADDRESS

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BOOKINGS AND DEPOSITS POLICY

A deposit of £10 per person is required to confirm your festive booking (16th November 2022 – 7th January 2023). The deposit amount will be taken off your final bill. For Christmas Day bookings, a deposit of 50% per person is required to confirm your booking. The remaining 50% will be due for payment on or before the 18th of December. Please note that your booking will not be confirmed before receiving the required deposit. Children's menu for guests under 12 years old.

CANCELLATION POLICY

For all bookings throughout 16th November 2022 - 7th January 2023, cancellation is required in writing no less than 7 days prior to your booking. Cancellations made after this time will be charged the deposit amount.

TERMS & CONDITIONS

*T&C's apply. Complimentary one glass per person of 125ml prosecco, 175ml house white, 175ml house red, diet coke, coke, lemonade when dining from the Festive Party Menu. Party planner gifts will be emailed directly before the end of December 2022, vouchers will be valid throughout January 2023 only.

PRE-ORDER

All orders for Christmas Day must be submitted on or before 18th December. Pre-orders for all other festive bookings must be made 7 days before dining. Any changes to your pre-order must be submitted by email, we will do our best to accommodate changes, however requests are only valid upon receipt of confirmation.