

Christmas at Konnigans

We hope that you have had a good and prosperous year and look forward to
Welcoming you to join us for a fun packed Christmas party.
After hard years of work we, at Konnigans, aim to provide a hassle free, fun and relaxed
Christmas party for you - the organiser, and all your guests. The process is simple:

1. **Book your table and confirm numbers**
2. **Pay your deposit**
3. **Pre order your food**
4. **Turn up and enjoy yourselves!**

On the following pages are the 2017 menus and booking forms.
Please fill in the booking form confirming the number of people attending with the food order and send
or e-mail it back.
The deposit can be sent as a cheque, paid to the restaurant in cash, or a credit card number can be taken
over the phone. All deposits are held until the day of the party.

Konnigans Party Rooms

We have four rooms to choose from, all vary in size. The largest room will sit up to 26 people, but if you
want more you may have the three rooms at the back of the restaurant consisting of the El Coto,
Fireplace and the Conservatory.
This allows up to 60 people.

El Coto Room - up to 10 people
Conservatory - up to 30 people
Fireplace Room - up to 14 people

Front Room - up to 25 people

To book your table or receive a Christmas pack please call

Kitti or Stratos

Restaurant on: 020 8871 1496

Email: kpv@oceancity.uk.com or konnigansgm@gmail.com

£22.95 for 2 courses plus 12.5% service on total bill

£25.95 for 3 courses plus 12.5 % service on total bill



Christmas Menu

Starters

Creamy Mushroom Soup with granary bread

Smoked Salmon stuffed with crab & prawns served on mixed leaves

Chicken Satay served with spicy peanut sauce

Filo pastry with feta and spinach served with tzatziki dressing

Mains

Norfolk Turkey Breast

with sage onion stuffing, roast potatoes, seasonal vegetables, cranberry sauce
chipolatas and gravy

Salmon & Prawn Risotto

Honey Glazed Roast Pork Belly

with a chorizo stuffing on winter vegetables

Grilled Lamb Steak

with peppered spinach, roast new potato and redcurrant & mint sauce

Roasted Winter Vegetable and Stilton Tart

Desserts

Individual Christmas Puddings

with creamy brandy sauce

Melting Chocolate Sponge

with orange sauce and Vanilla ice cream

Bread and Butter Pudding

with double cream



PRE LUNCH AND DINNER DRINKS

Champagne Cocktails from £6.95

Jugs of Cocktails from £16.00

Bottles of wine - see list

Beers from £3.10

(Draught, Bottle, Craft Ales)

Prosecco/ Champagne

Festive Cocktails

£8.50

Brandy Alexander

White Chocolate Martini

Kahlua Hot Chocolate

(Please also see our full wine list which is attached)

AFTER LUNCH AND DINNER DRINKS

Liqueur Coffees £5.95

Malt Whiskies

Liqueurs - Amaretto, Baileys, Cointreau, Frangelico,

Kahlua, Brandy

Shots

Bottles of Port or Brandy are available for pre ordering at £30.00

TEAS and COFFEES

From £2.60

English Breakfast, Earl Grey,

Camomile, Lemon and Ginger, Fresh Mint, Flower Tea

Latte, Cappuccino, Espresso, Americano

Hot chocolate and Mocha



Order Sheet

For £22.95 & £25.95 Christmas Menu

Starters	Quantity required (please add any special requests)
Mushroom Soup	
Smoked Salmon	
Filo pastry (V)	
Chicken S with spicy peanut sauce	
Mains	
Norfolk Turkey Breast	
Grilled Lamb steak	
Salmon and Prawn Risotto	
Pork Belly	
Roasted Vegetable Tart (V)	
Desserts	
Christmas Pudding	
Chocolate Sponge	
Bread & Butter Pudding	
Cheese board	
Crackers please specify number requested :	
PLEASE COMPLETE THE SECTION BELOW	
Name of Party:	
Date of Party:	
Arrival Time:	
Deposit Paid:	
Number of £22.95 menus:	
Number of £25.95 menus:	



Terms and Conditions

1. A deposit of 25% per head is required to secure the reservation

OTHERWISE THE DATE WILL BE GIVEN AWAY.

2. Menu choices must be received 10 days prior to the date of booking. Please ensure that you write down what each person has ordered and bring it with you or send us a copy. It is surprising how many people forget what they ordered when it is so long in advance.
3. Scales of cancellation charges apply. Please note that if a person does not show on the day the meal will be charged for and the food given.

Two days - 65% of per head charge

One day - 85% of per head charge

4. Service charge of 12.5% will be added to all bills.
5. All bills are to be settled in full on the day of the party.
6. Any breakages/damage will be notified to the party organiser and charged for.
7. Packages can be put together to include some drinks. Bar tabs can be set up.

We cannot under take individual drinks payments when a party of 10 or more is booked.

All License laws must be adhered to therefore we will be required to shut the bar at the appropriate time in accordance with the law. No underage drinkers will be permitted. Any un-reasonable behaviour will be treated accordingly.



ALL WINES ARE AVAILABLE IN 125 ML MEASURES**175ML 250ML Carafe 50cl Bottle****WHITES**

House White Marcel Hubert France	5.50	7.00	13.50	16.50
Antina Sauvignon Blanc Spain	5.70	6.80	13.70	18.95
Sauvignon Blanc Chilean	6.25	7.95	15.20	21.00
Rioja White Spain	6.75	8.95	16.70	25.00
Pinot Grigio Italy	6.20	7.95	14.90	22.00
Malborough Sauvignon Blanc NZ	7.95	9.25	18.20	29.95

ROSES and BUBBLES

Shiraz Rose France	5.50	6.60	12.40	17.95
Pinot Grigio Blush Italia	6.25	7.95	15.65	23.60
House Champagne	glass	8.50	bottle	30.50
Prosecco Italy	glass	7.95	bottle	29.90
Veuve Clicquot				64.00

REDS

House Red Marcel Hubert France	5.50	7.00	13.50	16.50
Rioja Tempranello Spain	6.50	8.60	16.00	25.00
Antina Cabernet Spain	5.70	6.80	14.00	19.95
Chilean Merlot	6.25	7.95	15.20	21.95
Cote Du Rhone France	6.00	8.20	15.20	21.95
Malborough Pinot Noir NZ	8.30	9.50	19.10	28.75
Malbec Argentina	7.25	9.20	16.50	25.00



