



THE  
ALBION

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Wedding Pack

# THE ALBION

The Albion is a Georgian country style pub restaurant with a little urban gloss. Originally situated in an area of farmland where Londoners would escape from the smoggy city.

It's a relaxed space where time stands still before roaring log fires, a wisteria covered facade and pretty walled gardens. Independently owned we combine British tradition and seasonality, the hearty yet delicate dishes really are the beating heart of our wonderful pub.

We hire out the entire venue for wedding parties. We can seat up to 100 guests overall, 52 in the main dining room, 48 in the bar area. Alternatively we can provide a buffet for up to 130 guests. You will have exclusive use of the whole of The Albion including the garden where all 100 guests could be seated together weather permitting in the summer months.



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Congratulations on your engagement and upcoming wedding! We are delighted that you are considering hosting your reception at The Albion and would be more than happy to help.

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Our fantastic Head Chef and his team prepare all dishes on site using the best of British produce from small, carefully selected artisan suppliers. If you want to have a particular dish or wine which are not on the menu, we will be happy to accommodate all your requests.

We'll assist you as much or as little as you like with all aspects of your day, including flowers, wedding cake, photography and entertainment. We have worked with many fantastic suppliers throughout the years and can recommend the perfect partners for your big day. You can have a DJ or small band playing until 1am as we can apply for a late licence for your special day that is included in the minimum spend and we will be here from 9am on the day to receive your flowers, cake and decorations. We are happy to set up your decorations and table settings and I will personally be on hand, from the moment you book, until the big day itself to provide advice and support throughout the entire process to ensure that it's enjoyable and easy for you both. For exclusive hire of The Albion, there is an overall minimum spend on food and beverage starts at £13,000 to £25,000 depending on the time of year (inclusive of £1000 hire fee, VAT and service charge). I hope that this is what you are looking for and please do not hesitate to contact me to arrange a meeting where I would be happy to show you around the venue and discuss your ideas and reception event in further detail. We look forward to hearing from you soon.

Manu Bhatt  
Operations Manager

# À la Carte One

## Starters

Chilled Tomato Gazpacho, Basil Pesto  
Salmon Rillete, Pickled Mooli, Cucumber  
Roasted Duck Breast, Beetroot & Roquefort  
Terrine of Chicken & Celeriac, Apricot Chutney

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## Mains

Roasted Chicken Breast, Olive oil crushed potatoes, Sundried Tomatoes  
Pappardelle Pasta, peas, broad beans, Asparagus, Marjoram  
Pressed Shoulder of Lamb, Creamed Potato, Onions, Anchovies  
Pan Fried Fillet of Salmon, Bois Boudran, Fennel and Dill Salad

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## Desserts

Glazed Lemon Tart  
Eton Mess  
Baked Alaska  
Dark Chocolate Torte, Rum Raisin Ice Cream

**£35 per person**

## À la Carte Two

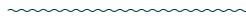
### Starters

Ham Hock terrine, Celeriac, Confit Potatoes, Mustard dressing

Confit Fillet of Salmon, Gooseberries, Beetroot, Keta Caviar

Carpaccio Of Beef, Walnut Puree, Parmesan, Rocket

Green Asparagus, Feta Cheese, Confit Lemon, Mint



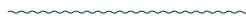
### Mains

Confit Duck Leg, Creamed Potato, Carrots, Gem Lettuce

Roasted Fillet of Cod, Artichokes, Croquette, Baby Spinach

Slow Cooked Pork Belly, Granny Smith Apple, Black Pudding

Saffron & Tomato Risotto



### Desserts

Dark Chocolate Tart, Orange Sorbet

Chilled Coconut Rice pudding, Vanilla Ice Cream

Mango Cheesecake, Yoghurt Sorbet

Yellow Peach Fool

**£45 per person**

## À la Carte Three

### Starters

Hansen and Lydersen Smoked Salmon & Crab Salad, Apple, Fennel  
Rillettes of Duck, Celeriac, Green Beans, Roquefort, Toasted Brioche  
Vichyssoise, Summer Truffle Cream, Poached Quails Egg

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### Mains

Roasted Fillet Of Beef, Dauphinoise Potatoes, Roasted Vegetables  
Pan Fried Fillet Of Seabass, Spring Vegetables, Tarragon  
Grilled Tofu, Peas, Broad Beans, Girolles, Asparagus, Lemon Dressing

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### Desserts

Dark Chocolate Delice, Chocolate Sorbet  
Champagne Poached Strawberries, Confit lemon  
Salted Carmel Tart, Crème Fraiche

**£55 per person**

## **Buffet & Sharing Style**

### **Starters**

Whole side of Gravlax of Salmon, Baked Beetroot  
Cobbled Lane Charcuterie Board, pickles, Chutney, Bread  
Chesses Fondue with Potato Skins  
Thyme Roasted Tomato and Ricotta salad  
Spinach and Pine Nut Quiche  
Moroccan Couscous  
Mushroom & Herb Polenta  
Aubergine Caviar and Black Pepper Tofu  
Courgette and Manouri Fritters With Lemon Salt

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### **Mains**

Squash with ginger and tomatoes, lime yoghurt  
Lamb Tagine  
Pie & Mash  
Roast Sirloin of Beef, Yorkshire Puddings, Red Wine Jus  
Braised Ham Hock, Glazed with Honey and Mustard  
Roasted Leg of Lamb, Mint Sauce  
Whole Roasted Suckling Pig, Granny Smith Apple Sauce.  
Whole Roast Chicken, Sage and Onion Stuffing  
*All the roasts are served with roast potatoes, braised red cabbage,  
broccoli and seasonal root vegetables*

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### **Sharing Desserts**

Sherry Trifle  
Apple and Cinnamon Crumble, Vanilla Custard  
Chocolate and Orange Mousse  
Chocolate and hazelnut tart, salted caramel ice cream  
'Williams' Pear and Thyme Tarte Tatin, Clotted Cream Ice Cream

*Please choose the items from the above menu to be priced up*

## Canapés & Snacks

### Spring – Summer Canapés

Chicken & Peanut Satay, Chilli Dressing  
Salmon Tartlets, Asparagus & Pink Grapefruit  
Soft Boiled Quail Egg, Tartar Sauce  
Devils On Horseback  
Salt Cod & Chorizo Croquette  
Goats Cheese, Watermelon & Sun-dried Tomatoes

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### Autumn – Winter Canapés

Devils On Horseback  
Cheddar Cheese & Walnut Quiche  
Rosemary & Parmesan Arancini  
Salt Cod & chorizo Croquette  
Fish & Chips  
Oxtail Tartlet, Horseradish Creamed Potatoes

*Please choose your selection of 5 Canapés from the above at £12 pounds a person*

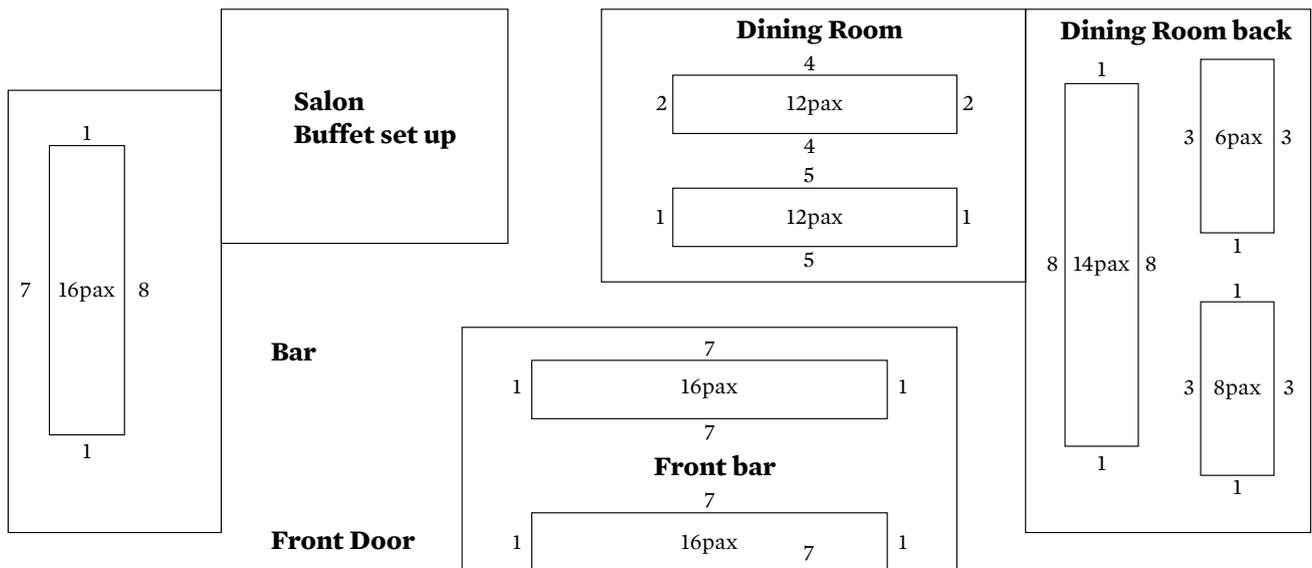
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### Snacks

Black Pudding Scotch Egg  
Warm Sausage Roll  
Fish Goujons  
Hand Cut Chips  
**£3.5 each**

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# Reservation Form

Please sign and email to [bookings@the-albion.co.uk](mailto:bookings@the-albion.co.uk)

YOUR DETAILS: PLEASE CHECK ALL DETAILS ARE CORRECT AND AMEND AS NECESSARY

CONTACT NAME: \_\_\_\_\_ COMPANY: \_\_\_\_\_  
TELEPHONE: \_\_\_\_\_ EMAIL: \_\_\_\_\_  
DATE OF PARTY: \_\_\_\_\_ TIME OF DINING: \_\_\_\_\_ NUMBER IN PARTY: \_\_\_\_\_

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## BOOKING CONDITIONS & INFORMATION

Please ensure that you are aware of the following terms and conditions – these guidelines help us to provide the high standards of service that you and your guests have come to expect:

- \* In order to confirm your booking, we require a non-refundable deposit of 10% of the agreed minimum spend. We cannot accept responsibility for any enquiry that is not confirmed.
  - \* A letter of confirmation will be issued to you by email once we receive your deposit.
  - \* All deposits are redeemable against your final bill on the date of your reservation.
  - \* Cancellation charges apply.
  - \* **Menu pre-orders are required at least 1 month prior to your reservation date.**
  - \* All bills are fully itemised. Two separate bills for food and drink may be requested.
  - \* Bill payment must be settled prior or on the day of the reservation via bank transfer, cash or card.
  - \* If the minimum spend is not met you agree this will go towards a hire fee or alcohol that will be ordered on the day that can be kept for collection
  - \* Guests will be required to vacate the premises 30 minutes after last orders have been called.
  - \* Company cheques can only be accepted if presented 7 days in advance of your reservation date
  - \* Management reserve the right of admission or service
  - \* Management accept no responsibility for loss or damage to personal property whilst on the premises
  - \* A smart casual dress code is encouraged.
  - \* There are no cloakroom facilities
- Most importantly we look forward to welcoming you and hope you have a thoroughly enjoyable wedding
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## PAYMENT DETAILS FOR DEPOSIT

Credit Card (please tick type) Visa \_\_\_\_\_ MasterCard \_\_\_\_\_ Amex \_\_\_\_\_ Debit Card \_\_\_\_\_ (i.e. Connect, Switch, Delta)

My card number is: \_\_\_\_\_

Post code and street number where the card is registered: \_\_\_\_\_

Expiry date: \_\_\_\_\_ Start date: \_\_\_\_\_ Security Code: \_\_\_\_\_

Name & Address of card holder: \_\_\_\_\_

Please charge my account with £ \_\_\_\_\_ Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Cheque Details for Deposit: Cheque enclosed for £ \_\_\_\_\_

Cheques payable to: Elephant Hospitality Ltd.

All correspondence must be sent to: The Albion, Reservations, 10 Thornhill Road, London, N1 1HW

**I have received a copy of the Albion Bookings Terms and Conditions and agree to abide by them.**

Signature of Organiser: \_\_\_\_\_ Date: \_\_\_\_\_