

DALY'S

WINE BAR & DINING ROOM



Celebrate
Christmas
at Daly's

020 7583 4476

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Drinks Packages

If you're looking to complete your booking, why not pre-order one of our drinks packages? Whether you're thinking of bubbles on arrival, wine to accompany your meal, or your own personal oak cask of Negroni, booking your beverage packages in advance means one less thing to think about - you can simply relax and enjoy your choice of drinks.

Alternatively, we can wet your taste buds with our full wine list featuring over 65 premium international wines.

We also offer a cracking selection of 15 different gins, other premium spirits and both traditional and artisan beers, including locally made craft beers from our neighbours at Temple Brew House.

We will have the corks popped and ready for your guests.

Sit back and have fun, we take care of the rest.

Arrival drinks

Chapel Down Three Graces 2011, Kent 12.5%	£8.50
Conti d'Arco Prosecco Brut NV Italy 11%	£5.95
Mulled wine	£5.00
Kir Royale	£8.25
Oak Aged Negroni/Barrel	£9.00/£250.00

Our Favourites

Bubbles	Bottle
Chapel Down Three Graces 2011, Kent 12.5%	£47.50
Chapel Down Brut Rose NV, Kent 12%	£47.50
Conti d'Arco Prosecco Brut NV Italy 11%	£31.50
Bollinger Special Cuvée Brut NV, Reims 12%	£70.00
Whites	
Yealands Estate Sauvignon Blanc 2012, Marlborough 13%	£32.00
Gavi di Gavi, Fontanafredda 2015/16, Piedmont 12.5%	£35.50
Picpoul de Pinet, Domaine Roquemolière, 2013/14, Languedoc 13%	£27.00
Leduc Viognier 2015/16, Languedoc 13%	£24.00
Chablis, Domaine Louise Michel et Fils 2015, Burgundy 12.5%	£42.00
Reds	
Chateau la Croix de Queynac, 2015/16, Bordeaux 13.5%	£27.50
La Mascota Malbec 2014/15, Mendoza 14.5%	£32.00
Bourgogne Pinot Noir, P & L Borgeot 2015, Burgundy 12.5%	£42.00
Rioja Tinto 'Monte Llano', Bodegas Ramon Bilbao 2015, Rioja 13.5%	£24.50
Quinta do Crasto 'Superior', Douro Valley 14.5%	£36.00
Pudding wines	
Muscat de St Jean de Minervois, Domaine Simon 2015, Languedoc 15%	½ bottle £32.00
Taylor's 10 year old Tawny Port NV Oporto 20%	£24.00
Dow's Late Bottle Vintage Port 2011, Oporto 20%	£18.50
Sauternes, Château Petit Vedrines 2014, Bordeaux 13%	£27.50
Bucket of craft beers	£55.20
12 bottles of your own choice from our menu	

Full drinks menu available on request

Christmas Dinner

Why not pre-order some bubbly for your arrival?

Glass of Chapel Down rose or Three Graces £8.50 Supplement

2 Courses £23.95 3 Courses £28.95

Starters

Chestnut soup, toasted seeds, truffle oil (gf) (vv)

Pork & black pudding croquettes, cider velouté

Heritage carrot, celeriac & goat's cheese salad (v) (gf)

Smoked mackerel rilette, caviar, Melba toast

Mains

Roast 'English Rose Bronze' turkey with all the trimmings

Braised top rib of beef, fondant potato, parsnip purée, kale (gf)

Salmon Wellington, spinach, creamed potatoes, savoy cabbage, tomato & dill hollandaise

Spicy pumpkin, lentils, cauliflower couscous & red onion stew, roasted potato, coconut aioli & green herb salad (vv)

Puddings

Christmas pudding & brandy sauce

Walnut whipped ganache, winter berry compote

Eton mess, poached plums, honeycomb, Champagne coulis

Selection of three British cheeses, Daly's chutney & water crackers £3 supplement

Keen's Cheddar (hard), Blacksticks Blue (Scottish), Rosary Ash (English goat)

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Add coffee, tea & mince pies for £2.00 p/p

(v) vegetarian (vv) vegan (gf) gluten free

vegan options available on request

Information on all statutory allergens which may be in our food is available from our staff

Christmas Canapés

For 15 people or more

7 Items £15.50 per head 9 items £19.50 per head

Pork & black pudding sausage rolls

Roasted red pepper hummus, flat bread, avocado salsa (vv)

Turkey, stuffing & cranberry wraps

Potato & cheese croquette, smoked tomato salsa (v)

Daly's Scotch egg

Mini Yorkshire pudding, rare roast beef, rocket & horseradish

Maple & chilli pigs in blankets

Smoked haddock & leek fishcake

Crunchy Brie & cranberry sauce (v)

Crispy fried Cajun squid, lime mayo (gf)

Sweet potato & chickpea falafel, harissa dip (vv) (gf)

Smoked mackerel rillettes, crouton

Teriyaki salmon lollipop (gf)

Smoked chicken, chestnut, celeriac & pomegranate on toast

Mince pie

(v) vegetarian (vv) vegan (gf) gluten free

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Terms and Conditions

Provisional bookings: We are happy to accept provisional bookings, which will only be held for up to 7 days, by which time we must receive your deposit.

Deposits and booking forms: These will be taken as confirmation of your booking and will be held against cancellation, failure to reach minimum spend or damages (see loss or damage). Providing there are no damages to be settled, the deposit will be returned either onto a credit/debit card, in cash or redeemed against your final bill. Deposits may only be paid via credit/debit card or in cash unless otherwise agreed in advance. Deposits are calculated as follows:

- All parties over 10 people require a deposit of £10 per head.
- Both the party booking form and the appropriate deposit must be received by us at least 15 days prior to the event. Failure to do so could result in the loss of the booking.

Whole venue hire: These are subject to an agreed minimum spend. 50% of the minimum spend is required in advance with the outstanding 50% payable on the date of the event. If the agreed minimum spend is not reached the customer is liable for the shortfall.

Cancellation: *Monday to Friday bookings:* For all pre booked events cancelled in writing 7 days or more prior to the event deposit will be refunded in full. For all pre booked events cancelled less than 7 days prior to the event half of your deposit will be forfeit. *Saturday, Sunday and bank holiday bookings:* For all pre booked events cancelled less than 7 days prior to the event half of the deposit will be charge as a penalty. *No show:* In the event of no shows, your full deposit will be forfeit.

Confirmation of numbers: Confirmation of numbers must be made 48 hours prior to the event, in which case we will do our best to accommodate your booking however we cannot guarantee availability for additional numbers. We may not be able to accommodate extra numbers should you neglect to inform us. Please note that areas/tables are reserved accordingly. In the event of reduce numbers you will be charged the food spend per head and shortfall of minimum spend.

Menus and pre-ordering: All the party must choose from one menu unless otherwise agreed. All pre-orders must be confirmed 7 days prior to the event (*there is an order form which will help you with this*).

Loss or damage: We take no responsibility for loss of personal belongings on the premises. In the event of damage to our property, Daly's Wine Bar has the right to obtain an independent quote to assess the cost of the damage. Any deposit left after repairs will be refunded by the same means in which it was paid. In the event of damage being more than the deposit, Daly's Wine Bar has the right to payment in full.

Payments: All accounts are to be paid on the day of the event by cash, credit, or debit card unless otherwise agreed. A discretionary 12.5% service charge will be added to your final bill on the evening.

T&C's agreement: The payment of a deposit and/or confirmation of any booking means you agree to our terms and conditions, bookings are made for specific date, time and area within the premises and are not transferable.