



Baby Shower & Group Celebration Guidelines

Thank you for choosing Angelina's for your special occasion. Whether you are planning an intimate baby shower or a large celebration, we are here to create a memorable experience for you.

Please review our availability, packages, and booking policies below.

1. Availability & Group Sizes

All bookings are allocated a 4-hour reservation period and are subject to availability. Public holidays are excluded.

Medium Groups (10 – 29 Guests) We can accommodate groups of this size within the main restaurant during the following times:

- Monday – Thursday: 9:00am – 2:30pm
- Friday: 9:00am – 4:00pm
- Saturday: 12:30pm – 4:00pm

Large Groups (30+ Guests) – Whole Venue Hire For groups of 30 guests or more, we require a Whole Venue Hire to ensure exclusivity.

- Monday – Thursday: 12:00pm – 4:00pm
 - Friday & Saturday: 12:30pm – 4:00pm
 - Requirement: A minimum charge equivalent to 30 guests applies for venue hire.
-

2. Menu Packages (£35 per person)

Please refer to the full menu details listed below to view the specific dishes available in these packages.

Important: Only one package type can be selected for the entire party. Packages cannot be mixed within a single booking.

Brunch Packages (Available for groups of up to 29 guests only) Service Times: Mon–Thu (9am–2pm), Fri (9am–4pm), Sat (12:30pm–4pm).

- Option A: Prosecco or Non-Alcoholic Brunch Includes one brunch dish + a glass of Prosecco or a Non-Alcoholic Cocktail.
- Option B: Cocktail Selection Brunch Includes one brunch dish + your choice of Cocktail.

Large Group Menu (Required for groups of 30+ / Private Hire)

- Option C: 3-Course Group Lunch & Dinner A set 3-course meal consisting of Starters, Mains, and Desserts.

3. Sunday Special: Sharing Roast

On Sundays, we offer a dedicated dining experience for groups up to 22 guests.

- Price: £38 per person.
 - Menu: A 2-course meal (Mains & Desserts) featuring our popular Sharing Sunday Roast.
 - Please refer to our Sunday Roast menu for specific food details.
-

4. Optional Enhancements

Make your arrival even more special! We can pre-arrange welcome drinks for your entire party to be ready upon arrival.

- Seasonal Fizz Cocktail or Glass of Prosecco: £7.00 per person
 - Non-Alcoholic Cocktail: £4.50 per person
-

5. Important Information

Decorations

- You are welcome to decorate your area. Please request this in advance so we can reserve a time slot prior to your guests' arrival for you to set up.
- Note: All decorations and confetti must be cleared away by the organizer at the end of the reservation.

Pre-Orders & Seating

- Pre-Orders: A food pre-order is required for all groups of 10 guests or more. Choices must be received 5 working days prior to your reservation.
- Table Plan: To ensure smooth service, a table plan is required for all groups of over 10 guests.

Deposits & Cancellation

- Deposits: All group bookings are subject to a booking deposit and cancellation period.
-

We look forward to helping you create an unforgettable experience at Angelina's Restaurant!

Important Information for Our Guests:

A discretionary service charge of 10% will be added to your bill.

All prices displayed include VAT.



Large Group Menu

Choose Three Dish From Each Category

Starters

Fishcake with Citrus Mayo
Ham & Cheese Croquettes
Chicken Satay with Peanut Dipping Sauce
Hummus with Flatbreads
Mediterranean Vegetable Tartlets

Mains

Grilled Salmon with Mustard Sauce
Chicken Chasseur
Roast Seabass Fillet with Gremolata
Beef Lasagne
Beef Bourguignon & Mash Potato
Halloumi Skewers
Cauliflower & Chickpea Tagine

Sides

Mashed Potato
Skinny Fries
Spiced Basmati Rice
Hasselback Potato
Tenderstem Broccoli
Mixed Vegetables
Green Salad

Desserts

Sticky Toffee Pudding - with Toffee Sauce
Chocolate Brownie - with Vanilla Ice Cream
Banana Bread with Maple & Yoghurt
Apple & Custard Tart

Important Information for Our Guests:

Please be aware that some of our dishes may contain nuts and other allergens. Should you have any allergies or dietary requirements, please inform a member of our staff, and we will be delighted to accommodate you.

ANGELINA'S

BREAKFAST

ANGELINA'S BREAKFAST (GFO)

Smashed avocado on sourdough, smoked streaky bacon, chorizo, poached egg, charred cherry tomato & sweet chili jam

FARMERS BREAKFAST (GFO)

Smoked streaky bacon, fried, poached or scrambled eggs, Cumberland sausage, mushrooms, Angelina's hash brown, charred cherry tomato, baked beans & toast

"NEW" POTATO HASH & ITALIAN SAUSAGE

Triple cooked hand cut potato hash, Italian sausage, Fried egg & smoked cheese sauce

FIELD MUSHROOMS (VG, GFO)

Field mushrooms & spinach cooked in fresh herbs on sourdough toast
+ Poached egg + Parmesan

"NEW" CREATE YOUR OWN

4 ITEMS - 6 ITEMS - 8 ITEMS

EGGS

2 Eggs (Poached, Scrambled or Fried)
2 Smoked Streaky Bacon
1 Sausage
Chorizo
Black Pudding
Baked Beans
6 Grilled Cherry Tomatoes
Sautéed Spinach
Smashed Avocado
Sautéed Mushrooms
Hash Brown
1 Pancake

Toast

Sourdough Bread
Farmhouse White
English Muffin
Gluten Free Sourdough

Others

Hollandaise Sauce
Smoked Cheese Sauce
Seasonal Fruit

Cheese

Grilled Halloumi
Feta Cheese

ENGLISH MUFFIN

Toasted muffin, Cacklebean Farm poached eggs & smoked paprika hollandaise
Eggs Benedict (Smoked Bacon or Ham)
Eggs Royale (Salmon)
Eggs Florentine (Spinach)

EGGS ON TOAST (V, GFO)

Scrambled, poached or fried Cacklebean Farm eggs on sourdough toast
+ Halloumi + Smoked bacon

SHAKSHUKA BAKED EGGS (SPICY - MILD) (V, GFO)

Red peppers & tomatoes seasoned in cumin, smoked paprika, cayenne, spinach leaves, eggs baked in or poached, focaccia
+ Feta + Kent potato hash & Parmesan

SALT BEEF & FOCACCIA (GFO)

Slow cooked pulled salt beef on homemade focaccia, fried or poached egg, piccalilli salad

"NEW" TURKISH EGGS (SPICY - MILD) (V, VGO, GFO)

Poached eggs, garlic & dill yoghurt, hot honey chilli butter, served with homemade focaccia

"NEW" BURRATA & PROSCIUTTO (GFO)

Marinated tomato, green pesto, Burrata, Prosciutto on homemade focaccia bread
+ Poached egg

SWEET & SAVOURY

FRENCH TOAST (V)

PANCAKES (V)

WAFFLE (V)

PICK A TOPPING
FROM THE 4 BELOW

Apple & Cinnamon Crumble

Caramelised Apple, Apple Sauce, Cinnamon Crumble, Clotted Cream

Sweet & Savoury

Bacon, Breaded Chicken, Fried Egg & Maple

Banana, Nutella & Biscoff

Caramelised Banana, Nutella & Biscoff Sauce, Biscoff Crumb, Vanilla Ice Cream

Seasonal Fruit & Maple Syrup

Fresh Cut Seasonal Fruit, Yoghurt, Compote & Maple Syrup

"New" Granola Bowl (V, GF)

Homemade roasted nutty granola with Greek yogurt, fresh strawberry & mango

Banana Bread (V, VGO)

Toasted with butter, served with yogurt crushed pistachios & maple syrup

BRUNCH

Grilled Chicken

Avocado, Pesto, Focaccia

Pulled BBQ Beef

Slaw, Soft Bun

Roast Mediterranean Veg

Grilled Halloumi, Sourdough

Salad Bowl

Avocado, Tomato, Cucumber, Carrot, Red Pepper, House Dressing

Add: Salmon Fillet

Chicken
Halloumi

FOOD ALLERGY NOTICE

Please speak with a member of our team about any allergies or dietary requirements

A discretionary service charge of 10% will be added to your bill. All prices include VAT.

(v) vegetarian - (vg) vegan - (gf) gluten-free - (gfo) gluten-free option

Angelina's Restaurant

Booking Terms & Conditions

Thank you for choosing Angelina's Restaurant for your dining experience. To ensure the best possible service and manage our availability fairly for all guests, please review our booking terms and conditions below.

General Booking Information:

- All bookings are subject to availability.
- By making a reservation with Angelina's Restaurant, you agree to the terms and conditions outlined herein.

Card Details & Booking Security:

To secure your reservation, we require valid card details.

- By providing your card details, you authorize Angelina's Restaurant to hold your booking securely.
- Your card details are held for the purpose of enforcing our No-Show and Cancellation Policies, as detailed below.

No-Show & Guest Number Policy:

- **Standard Bookings (Under 10 Guests):** If you do not arrive for your booking, or significantly reduce your guest numbers without prior notification, a charge of £10 per person will be applied to the card provided.
- **Large Bookings (10 or More Guests):** For bookings of 10 or more guests, a **£10 per guest deposit** is required at the time of booking. This deposit will be retained if there is a no-show or significant reduction in guest numbers without sufficient notice.

This policy helps us manage our tables efficiently and ensure availability for all our customers.

Cancellation Policy:

To avoid charges, please adhere to the following cancellation notice periods:

- **For Bookings of 2-10 People:** Please cancel or amend guest numbers at least **24 hours** before your scheduled reservation time. Cancellations or changes made within this period will be free of charge.
- **For Bookings of 10+ People, Private Dining, and Full Venue Bookings:** We require a minimum of **72 hours' notice** for cancellations or reductions in guest numbers.

Your agreement:

By providing your card details and confirming your booking, you acknowledge and agree to these terms and conditions.