


— HMS VICTORY —
THE LORD NELSON
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The Lord Nelson Private Hire

Contact Information:

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Thank you for your interest in holding your event with us at The Lord Nelson.

Our brochure is intended for the hire of the entire pub.

The following is what we can offer including buffet menu, set course menu & drinks packages

For queries & reservation enquires, please email us at Innspirepubcompany@gmail.com
or give us a call on 0208 644 2479

Terms & Conditions for bookings available on the final page

The entire pub is available for your special occasion, seating up to 80 people across two sections of the pub, 60 in the restaurant area, & 20 more in the bar area. More guests can be accommodated for standing space, with a total capacity of 200 people.

This hire is only available for all day hire. The minimum spend required is outlined below for the entire pub & is made up of all that is consumed during the event.

Monday (12pm -11pm): £2500

Tuesday (12pm -11pm): 2500

Wednesday (12pm - 11pm): £2500

Thursday (12pm - 11pm): £3000

Friday (12pm - 12am): £6000

Saturday (12pm - 12am): £6000

Sunday (12pm - 10pm): £3000

*Please note a 12.5% service charge is not included in the minimum spend

2/3 course meal & a glass of Prosecco (Private Hire)

2 course - £25 pp, Starter + Main / Main + Dessert

3 course - £30 pp Starter + Main + Dessert

Starters:

Prawn Cocktail

King Prawns tossed in Marie Rose sauce, served on a bed of lettuce, topped with paprika, & garnished with Lemon

Patatas Bravas (vg) (gf)

Fried Potatoes, tossed in a rich salsa topped with vegan mayonnaise

Houmous, Olives & flatbread (vg)

Houmous, served with mixed olives & sliced flat bread

Pan-Fried Halloumi (gf)

Halloumi pan fried in sesame oil, topped with honey & sesame seeds, garnished with mixed leaf

Mains:

Hand Battered Fish & Chips

Hand battered cod, served with your choice of chunky chips or skin on fries, peas & tartare sauce

Gammon, Egg & Chips (gf)

Chargrilled d-cut Gammon, served with your choice of chunky chips or skin on fries, chargrilled pineapple, & peas

Steak & Chips

Chargrilled hand cut sirloin steak, Served with your choice of chunky chips or skin on fries, chargrilled half tomato, peas & a small side salad.
add Peppercorn sauce or Blue cheese sauce for an extra £2

Steak & Ale Pie

Steak & Ale Pie, served with your choice of chunky chips, skin on fries or mash potato, served with peas & gravy

Chicken & Mushroom Pie

Chicken & Mushroom pie, served with your choice of chunky chips, skin on fries or mash potato, served with peas & gravy

Mushroom Bourguignon Pie (vg) (gf)

Mushroom Bourguignon pie, served with your choice of chunky chips, skin on fries or mash potato, served with peas & gravy

Steak & Kidney Pudding

Steak & Kidney Pudding, served with your choice of chunky chips, skin on fries or mash potato, served with peas & gravy

Home made Mac 'n' Cheese (v)

Homemade Mac 'n' Cheese, topped with spring onions, served with garlic bread & a small side salad

Cheese & Bacon Burger

Choose between beef or southern fried chicken, built on a bun with lettuce, tomato & red onion, served with your choice of chunky chips or skin on fries & Garlic Mayo

Desserts:

Warm Chocolate Fudge Cake (v)

Warm Chocolate fudge cake, served with dairy free custard or ice-cream, topped with icing sugar & mint

Apple Crumble (v)

Apple Crumble, served with dairy free custard or ice-cream, topped with icing sugar & mint

New York Cheesecake (v) (gf)

New York style cheesecake, topped with strawberry sauce & served with ice-cream

Eton Mess Sundae (gf)

Meringue pieced, strawberry sauce, strawberries, ice-cream & whipped cream

Buffet Menu (Private Hire)

£20 per person

BBQ Chicken Wings

Chicken Wings tossed in BBQ Sauce, topped with mixed chillies & spring onion

Crispy Tempura Prawns

Crispy tempura prawns, topped with Sweet chilli sauce, mixed chillies & spring onion

Houmous & Flatbread

Houmous served with mixed olives & sliced flatbread

Patatas Bravas

Fried Potatoes, tossed in a rich Salsa & topped with vegan mayonnaise

Skin on Fries

Deep fried, crispy skin on fries

Garlic Bread

Sliced baguette topped with a garlic & herb butter

Salad

Mixed leaf salad, with tomatoes, peppers, cucumber & red onion, served with a buttermilk ranch dressing on the side

Nachos

Nacho's topped with a cheese sauce, salsa, guacamole, sour cream & jalapenos

Crispy Chicken Wraps

wrap filled with southern fried chicken goujons, mixed leaf, grated cheese & mayonnaise

Houmous, Tomato & Cucumber Wraps

wrap filled with houmous, mixed leaf, tomato, spring onion & cucumber

Cheese Beef Burger sliders

Cheese beef burger sliders, built on a bun with burger sauce, lettuce, tomato & red onions

Vegan Burger Sliders

Plant based burger, built on a bun with vegan mayonnaise, lettuce, tomato & red onion

Drinks Packages

Beer Package: 6 bottles for £28

Peroni | Birra Moretti | Corona | Desperado | Tiger | Sol

Cider Package 6 Bottles for £30

Old Mout Kiwi & Lime | Old Mout Berries & Cherries
Old Mout Pineapple & Raspberry | Old Mout Mango & Passionfruit

Ale Package: 6 bottles for £26

New Castle Brown | Trooper

Standard Wine Package: 3 bottles for £45

El Velero White | El Velero Red | El Velero Rose

Premium Wine Package: 3 bottles for £60

Corte Vigna Merlot | Tekena Cabernet Sauvignon | Berri Estates Shiraz
Corte Vigna Pinot | Petal & Stem Sauvignon | Berri Estates chardonnay
Corte Vigna Pinot Blush | Wicked Lady White Zinfandel

Prosecco Package: 3 for £60

Da Luca Prosecco

Champagne Package 3 for £120

Lanson Black

Booking Procedure & Cancellation Policy

To book for a venue hire, please email Lordnelson.innspirepubco@gmail.com or call 0208 644 2479 with the estimated group size, name & date of preference.

We will require your final guest numbers, allergy / dietary requirements & pre-order for set menu at least 14 days before the date of your reservation.

To confirm your booking we ask for a deposit of £500 on acceptance of the booking, And the remainder of the minimum spend to be sent at least 14 days prior to the event. This can be arranged with a payment link via email upon emailing your reservation request.

Both deposits will then be removed from the total bill at the end of your event. Your initial £500 deposit will be non-refundable if the cancellation is within 7 days of your event.

The rest of the minimum spend deposit will be refunded.

Should your numbers reduce, nothing is charged for changes made more than 48 hours before the date of the booking. Half the price of the set menu / buffet is charged for cancellations made less than 48 hours prior to the date of the booking & full price of the set menu / buffet is charged for cancellations or no-shows on the day of the booking.

a 12.5% discretionary service charge will be added to the final bill.