
THE ANGLERS

Functions and events

About us

Located on the Thames, a stone's throw from Teddington lock, the Anglers has existed since the mid 18th century. The place was (and still is) popular among the local fishermen, who would spend hours on the river bank.

Our private function room can accommodate 45 people. It is the perfect place to hold meetings, away days, training courses, parties, special occasions, lunches and dinners.

We can incorporate our outdoor space into your event and have our own landing stage should you wish to arrive by boat! Our pretty, vibrant riverside setting makes us a cracking choice for any event you have in mind.



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

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The Cooper room

Our main function space, great for private gatherings. We can arrange a sit-down meal or host a buffet with a range of options from the in house kitchen. Perfect for parties, christenings and meetings.

Maximum capacity: 45 (30 seated)

Available for hire 10am to 11pm

The Snug

A cosy section of the pub, ideal for a small gathering or party. Set with a sofa and a few chairs there is plenty of space and the bar is just a stone's throw away!

Maximum capacity: 25

Available: 10am to 11pm

(except weekends)

The Garden

Our huge garden houses a Bar and Kitchen. Reserve an area and enjoy the great British weather!

Our BBQ menus are recommended to accompany any summertime get together!

Maximum capacity: 100

Available: 10am to 10pm



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Buffet Menu

3 Items For £10.00

5 Items For £15.00

7 Items For £20.00

Minimum 3 Options

Chalcroft Farm beef slider, cholla bun, gem lettuce

Lamb koftas, minted yoghurt

Cornish Orchard sausage roll

Honey & soy glazed chicken wings

Mini fish & chips

Mini tea & hop smoked haddock & leek fishcakes

Salt & pepper calamari, smoked paprika aioli

Grilled halloumi & courgette slider, cholla bun

Falafel & minted yoghurt

Paul's chocolate brownie

Vintage Ale sticky toffee pudding



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Hot Fork Buffet

£16.00 Per Head

CHOOSE 2

Mushroom & Spinach Lasagne

Yassa spiced chicken thighs

Tea & Hop smoked fishcakes

Grilled halloumi & red pepper kebabs

Beef Lasagne

Chicken Tikka Masala

CHOOSE 1

Rice

Fries

CHOOSE 2

New Potato, Chive & Mayonnaise Salad

Mixed Garden Salad, French Dressing

House Slaw

Panzanella

Fatoush

Selection Of Bertinet Breads



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Sandwich Buffet

Sandwich Selection £6.00 Per Person

Black cab ham, English mustard, tomato & gem lettuce

Grilled chicken, crispy bacon, lettuce, tomato & mayonnaise

Prawn marie rose, gem lettuce

Beetroot, herb cream & wild rocket

Buffalo mozzarella, beef tomato & pesto

ADD THE FOLLOWING FOR £2.00 EXTRA EACH

New Potato, Chive & Mayonnaise Salad

Mixed Garden Salad, French Dressing

House Slaw

Panzanella Salad

Fatoush Salad

Selection Of Bertinet Breads

French Fries

Tea or coffee with biscuits



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BBQ Buffet

£20.00 Per Head

PICK 2

Chalcroft Farm Beef Burger, Cholla Bun
Bbq Pork Ribs, (From Buffet)
Bratwurst, Soft Roll

PICK 3

New Potato, Chive & Mayonnaise Salad
Mixed Garden Salad, French Dressing
House Slaw - Panzanella - Fatoush
Selection Of Bertinet Breads

Hog Roast

£15.00 Per Head
(Minimum Required 60)

PICK 3

New Potato, Chive & Mayonnaise Salad
Mixed Garden Salad, French Dressing
House Slaw - Panzanella
Fatoush - Selection Of Bertinet Breads



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SIT DOWN MEAL PACKAGE 1

£40.00pp

Package Includes The Following

3 Course meal-

Half A Bottle Of House Wine Red Or White

A Glass Of Prosecco 125ml on arrival

STARTERS

Ham Hock Terrine, piccalilli & granary toast
Curried Sweet Potato Soup, coriander crème fraîche
London Porter Smoked Salmon, dill & fennel salad,
sourdough

MAINS

Roast Cod, Braised Lentils, spinach & salsa verde
Pan Fried Corn-Fed Chicken, sautéed new potatoes, savoy
cabbage, smoked bacon, tarragon sauce
Butternut Squash Tart Tatin, goats' cheese & hazelnut

PUDDINGS

Lemon Posset, homemade shortbread
Paul's Chocolate Brownie, vanilla ice cream
British Cheeses, biscuits, chutney



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SIT DOWN MEAL PACKAGE 2

3 courses (no drinks included) £30.00pp

STARTERS

Goat's cheese & caramelised red onion tart

baby leaves, balsamic reduction

Cornish Orchard cured & smoked sea trout

celeriac remoulade, apple jelly

Game terrine, plum & ginger chutney, toast

Puree of English pea soup, fresh bread

MAINS

Braised lamb shank, mash, chard & red currant gravy

Chicken breast, buttered new potatoes, spinach, wild mushrooms & white wine sauce

Chestnut & celeriac gnocchi, celeriac puree, sage, kale

Pan fried salmon, fennel, baby beets, dill vinaigrette

PUDDINGS

Apple tart tatin, blackberry puree, cinnamon ice cream

Paul's chocolate brownie,

salted caramel ice cream & peanuts

Vintage Ale sticky toffee pudding, vanilla ice cream

Selection of British cheeses, crackers, celery sticks, grapes, apple & ale chutney



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DAY DELEGATE RATE

£30 pp (Includes Room Hire – minimum 10 people)

Package Includes The Following

AM - Tea/Coffee mini Danish on arrival – Can be upgraded to bacon sandwich for additional £3 per person

Lunch - Tea & Coffee, Sandwich Buffet served in the room

**Black cab ham, English mustard, tomato & gem lettuce
Grilled chicken, crispy bacon, lettuce, tomato & mayonnaise
Prawn marie rose, gem lettuce
Beetroot, herb cream & wild rocket
Buffalo mozzarella, beef tomato & pesto**

**Mixed Garden Salad, French Dressing
House Slaw - French Fries**

PM - Afternoon Tea & Coffee with cake
ALL DAY- Water & cordial on tables
Fresh fruit bowl

TV with HDMI Flipchart & Markers



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Booking Terms and conditions

Our Hours

All customers must comply with the statutory laws relating to the service of liquor and provision of entertainment. The bar will close at 11pm Monday to Saturday and 10:30pm Sundays. Once the bar closes guests will have 20 minutes of drinking-up time before glasses are collected and guests are asked to leave.

Access to any area in the pub is available from 10 am on the day of the booking, however some area may be in use in the prior to a booking so please enquire about access for later bookings

Provisional bookings

Provisional bookings can be made without obligation or charge and are held for 48 hours. Should you not reply within the 48hr period or we are unable to make contact with you, we shall presume that the provisional booking is no longer required and the date shall be made available to others.

Deposits and Area hire

We require a £60 deposit for the use of an area to be paid a minimum of 4 weeks in advance. Until the deposit is received the booking is considered provisional and not guaranteed.

This deposit is then held as a guarantee until the event where it can either be used against the cost of area hire or redeemed against the final bill.



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Area hire is charged on all functions that require the use of any of the areas within the pub. This covers the cost of cleaning and preparing the area for use, the use of extra staff and crockery for the day.

Deposits can be made over the phone by card or in person by either card or cash. BACS transfers can be made by arrangement; however these can take up to a month to process so please leave ample time.

Pre orders

Pre orders must be made 7 days prior to the booking in order for the relevant stocks and staff to be prepared. We cannot guarantee any orders that are made without this notice.

We can provide advice on dietary and allergen concerns upon request, however please be aware that while a dish may not contain a specific allergen due to the large number of ingredients used in the kitchen we cannot guarantee any dish is free from cross-contamination.



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