



FESTIVE FEASTING

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FEASTING MENU ONE

SERVED FAMILY STYLE

68 PER PERSON

Warm Coomebshead Farm Sourdough, Butter, Sea Salt

TO START

Duck Liver Parfait, Mulled Pears, Warm Spiced Milk Buns
Salt Baked Beets & Carrots, Gorgonzola, Hazelnuts, Winter Leaves,
Caramelised Orange

MAIN EVENT

Norfolk Bronze, Sage & Onion Sourdough Stuffing,
Middle White Pigs in a Blanket, Bread Sauce, Turkey Gravy

Root Vegetable & Truffle Honey Pithivier, Truffle Gravy

Salmon, Fennel, Braised Cannellini, Rosemary,
Roasted Chilli

Roasted Potatoes | Seasonal Winter Greens, Sprouts & Pancetta

PUDDING

Christmas Pudding, Brandy Sauce
Cubitt House Mont Blanc, Chocolate Sauce

[Click for Calories](#)

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All prices include VAT. A discretionary 15% service charge is added to your bill. Allergies? Please tell us. Please note we are a cashless venue



FEASTING MENU TWO

SERVED FAMILY STYLE

95 PER PERSON

Warm Coomebshead Farm Sourdough, Butter, Sea Salt



TO START

Baked Hand Dived Scallops, Montgomery Cheddar, Cream Gratin
Fried Burrata, Winter Leaves, Citrus Honey Vinaigrette, Toasted Chestnuts

MAIN EVENT

Angus Beef & Wild Mushroom Wellington,
Celeriac & Carrots in Hay, Sticky Red Cabbage, Madeira Sauce
Roast Delicia Pumpkin Risotto, Toasted Pine Nuts,
Winter Herb Gremolata, Lemon
Islay Turbot, Brown Crab, Vermouth Sauce,
Caramelised Fennel




Roast Potatoes | Seasonal Winter Greens, Sprouts & Pancetta
Winter Truffle, Clotted Cream Mash

PUDDING

Christmas Pudding, Brandy Sauce
Black Forest Pavlova



FESTIVE BOLT ONS



Hand Carved Cubitt Cure Salmon, Neal's Yard Crème Fraîche,
Bread & Butter Pickles, Rye *25 serves three to four*

Seasonal Seafood Platter *25 per person*
North Atlantic Prawns, Cornish Crab, Lobster, Mussels, Rock or Native Oysters and Aioli

Neal's Yard Cheese Board, Boozy Fruit Chutney *75 serves four to six*

Seasonal Petit Fours *4.5*

Warm Mince Pies, Brandy Cream *6*



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