

SAMPLE FEASTING MENU ONE

Festive

72 per person

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Sugar Pit Pork Ribs, Apple, Celeriac & Kohlrabi Slaw Cubitt House Smoked Salmon, Dill Crème Fraîche, Cracker Bread Fried Tunworth, Cranberry Ketchup

MAIN EVENT

Roast Bronze Turkey, Pigs in Blankets, Chestnut & Sage Stuffing Halibut, Dorset Clams, Parsley Butter *Individually plated option for vegetarian guests:* Celeriac, Beetroot & Montgomery Cheddar Pie, Black Truffle Cream

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Sprouts & Chestnuts

SWEET THINGS

Amedei Chocolate Mousse, Honeycomb, Hazelnuts Doughnuts, Clementine Curd

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CUBITT HOUSE[®] London Pubs



SAMPLE FEASTING MENU TWO

Festive

95 per person

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

TO START

Venison Carpaccio, Black Garlic, Pickled Chestnut Mushrooms, Spenwood Baked Scallops, Samphire, Garlic Butter Fried Tunworth, Cranberry Ketchup

MAIN EVENT

(please choose one option)

Whole Roast Goose, Bramley Apple Stuffing or Rib of Beef, Yorkshire Puddings, Madeira Gravy or Whole Baked Turbot, Brown Shrimps, Shellfish Sauce, Lobster Aïoli *Individually plated option for vegetarian guests:* Celeriac, Beetroot & Montgomery Cheddar Pie, Black Truffle Cream

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Sprouts & Chestnuts

SWEET THINGS

Black Forest Gateau, Neal's Yard Pouring Cream Doughnuts, Clementine Curd

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SAMPLE THE FULL FESTIVE FEAST

Festive

200 per person

Includes:

Festive Cocktail served on arrival

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine per person

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt, DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza, SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines, doisy-védrines, sauternes, bordeaux, france

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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SAMPLE THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival Chestnut Wellington, Chop Sauce Steak Tartare, Truffle Mayonnaise, Seeded Cracker

Served family style

Coombeshead Sourdough, Whipped Dorset Clotted Cream Butter

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TO START

Venison Carpaccio, Black Garlic, Pickled Chestnut Mushrooms, Spenwood Baked Scallops, Samphire, Garlic Butter Fried Tunworth, Cranberry Ketchup

MAIN EVENT

(please choose one option)

Whole Roast Goose, Bramley Apple Stuffing or Rib of Beef, Yorkshire Puddings, Madeira Gravy or Whole Baked Turbot, Brown Shrimps, Shellfish Sauce, Lobster Aïoli *Individually plated option for vegetarian guests:* Celeriac, Beetroot & Montgomery Cheddar Pie, Black Truffle Cream

Roast Potatoes | Maple Glazed Carrots | Braised Red Cabbage | Sprouts & Chestnuts

SWEET THINGS

Black Forest Gateau, Neal's Yard Pouring Cream Doughnuts, Clementine Curd Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

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