



# **FESTIVE BROCHURE**

**THE GRAZING GOAT**

**PART OF THE CUBITT HOUSE® FAMILY**



## A VERY CUBITT CHRISTMAS

Whether you're planning a Christmas work party at the local pub, treating your nearest and dearest to a festive feast, or arranging frivolities with friends, Cubitt House has just the spot for you. Our London pubs boast unique, intimate spaces perfect for your holiday cheer—from cosy corners with roaring fires to speakeasy cocktail bars and the most splendid private dining rooms in central London. Let us make your festive season truly special.







## FESTIVE FEASTS

We're all about bringing the best of British to your festive table, with a little help from our local suppliers. Our chefs at Cubitt House have been busy whipping up a festive menu that's bursting with the finest seasonal ingredients, so you can enjoy a true festive farm-to-fork feast. After all, there's no better way to celebrate Christmas with family and friends than by tucking into traditional festive dishes and treats made with the very best Britain has to offer. So, come hungry and ready to indulge—we've got your festive cravings covered.







## FEASTING MENU ONE

*Festive*

**72** per person

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

### TO START

Duck Liver Parfait, Shallot Jam, Sourdough  
Cured Chalk Stream Trout, Fennel, Pomegranate, Dill  
Roast Beetroots, Fresh Figs, Sour Cherry Molasses

### MAIN EVENT

Baked Brixham Cod, Jerusalem Artichokes, Crab Sauce  
Roast Bronze Turkey, Pigs in Blankets, Chestnut Stuffing, Bread Sauce

*Individually plated option for vegetarian guests:*

Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts  
Braised Red Cabbage | Maple Glazed Carrots & Parsnips

### SWEET THINGS

Flourless Chocolate Cake, Hazelnut Ice Cream  
Amedei Chocolate Truffles

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## THE GRAZING GOAT

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



## FEASTING MENU TWO

*Festive*

**95** per person

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

### TO START

Beef Tartare, Confit Egg Yolk, Pecorino, Dripping Toast  
Pan-Seared Scallop, Bacon Jam, Lemon & Parsley Butter  
Burrata, Winter Leaves, Candied Kumquats, Citrus Honey Dressing

### MAIN EVENT

*(please choose one option)*

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel  
or

WBaked Whole Turbot, Clams, Samphire, Saffron Sauce

*Individually plated option for vegetarian guests:*

Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts  
Maple Glazed Carrots & Parsnips

### SWEET THINGS

Chocolate & Chestnut Yule Log  
Chocolate Truffles

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## THE FULL FESTIVE FEAST

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 Védrières,  
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

*with pudding*

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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## THE FULL FESTIVE FEAST FEASTING MENU

*Canapés on arrival*

*Artichoke Fritters, Vegan Truffle Mayonnaise  
Steak Tartare, Cured Egg Yolk, Truffle Mayonnaise, Beef-Fat Brioche*

*Served family style*

*Coombeshead Sourdough, Salted Keen's Butter*

### TO START

Beef Tartare, Confit Egg Yolk, Pecorino, Dripping Toast  
Pan-Seared Scallop, Bacon Jam, Lemon & Parsley Butter  
Burrata, Winter Leaves, Candied Kumquats, Citrus Honey Dressing

### MAIN EVENT

*(please choose one option)*

Slow Roasted Suckling Pig, Cavolo Nero, Roasted Figs, Fennel

*or*

WBaked Whole Turbot, Clams, Samphire, Saffron Sauce

*Individually plated option for vegetarian guests:*

Baked Conchiglioni, Pumpkin, Saffron, Walnuts

Beef-Fat/Veg Roast Potatoes | Brussel Sprouts, Bacon, Chestnuts

Maple Glazed Carrots & Parsnips

### SWEET THINGS

Chocolate & Chestnut Yule Log

Chocolate Truffles

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

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## FESTIVE CANAPÉS & SNACKS

### CANAPÉS

*Priced per item, minimum order of 10 per item*

Crispy Cod Cheeks, Curried Mayonnaise 3.5  
Artichoke Fritters, Vegan Truffle Mayonnaise 3.5

Pigs in Blanket Sausage Rolls, Pub Sauce 4  
Radicchio, Poached Pear, Hazelnuts 4

Beef Shin Croquettes, Pecorino 4.5  
Duck Liver Parfait, Shallot Jam, Sourdough 4.5  
Date, Gorgonzola & Walnuts Croquettes 4.5  
Baked Figs, Ewe's Cheese, Filo Pastry, Honey 4.5

Steak Tartare, Cured Egg Yolk, Truffle Mayonnaise, Beef-Fat Brioche 5  
Cured Trout, Fennel, Pomegranate, Dill 5  
Lobster Thermidor Vol Au Vent 5  
Smoked Anchovies, Confit Tomatoes, Pickled Shallots, Focaccia 5

Apple Pie, Salted Caramel & Pecans 3.5  
Amedei Chocolate Truffles 3.5

### SNACKS

*Minimum order of 10*

Panelle, Salsa Verde 6  
Honey Glazed Parsnip & Parmesan Fritters 8  
Scotch Egg, Pub Sauce 8.5  
Vegan Nduja & Cheese Sliders 9  
Angus Beef & Montgomery Sliders 10  
Turkey & Smoked Bacon Sliders 10  
Mince Pies, Brandy Cream 4.5

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## BOLT - ONS

Hand-Carved Cubitt House Cured Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles,  
Guinness Soda Bread 75 serves three to four

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf 75 serves four to six

Christmas Pudding, Brandy Cream 40 serves six to eight

Mince Pies, Brandy Cream 4.5 per piece

Seasonal Petit Fours 4.5 per piece

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## CHEERS TO THAT

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits. Whatever your favourite tipple, we'll ensure there's plenty of festive cheer to go around.



## WINE PACKAGES

*Available for bookings in the festive period, pre-booked in advance at selected pubs.*

### CHAMPAGNE & SPARKLING

Case of 6 Coates & Seely Britagne Brut Reserve

Case of 6 Coates & Seely Britagne Rosé

Case of 6 Charles Heidsieck Brut Réserve

### WHITE WINE

Case of 6 Picpoul de Pinet

### ROSÉ

Case of 6 Maison Cubitt Rosé

### RED WINE

Case of 6 Mendoza Malbec

Case of 6 Chateau Greysac

Case of 6 Bourgogne Rouge Cote d'Or

### MAGNUM PACKAGE

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

### NON-ALCOHOLIC

NV Rosé, Wild Idol, Rheinhessen

NV White N° 2, Oddbird, Alsace

2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

**SAMPLE MENU**

## BEER PACKAGES

*Available for bookings in the festive period, pre-booked in advance at selected pubs.*

### BEER

20 Bottles and Cans of Mixed Craft Beverage

### LOW & NO

10 Bottles and Cans of Low & Non-Alcoholic Beers

### PREMIUM LARGER

20 Bottles of Stiegl or Freedom Larger

## FESTIVE DRINKS

### MULLED WINE

Mulled Wine Kettle

### FESTIVE TIRAMISU SHOTS

CAZCABEL COFFEE TEQUILA LIQUEUR

TOSOLINI AMARETTO SALIZA | BAILEYS IRISH CREAM

Single Shot

Bottle (500ml)

*Up to 10 servings*

**SAMPLE MENU**





# THE GRAZING GOAT

Located close to Oxford Street and Marble Arch, in the quiet back streets of Marylebone Village. The smartly decorated pub boasts large sash windows, open fireplaces, detailed panelling and a solid oak ground floor bar as well as eight boutique bedrooms for the ultimate London Christmas getaway.

6 NEW QUEBEC STREET, MARYLEBONE, LONDON W1H 7RQ  
020 7730 6064 | @THEGRAZINGGOATW1

[cubitthouse.co.uk/the-grazing-goat](http://cubitthouse.co.uk/the-grazing-goat)  
[events@thegrazinggoat.co.uk](mailto:events@thegrazinggoat.co.uk)





*The First Floor Restaurant Exclusive*

## FIRST FLOOR EXCLUSIVE

Tastefully decorated with large sash windows and an open fireplace, The First Floor Restaurant can be exclusively hired for private events and dining this Christmas.

- Seated, up to 70 guests
- ◆ Drinks & canapés, up to 100 guests
- Audio & Video capabilities



## THE FRONT DINING ROOM

Curtained off from the restaurant and bathed in natural light from the sash windows that span the width of the building, the front dining room provides an intimate, private space for Christmas gatherings in Marylebone.

- Seated, up to 35 guests

## THE BACK DINING ROOM

Curtained off from the front section, The Back Dining Room provides a truly relaxed setting for all feasting needs this Christmas, with sash windows, an atrium ceiling, and cosy, open fireplace.

- Seated, up to 45 guests



*The Front Dining Room*

*The Back Dining Room*





# LET'S CELEBRATE TOGETHER

Give our friendly events team a shout, and one of our event managers will be in touch to help you plan your event, from start to finish to make it a celebration to remember.

[events@thegrazinggoat.co.uk](mailto:events@thegrazinggoat.co.uk)







# CUBITT *London Pubs* HOUSE®

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