



FESTIVE BROCHURE

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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, Whipped Dorset Clotted Cream Butter

TO START

Sugar Pit Pork Ribs, Apple, Celeriac & Kohlrabi Slaw
Severn & Wye Smoked Salmon, Crème Fraîche, Pickles, 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

@CUBITTHOUSE

CUBITT HOUSE®
London Pubs

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

SAMPLE MENU



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 Aioli

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 MENU



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 Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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SAMPLE MENU



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

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 Aioli

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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SAMPLE MENU



FESTIVE CANAPÉS & SNACKS

CANAPÉS

Priced per item, minimum order of 10 per item

Pressed Duck Leg Terrine, Apple & Walnut Ketchup, Brioche 4
Chestnut Wellington, Chop Sauce 4
Golden Beetroot Hummus, Pomegranate,
Pickled Onion, Charcoal Cracker 4
Welsh Rarebit Fritters, Truffle Aioli 4
Wild Mushroom & Celeriac Vol Au Vent 4

Venison Sausage Roll, Chop Sauce 4.5
Steak Tartare, Truffle Mayonnaise, Seeded Cracker 4.5
Severn & Wye Smoked Salmon, Choux Bun, Cucumber, Dill 4.5

Red Prawn, Preserved Lemon, Green Sauce 5
Roast Monkfish, Hash Brown, Béarnaise 5

Amedei Chocolate & Peanut Butter Brownies 3.5
Mini Clementine Curd Tarts, Brown Sugar Meringue 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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SAMPLE MENU

BOLT - ONS

Severn & Wye Smoked Salmon, Neals 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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SAMPLE MENU



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 tippie, 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 and Seely Britagne Brut Reserve 488

Case of 6 Coates and Seely Britagne Rosé 524

Case of 6 Charles Heidsieck Brut Réserve 585

WHITE WINE

Case of 6 Picpoul de Pinet 260

Case of 6 Gavi di Gavi Lugarara 330

Case of 6 Chablis 385

ROSÉ

Case of 6 Maison Cubitt Rosé 308

RED WINE

Case of 6 Mendoza Malbec 250

Case of 6 Chateau Greysac 365

Case of 6 Bourgogne Rouge Cote d'Or 470

MAGNUM PACKAGE 520

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

NON-ALCOHOLIC 115

NV Rosé, Wild Idol, Rheinhessen

NV White N° 2, Oddbird, Alsace

2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

BEER PACKAGES

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

BEER 150

20 Bottles and Cans of Mixed Craft Beverage

LOW & NO 70

10 Bottles and Cans of Low & Non-Alcoholic Beers

PREMIUM LARGER 130

20 Bottles of Stiegl or Freedom Larger

FESTIVE DRINKS

MULLED WINE

Glass 8

Kettle 310

FESTIVE TIRAMISU SHOTS

CAZCABEL COFFEE TEQUILA LIQUEUR

TOSOLINI AMARETTO SALIZA | BAILEYS IRISH CREAM

Single Shot 8

Bottle 77

500ml, up to 10 servings



SAMPLE MENU

SAMPLE MENU



THE BARLEY MOW

MAYFAIR



THE PRINCESS ROYAL

NOTTING HILL



THE ALFRED TENNYSON

BELGRAVIA



THE COACH MAKERS ARMS

MARYLEBONE

WHATEVER THE OCCASION

With eight of London's finest pubs in and around London's west end, we have the perfect private space to host your festive celebrations, from the work Christmas party to intimate dinners with loved ones.

*Click to visit a specific pub or
scroll down for all*



THE THOMAS CUBITT

BELGRAVIA



THE GRAZING GOAT

MARYLEBONE



The Orange

BELGRAVIA



THE BUILDERS ARMS

CHELSEA



THE BARLEY MOW

A landmark Mayfair pub exquisitely restored, sporting a handsome bar and an elegant restaurant serving British classics and traditional Christmas dishes with a touch of French influence.

82 DUKE STREET, MAYFAIR, LONDON W1K 6JG
020 4553 1414 | @THEBARLEYMOWMAYFAIR

cubitthouse.co.uk/the-barley-mow-mayfair
events@thebarleymowmayfair.co.uk

FIRST FLOOR EXCLUSIVE

The First Floor Restaurant bursts with tasteful charm and understated grandeur with its large sash windows and elegant features. Book it exclusively for the ultimate Mayfair private festive feast with family and friends or as a corporate Christmas dinner.

- Seated up to 55 guests.
- ◆ Sonos surround sound music capabilities.

First Floor Exclusive



The Snug



THE SNUG

Curtained off from the main dining area in the restaurant, the snug provides the ultimate space for an elevated, intimate festive private dining experience.

- Seated, up to 20 guests



THE PRINCESS ROYAL

A magnificently refurbished Victorian pub in the heart of Notting Hill, with open planned bar and dining spaces, two stunning terraces by Jinny Blom and sporting two private feasting rooms, and four boutique bedrooms for the ultimate London Christmas weekend getaway.

47 HEREFORD RD, NOTTING HILL, LONDON W2 5AH
020 3096 6996 | @PRINCESSROYALNOTTINGHILL

cubitthouse.co.uk/the-princess-royal
events@princessroyallondon.co.uk



The Victoria Room

THE VICTORIA ROOM

The Victoria Room in all its splendour comes complete with a grand feasting table for private dining, large chandeliers, and a private terrace providing the ultimate surefire way to impress at your Christmas soir  e.

- Seated, up to 20 guests
- ◆ Drinks & canap  s, up to 25 guests
- Audio & video capabilities

THE CONSERVATORY

Tucked to the right of the bar, flooded with light and leafy, The Conservatory is a glorious semi-private space to dine whatever the occasion this Christmas.

- Seated, up to 24 guests



The Charlotte Room

THE CHARLOTTE ROOM

The Charlotte Room features a large bay window, elegant wood panelling, and a fireplace, fit for an intimate festive affair.

- Seated, up to 12 guests
- ◆ Drinks & canap  s, up to 15 guests
- Audio & video capabilities

THE RESTAURANT

The Restaurant is gorgeously restored retaining many original features with large ornate windows and direct access to the back terrace, perfect for large group and festive dining.

- Seated, up to 36 guests

CLICK [HERE](#) FOR VIRTUAL TOUR



The Conservatory



The Restaurant



THE ALFRED TENNYSON

Nestled in the quaint and quiet streets of Belgravia and set over four floors, The Alfred Tennyson takes its name from the local Poet Laureate, The Lord Tennyson and proudly serves the neighbourhood he once called home and feels incredibly Christmassy at this time of year.

10 MOTCOMB STREET, BELGRAVIA, LONDON SW1X 8LA
020 7730 6064 | @THEALFREDTENNYSON

cubittthouse.co.uk/the-alfred-tennyson
events@thealfredtennyson.co.uk



The Front Dining Room



The Boardroom

THE FRONT DINING ROOM

Partitioned off from the back dining room by bi-folding doors, The Front Dining Room is lavishly decked with fine British artisan wallpaper and sports original features including large light bearing sash windows and a marble fireplace - perfect for cosy Christmas gatherings.

- Seated, up to 23 guests
- ◆ Drinks & canapés, up to 30 guests

THE BACK DINING ROOM

Partitioned off from the front dining room by bi-folding doors, The Back Dining Room is bursting with refined elegance and charm with its large sash windows, atrium skylight, and stylish cocktail bar for festive after-work drinks.

- Seated, up to 30 guests
- ◆ Drinks & canapés, up to 40 guests



The Back Dining Room

THE BOARDROOM

A charming, wood-panelled space for dining and business meetings alike.

- Seated, up to 14 guests
- ◆ Drinks & canapés, up to 20 guests
- Audio & video capabilities

FIRST FLOOR RESTAURANT EXCLUSIVE

This gracious and airy restaurant can be hired exclusively with the partitioning doors open for both standing cocktail receptions and seated feasting parties. Indulge in our traditional Christmas dishes and cocktails.

- Seated, up to 50 guests
- ◆ Drinks & canapés, up to 80 guests
- Audio & video capabilities

CLICK [HERE](#) FOR VIRTUAL TOUR



THE COACH MAKERS ARMS

Placed in the Heart of Marylebone Lane, The Coach Makers Arms is a long-standing Victorian pub that has been tastefully restored. You will find a bustling ground floor bar, a suave “Chop House” style restaurant on the first floor, and our very own secret speak-easy style cocktail bar in the basement. A true hub for the community and one of the best places in Marylebone to get in the festive cheer.

88 MARYLEBONE LANE, MARYLEBONE, LONDON W1U 2PY
020 7730 6064 | @THE COACHMAKERS

cubitthouse.co.uk/the-coach-makers-arms
events@thecoachmakersarms.co.uk



THE FIRST FLOOR DINING ROOM

Complete with a sleek cocktail bar and a modern “Chop House” feel, The First Floor Dining Room retains much of its original charm and character. The imposing large windows saturate the room with light and give a near-panoramic view of the quaint streets of Marylebone. The ultimate private space for the ultimate festive feast.

- Seated, up to 45 guests
- Audio capabilities



The Clubhouse

THE CLUBHOUSE

Our very own secret cocktail bar hidden within the basement of this Marylebone pub. Its elegant wood panelling and subdued mood lighting give a speakeasy atmosphere and it feels wonderfully festive at this time of year.

- ◆ Drinks & canapés, up to 45 guests standing
- Audio & video capabilities

FOOTMAN'S QUARTERS

Curtained off in the vaulted space of The Clubhouse, The Footman's Quarter is the ultimate space for your very own secret soirée this Christmas.

- ◆ Drinks & canapés, up to 20 guests
- Audio & video capabilities

CLICK [HERE](#) FOR VIRTUAL TOUR



Footman's Quarters





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
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





THE THOMAS CUBITT

Named after one of London's legendary master builders, The Thomas Cubitt has earned itself the reputation as a local institution, just like its namesake. The reputation is a testament to its tasteful interiors, bold collection of fine wines, and fun and welcoming atmosphere—it is wonderfully full of festive cheer at this time of year.

44 ELIZABETH STREET, BELGRAVIA, LONDON SW1W 9PA
020 7730 6064 | @THETHOMASCUBITT

cubitthouse.co.uk/the-thomas-cubitt
events@thethomascubitt.co.uk

The Main Dining Room

The Atrium



THE MAIN DINING ROOM

A grand and spacious dining room on the first floor with large sash windows overlooking the picturesque Elizabeth Street and interiors to rival any Belgravia townhouse, providing a private and relaxed space for Christmas events and dining.

- Seated, up to 30 guests
- ◆ Drinks & canapés, up to 45 guests

THE SMALL DINING ROOM

A private annex closed off from the main dining room by partitioning doors is ideal for private dining, small business meetings and presentations over the festive season.

- Seated, up to 10 guests
- ◆ Drinks & canapés, up to 10 guests

FIRST FLOOR EXCLUSIVE

- Seated, up to 62 guests
- ◆ Drinks & canapés, up to 80 guests
- Audio & Video capabilities



The Small Dining Room

THE DRAWING ROOM

Located on the second floor, this opulent dining room overlooks Elizabeth Street, with a grand feasting table, and ornate Edwardian furniture, and complete with a cosy snug space ideal for your pre-dining festive drinks.

- Seated, up to 20 guests
- ◆ Drinks & canapés, up to 30 guests
- Audio & Video capabilities

THE ATRIUM

A glorious first floor space tucked away from the main restaurant area, a stunning stone fireplace and a private cocktail bar for the ultimate after-work Christmas drinks in Belgravia.

- Seated, up to 18 guests
- ◆ Drinks & canapés, up to 25 guests
- Audio & Video capabilities



The Drawing Room



The Orange

Built in the 18th century, the grade two listed former coffee house and brewery was named after William of Orange. Today, the pub is full of charm and character and spans over four floors of bar and dining spaces with a private terrace and four boutique hotel rooms for the perfect London Christmas getaway.

37-39 PIMLICO ROAD, BELGRAVIA, LONDON SW1W 8NE
020 7730 6064 | @THEORANGEPUBLICHOUSE

cubithouse.co.uk/the-orange/
events@theorange.co.uk

The Blood Orange Bar First Floor



THE BLOOD ORANGE BAR

Located on the lower ground floor, this newly refurbished space is ideal for festive group lunches or after-work drinks with woodfire oven pizzas and snacks. Perfect for private festive lunches in Belgravia.

● Seats 30 guests

THE VAULT

Or book the semi-private area of the bar called The Vault, ideal for after-work drinks, for up to 25-30 guests

● Seats/Standing up to 25/30 guests

CLICK [HERE](#) FOR VIRTUAL TOUR



THE FEASTING ROOM

Located within the first floor restaurant, the newly refurbished Feasting Room is an intimate private dining space that is full of character, overlooking Orange Square. Perfect for meetings and private dining this Christmas with friends, family & colleagues.

- Seated, up to 14 guests
- Features a TV screen & a Sonos speaker

THE MAIN DINING ROOM

The newly refurbished Main Dining Room is the main body of our first floor restaurant, perfect for larger group breakfasts, lunches, or suppers. Although this space isn't private, it features a roaring fireplace to cosy up next to in the winter months, large sash windows for the brighter months and comfy banquette seating.

● Seats 50 guests



The Vault



The Feasting Room



THE BUILDERS ARMS

The beating heart of the community in Chelsea, situated near to the hustle and bustle of King's Road, and saturated in natural light, this pub offers traditional British food complemented by fine wines and a healthy selection of beers and ales. Housed inside a three-story Georgian building, this is a local favourite, especially at Christmas with our festive menu.

13 BRITTEN SREET, CHELSEA, LONDON SW3 3TY
020 7351 0555 | @THEBUILDERSARMSCHELSEA

cubitthouse.co.uk/the-builders-arms-chelsea
info@thebuildersarmschelsea.co.uk



The Restaurant



THE FIREPLACE

A cosy space with comfortable seating, a grand stone fireplace, and direct access to the bar. Ideal for carefree and casual gatherings in Chelsea this festive season.

- Seated, up to 10 guests
- ◆ Drinks & canapés, up to 20 guests
- TV available for sports

THE SNUG & THE FIREPLACE

◆ Standing up to 60 guests

THE RESTAURANT & SNUG

With its understated muted tones, high ceilings with skylights and a central island bar, the semi-private Restaurant and Snug spaces can be booked exclusively for intimate Christmas gatherings, creating a wonderfully vibrant atmosphere for parties and feasting.

● Seated up to 55 guests

Or you can book them separately:

THE RESTAURANT

● Seated up to 30 guests.

THE SNUG

● Seated up to 25 guests.



The Snug

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@cubittthouse.co.uk





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