



# PARTIES & FEASTING



PART OF THE CUBITT HOUSE® FAMILY



## PARTIES & FEASTING BEYOND COMPARE

We are a family of eight London Pubs with restaurants and bedrooms serving neighbourhoods in and around the West End. Our pubs are egalitarian spaces filled with fun and humour, welcoming all to convene, unwind, eat, and drink.





## FOOD YOU WANT TO FEAST ON

We work with the best of British artisan suppliers focusing on seasonality with locally sourced, sustainable produce to deliver you the best pub experience imaginable.



We use the best cuts from rare breeds, from White Park cattle to Hebridean lamb, with our fish coming fresh from the streams, rivers, and shores of the UK.

## CANAPÉS & SNACKS

*Autumn*

### CANAPÉS

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

Old Spot Pork & 'Nduja Puffs, Marjoram 4  
Crispy Chicken Milanese Bites, Datterini Tomatoes, Salsa Verde 4  
Seared Angus Beef, Focaccia, Aged Parmesan, Salmoriglio 4  
Spiced Cauliflower Fritters, Vegan Aioli 4  
Roasted Beetroot, Horseradish & Quail Egg Blini 4

Cornish Crab & Chilli Toastie 4.5  
Scottish Salmon Pastrami, Crème Fraîche, Dill 4.5  
Smoked Mackerel on Rye, Pickled Cucumber, Watercress, Horseradish Mayonnaise 4.5

Pecorino & Truffle Arancini 5

Mini Chocolate & Hazelnut Brownies 3.5  
Apple Crumble Tart, Cinnamon Mascarpone 4

### SNACKS

Panelle, Salsa Verde 6.5  
Scotch Egg, Kimchi Ketchup 8.5  
CH Angus Beef Slider, Montgomery Cheddar & Pickles 9  
Sausage Roll, Pub Sauce 9  
Vegan Nduja & Cheese Slider, Pickles 9



CH

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The Orange

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

## FEASTING MENU ONE

*Autumn*

**58** per person

*Served family style*

*Wild Farmed Focaccia, Roasted Chilli Oil*

### TO START

Roasted Peperonata, Baba Ganoush  
Grilled Lamb Ribs, Spiced Ezme, Whipped Yoghurt

### MAIN EVENT

Wood Roast Chicken, Sage & Garlic Butter  
Baked Hake, Cavolo Nero, Preserved Lemon Butter

*Individually plated option for vegetarian guests:*

Gnocchi, Celeriac, Wild Mushrooms

House Fries, Aioli | Steamed Seasonal Greens, Lemon, Olive Oil

### SWEET THINGS

Mascarpone Cheesecake, Caramelised Apples, Candied Hazelnuts  
Chocolate & Orange Baci



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## FEASTING MENU TWO

*Autumn*

**78** *per person*

*Served family style*

*Wild Farmed Focaccia, Roasted Chilli Oil*

### TO START

Pan Roasted Chorizo, Black Olives, Piquillo Peppers  
Grilled Red Prawns, Puttanesca Butter, Caramelised Lemon  
Wood Roasted Beetroot, Pomegranate, Sheep's Cheese, Toasted Hazelnuts

### MAIN EVENT

Baked Loch Duart Salmon, Leeks, Rosemary & Anchovy Butter Sauce  
Angus Flat Iron, Café De Paris Butter, Roasted Shallots

*Individually plated option for vegetarian guests:*

Gnocchi, Celeriac, Wild Mushrooms

Crispy Pink Fir Potatoes, Bravas Sauce | Steamed Seasonal Greens, Lemon, Olive Oil  
London Leaf, Fennel, Fresh Herbs, House Dressing

### SWEET THINGS

Warm Chocolate & Ricotta Pudding, Whipped Crème Fraiche, Woodfired Pears  
Chocolate & Orange Baci



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## FEASTING MENU THREE

*Autumn*

**95** *per person*

*Served family style*

*Wild Farmed Focaccia, Roasted Chilli Oil*

### TO START

Artisanal Charcuterie & Cheese Selection  
Carlingford Rock Oysters, Pickled Cucumber/Mignonette

### MAIN EVENT

*(please choose one option)*

Whole Baked Wild Bass, Samphire, Verjuice Vinaigrette  
or  
Roast Suckling Pig, Fennel, Rosemary, Chianti

*Individually plated option for vegetarian guests*

Gnocchi, Celeriac, Wild Mushrooms

Crispy Pink Fir Potatoes, Bravas Sauce | Truffle, Celeriac & Taleggio Gratin  
Steamed Seasonal Greens, Lemon, Olive Oil

### SWEET THINGS

Pear Tarte Tatin, Ricotta Gelato, Amaretto Caramel  
Chocolate & Orange Baci



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## DRINKS TO DIE FOR

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits.



## SAMPLE WINE FEAST

### *Champagne and Sparkling*

Case of 6 Coates and Seely Bretagne Brut Reserve 488  
 Case of 6 Coates and Seely Bretagne Rosé 524  
 Case of 6 Charles Heidsieck Brut Réserve 585

### *White*

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*

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

## SAMPLE BEER FEAST

### *Beer Package 150*

20 Bottles and Cans of Mixed Craft Beverage

### *Lo and No Package 70*

10 Bottles and Cans of Low and Non-Alcoholic Beers

### *Premium Lager Package 130*

20 Bottles of Stiegl or Freedom Lager

## COCKTAILS 14

MAPLE AND PLUM OLD FASHIONED	ESPRESSO MARTINI
MARGARITA	SOUR CHERRY NEGRONI
	RED SNAPPER

## AFTER MEAL SHARERS

### *Carafes 250ml*

Tosolini Limoncello, ITALY 28%	45
Cazcabel Coffee Tequila Liqueur, MEXICO 38%	50
Haku Vodka, JAPAN 40%	52
Don Julio Blanco Tequila, MEXICO 36%	88





# 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.

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

*[cubittshouse.co.uk/the-orange/](http://cubittshouse.co.uk/the-orange/)  
[events@theorange.co.uk](mailto: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 group lunches or after-work drinks with woodfire oven pizzas and snacks. Perfect for private 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 20 guests

🚫 Seats/Standing up to 20 guests

CLICK [HERE](#) FOR VIRTUAL TOUR



The Vault



### 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 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 Feasting Room



# BOOK YOUR PARTY TODAY

With eight pubs in and around the West End, we no doubt have the ultimate parties & feasting space to host your celebration, whatever the occasion.



Get in touch with our dedicated events team and one of the event managers will be there to plan your party from start to finish.  
[events@theorange.co.uk](mailto:events@theorange.co.uk)

020 7730 0070  
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