



# **FESTIVE BROCHURE**



**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*

*Wild Farmed Focaccia, Olive Oil*

### TO START

Roast Fennel, Pumpkin, Orange & Almond Salad  
Grilled Red Prawns, Aleppo Pepper, Caramelised Lemon  
Goose Rillettes, Spiced Pears, Sourdough Toast

### MAIN EVENT

Roast Bronze Turkey, Red Cabbage Agri-Dolce, Clementine Sage & Pork Stuffing  
Baked Loch Duart Salmon, Leeks, Rosemary & Anchovy Butter Sauce

*Individually plated option for vegetarian guests:*

Gnocchi, Celeriac, Chanterelles, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Rosemary & Garlic Roasted Potatoes  
Hay Baked Carrots, Honey & Orange

### SWEET THINGS

Dark Chocolate Mousse & Olive Oil, Sea Salt Caramel Sauce  
Christmas Pudding & PX Baci

CH



@THEORANGEPUBLICHOUSE

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*

*Wild Farmed Focaccia, Nocellara Olives, Olive Oil*

### TO START

Scallops in their Shells, Pumpkin, Preserved Lemon & Brown Butter  
Goose Rillettes, Spiced Pears, Sourdough Toast  
Poached Comice Pears, Gorgonzola, Tardivo, Hazelnuts, Fresh Winter Truffles

### MAIN EVENT

*(please choose one option)*

Roast Goosnargh Goose, Figs, Fennel Sausage & Pancetta "Pigs in Blankets"  
or  
Whole Wild Turbot/Brill, Crab Béarnaise, Burnt Lemon\*

*Individually plated option for vegetarian guests:*

Gnocchi, Celeriac, Chanterelles, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Roots, Taleggio & Sage Gratin  
Rosemary & Garlic Roasted Potatoes | Hay Baked Carrots, Honey & Orange

### SWEET THINGS

Warm Walnut, Ricotta & Honey Cake, Cinnamon Ice Cream  
Christmas Pudding & PX Baci

*\*Turbot or Brill will be served depending on market availability*

CH



@THEORANGEPUBLICHOUSE

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



## 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

CH



@THEORANGEPUBLICHOUSE

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



## THE FULL FESTIVE FEAST FEASTING MENU

*Canapés on arrival*

*Roast Figs, Goat's Cheese, Walnut Pesto*  
*Chopped Angus Beef, Duck Fat Brioche, Shallot Jam*

*Served family style*

*Wild Farmed Focaccia, Nocellara Olives, Olive Oil*

### TO START

Scallops in their Shells, Pumpkin, Preserved Lemon & Brown Butter  
Goose Rillettes, Spiced Pears, Sourdough Toast  
Poached Comice Pears, Gorgonzola, Tardivo, Hazelnuts, Fresh Winter Truffles

### MAIN EVENT

*(please choose one option)*

Roast Goosnargh Goose, Figs, Fennel Sausage & Pancetta "Pigs in Blankets"

*or*

Whole Wild Turbot/Brill, Crab Béarnaise, Burnt Lemon\*

*Individually plated option for vegetarian guests:*

Gnocchi, Celeriac, Chanterelles, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Roots, Taleggio & Sage Gratin  
Rosemary & Garlic Roasted Potatoes | Hay Baked Carrots, Honey & Orange

### SWEET THINGS

Warm Walnut, Ricotta & Honey Cake, Cinnamon Ice Cream  
Christmas Pudding & PX Baci  
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

CH



@THEORANGEPUBLICHOUSE

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





## FESTIVE CANAPÉS & SNACKS

### CANAPÉS

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

- Panisse, Salsa Verde, Aleppo Pepper 3.5  
Chicken Milanese Bites, Confit Tomato, Basil 4  
Honey Mustard Pigs in Blankets 4  
Montgomery Rarebit Croquettes, Shallot Jam 4  
Whipped Smoked Cod's Roe, Chicory, Pickled Shallot 4  
  
Goose Rillettes, Spiced Pears, Brioche 4.5  
Roast Figs, Goat's Cheese, Walnut Pesto 4.5  
Truffled Roscoff Onion Tartlets 4.5  
Severn & Wye Smoked Salmon Rillettes on Toast, Dill, Cucumber 4.5  
Red Prawn Crudo, Blood Orange, Chilli 4.5  
  
Chopped Angus Beef, Duck Fat Brioche, Shallot Jam 5  
St Ives Crab, Toasted Sourdough 5  
  
Apple Crumble Tartlet, Cinnamon Mascarpone 3.5  
Amedei Chocolate, Sour Cherry & Pistachio Fudge 3.5

### SNACKS

*Minimum order of 10*

- Panelle, Salsa Verde 6  
Honey Glazed Parsnip & Parmesan Fritters 8  
Padron Peppers, Lemon, Sea Salt 8  
Vegan Nduja & Cheese Sliders 9  
Angus Beef & Taleggio Sliders 10  
Turkey & Smoked Bacon Sliders 10  
Mince Pies, Brandy Cream 4.5

CH



@THEORANGEPUBLICHOUSE

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

## BOLT - ONS

- Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness  
Soda Bread *75 serves three to four*  
  
Artisanal Italian Cheeses, Seasonal House Pickles *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*



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



## 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 20

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

### NON-ALCOHOLIC 11

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 10

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**





# 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/](http://cubithouse.co.uk/the-orange/)  
[events@theorange.co.uk](mailto:events@theorange.co.uk)





### 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



# 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@theorange.co.uk](mailto:events@theorange.co.uk)







# CUBITT *London Pubs* HOUSE®

020 7730 0070

[CUBITTHOUSE.CO.UK](http://CUBITTHOUSE.CO.UK)

@CUBITTHOUSE

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







CH

020 7730 0070 | [CUBITTHOUSE.CO.UK](http://CUBITTHOUSE.CO.UK) | [@CUBITTHOUSE](https://www.instagram.com/CUBITTHOUSE)