



FESTIVE BROCHURE

THE PRINCESS ROYAL

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

Roast Figs, Ragstone, Mint, Pistachios
Grilled Red Prawns, Calabrian Honey, Chilli
Goose Rillettes, Spiced Pears, Sourdough Toast

MAIN EVENT

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

Individually plated option for vegetarian guests

Gnocchi, Delica Pumpkin, Wild Mushrooms, Fresh Winter Truffle

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

SWEET THINGS

Ginger Poached Pears, Spiced Chocolate Sauce, Whipped Mascarpone
Christmas Pudding & PX Baci

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@PRINCESSROYALNOTTINGHILL

THE PRINCESS ROYAL

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

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

MAIN EVENT

(please choose one option)

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

or

Angus Beef Rib, Grilled Porcini, Aged Parmesan Sauce

or

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

Individually plated option for vegetarian guests

Gnocchi, Delica Pumpkin, Wild Mushrooms, Fresh Winter Truffle

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

SWEET THINGS

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

*Turbot or Brill will be served depending on market availability

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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 Védrines,
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

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

Served family style

Coombeshead Sourdough, Salted Keen's Butter

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 Truffle

MAIN EVENT

(please choose one option)

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

or

Angus Beef Rib, Grilled Porcini, Aged Parmesan Sauce

or

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

Individually plated option for vegetarian guests

Gnocchi, Delica Pumpkin, Wild Mushrooms, Fresh Winter Truffle

Sprouts, Winter Greens, Chestnuts & Chilli | Roots, Taleggio & Sage Gratin

Rosemary & Garlic Roasted Potatoes | Honey & Orange Glazed Carrots

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

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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

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BOLT - ONS

Severn & Wye Smoked 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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@THEALFREDTENNYSON

THE PRINCESS ROYAL

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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 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

SAMPLE MENU

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



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.

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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

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@princessroyallondon.co.uk





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