



FEASTING MENU ONE

Festive

72 *per person*

Served family style

Wildfarmed Sourdough, Keen's Salted Butter

TO START

Padron Peppers

Chicken Liver Parfait, Onion Chutney, Crostini

Celeriac & Apple Salad, Hazelnut Vinaigrette

MAIN EVENT

Roast Angus Rump, Horseradish Crème Fraîche

Norfolk Bronze Turkey Galantine, Chestnut, Sage & Sausage Stuffing, Cranberry Sauce

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

Duck Fat or Vegetarian Roast Potatoes | Pigs In Blankets | Steamed Winter Greens

Braised Red Cabbage | Roast Carrots & Parsnips

SWEET THINGS

Pump Street Dark & White Chocolate Mousse, Salted Caramel & Feuilletine

Lemon & Poppyseed Madeleines

[Click for Calories](#)

CH

@THETHOMASCUBITT

THE THOMAS CUBITT

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

Wildfarmed Sourdough, Keen's Salted Butter

TO START

Padron Peppers

Chalk Stream Trout Beetroot Cured Gravadlax, Pickled Cucumbers, Melba Toast

Roasted Winter Squash, Castelfranco, Goat's Curd, Capers, Sage

MAIN EVENT

Creedy Carver Duck, Orange Sauce

Rib of Beef, Roasted Bone Marrow & Truffle Stuffing

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

Duck Fat or Vegetarian Roast Potatoes | Braised Red Cabbage

Steamed Winter Greens | Roast Carrots & Parsnips

SWEET THINGS

Bramley Apple Pie, Pouring Cream

Lemon & Poppyseed Madeleines

[Click for Calories](#)

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Welcome Cocktail - Festive Bellini

HAYMAN'S SLOE GIN, LEMON, PROSECCO

Half a Bottle of Still / Sparkling Mineral Water

A Bottle of Wine *per person*

(50% even split)

White: 2024 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2018 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2019 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

*Truffle & Pecorino Arancini
Chicken Milanese, Confit Tomatoes, Basil*

Served family style

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Lemon & Poppyseed Madeleines

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BOLT - ONS

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*

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