



FULL FESTIVE FEAST FEASTING MENU

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



CUBITT HOUSE®
London Pubs

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



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Served family style

Barley Mow Bread Selection, Roasted Garlic & Rosemary Butter

TO START

Mulled Spice Poached Quince, Cashel Blue, Roasted Hazelnuts
Baked Orkney Scallops, Café de Paris Butter
Iberico Pork & Game Terrine, Fig & Orange Chutney

MAIN

Venison & Wild Mushroom Wellington, Bordelaise
Baked Monkfish, Brown Shrimp, Champagne & Tarragon Sauce
Individually plated option for vegetarian guests:
Heritage Beetroot & Woodland Mushroom Pithivier, Walnut & Pear Puree

Garlic & Herb Roast Potatoes | Winter Greens & Chestnuts
Spiced Heritage Carrots | Port Braised Red Cabbage

SWEET THINGS

Cherry & Almond Baked Alaska
Pump Street Mint Chocolate Truffles

*Availability of produce may change closer to the time as all menus are prepared
seasonally focused and in advance. Minor variations may occur to dishes.*

[CLICK FOR CALORIES](#)



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