

Christmas menu

Two courses £25

Three courses £28

Starters

Roasted butternut and sage soup (VG)

Fried sage, crispy onions

Ham hock croquettes

Spiced piccalilli, lamb's lettuce salad

Crayfish and prawn, horseradish cream

Baby gem, cucumber, red onion

Mains

Turkey roulade, apricot and sage stuffing

Roasted root vegetables, pigs in blankets, roasted King Edwards, Brussel sprouts, cranberry gravy

Homemade potato gnocchi, chestnuts and oyster mushrooms (VG)

Roasted broccoli, toasted almonds, garlic oil

Pan-fried seabream

Garlic roasted fine beans, braised fennel, caper, lemon and parsley butter

Desserts

Gingerbread cheesecake (V)

Sticky toffee sponge, vanilla cheesecake, salted caramel sauce, crystallised ginger

Christmas pudding (V)

Brandy sauce, dried cranberries

Blackberry, apple and cider drizzle cake (VG)

Vegan sponge, coconut dairy free ice-cream

Extras - all prices are per person

Prosecco - glass 6.50

Served upon arrival and before being seated

Bellini - glass 7.00

Served upon arrival and before being seated

Mulled wine - glass 6.00

Served upon arrival and before being seated

Half bottle of wine from 9.50

Christmas cocktails 8.00

Gingerbread old fashioned
Passion fruit and vanilla punch

Coffee / tea & mince pie 4.50

(V)=vegetarian, (VG)=vegan

We use a wide range of ingredients in our kitchens, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

Terms and conditions

COMPLIMENTARY GLASS OF PROSECCO PER PERSON FOR BOOKINGS MADE BEFORE 30TH SEPTEMBER

Dinner bookable for private hire only 40-100 guests from 5-11pm

Lunch bookable from 8 to 16 people, venue remains open to public

£10 non-refundable deposit per head to secure booking

Food to be pre-ordered and prepaid in full one week in advance

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