



FESTIVE FUN  
AND  
FRIVOLITIES

DID YOU KNOW WE HAVE SOME SPLENDID SISTER VENUES?

Cubitt House is a luxury collection of iconic pubs, serving proper food and outstanding drinks, delivering a truly memorable experience. Our pubs have many beautiful and unique spaces available for you

THE THOMAS CUBITT BELGRAVIA  
THE ALFRED TENNYSON KNIGHTSBRIDGE  
THE ORANGE PIMLICO ROAD  
THE GRAZING GOAT MARBLE ARCH  
THE COACH MAKERS ARMS MARYLEBONE

TAKE A LOOK

[www.cubitthouse.co.uk](http://www.cubitthouse.co.uk)

CALL ON

020 7730 6064

EMAIL US ON

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

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CUBITT HOUSE

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## FESTIVE FUN AT THE THOMAS CUBITT

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Whether you're planning your office party, treating your nearest and dearest or arranging frivolities with friends, we are just the place for you!

Our pubs have some beautifully unique spaces from cosy corners with roaring fires to the most sumptuous private dining rooms in London.

Groups of 1 to 100 can exclusively wine, dine and have a jolly good time.

Spaces are filling up fast so book now to avoid disappointment.

### CALL US ON

020 7730 6064

### EMAIL US ON

reservations@thethomascubitt.co.uk

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## OUR FESTIVE MENUS

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We've carefully handpicked the best British, local and sustainable suppliers to passionately craft our festive dishes using the finest seasonal produce to ensure you can enjoy a true farm to fork experience.

See overleaf for our Festive, Canapés and Christmas Day Menus

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## FESTIVE FUNCTIONS

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Our dedicated events team are delighted to assist you in your quest to find and plan your perfect festive celebration.

See the beautiful private spaces we have available below:

### DINING ROOM

A large open space with grand windows, tall ceilings and a classic interior overlooking Belgravia's beautiful Elizabeth St.



UP TO 42 GUESTS



UP TO 70 GUESTS

### SMALL DINING ROOM

Located on the first floor, this attractive room is ideal for private dining, small business meetings and presentations.



UP TO 10 GUESTS

### THE DRAWING ROOM

Located on the second floor, this beautiful L-shaped room is a great space for meetings and private dining.



UP TO 20 GUESTS



UP TO 30 GUESTS

### THE ATRIUM

Bright and airy, this private room is bathed in natural light with an open fireplace.



UP TO 20 GUESTS



UP TO 30 GUESTS

### ENTIRE FIRST FLOOR

Combining the Main Dining and The Atrium, this space is great for larger celebrations and corporate events.



UP TO 20 GUESTS



UP TO 30 GUESTS

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## FESTIVE MENU

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Available to book from 27<sup>th</sup> November to 30<sup>th</sup> December (excluding Christmas Day)

### STARTERS

- Roasted pumpkin soup, rocket pesto
- Baby artichokes, truffle potatoes, turnips, tarragon mayo
- Potted goose, clementine chutney, sourdough
- Smoked Chalk stream trout, cucumber, dill sour cream, rye bread

### MAINS

- Castlemead turkey, sage stuffing, maple glazed pumpkin, smoked bacon, madeira jus
- Beetroot tart, whipped goat's cheese, chicory and pickled walnuts
- Pan-fried cod, braised red cabbage, chestnuts, tenderstem broccoli
- 35 day-age beef sirloin, horseradish mash, roasted salsify, kale, cranberry jus (£3 supplement)

### SHARING SIDES

- Roast potatoes
- Brussels sprouts, bacon and chestnuts
- Mulled wine braised cabbage, almonds

### CHEESE

- Selection of British cheese, fruits and biscuits

### PUDDINGS

- Apple tarte tatin, walnut ice cream
- Spiced chocolate mousse, meringue, chestnuts
- Christmas pudding, whiskey custard, cranberries, vanilla ice cream

**2 COURSE £39 PP** | **3 COURSE £46 PP** | **4 COURSE £55 PP**

AVAILABLE TO PARTIES OF ALL SIZES

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## CANAPÉ LIST

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Whether you want some delicious nibbles to start off your evening with us or are looking for a more informal celebration with your colleagues or friends, we have an inventive and seasonal menu of canapés for you to create your own bespoke festive event.

Select your favourites from the options below, 3 per person recommended for nibbles and 10 per person for drinks and canapés.

### SAVOURY

*Priced at £2 per piece*

- Charred watermelon, spiced labneh
- Bresaola, horseradish cream & beef fat toast
- Tomato, black olive, caper, basil & mozzarella tart
- Pulled pork croquette, wholegrain mustard mayonnaise
- Salt cod croquette, smoked aioli
- Wild mushroom & chestnut croquette, cranberry relish

*Priced at £2.50 per piece*

- Pea & parmesan arancini, truffle mayonnaise
- Red onion marmalade tart, blue cheese & apple
- Black pepper lamb loin, cauliflower, toasted brioche
- Mini beef burger, baby gem & caramelised onions, bloody Mary relish
- Crispy spiced prawn, pancetta, citrus & tomato jam
- Smoked trout rilette, rye bread
- Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise
- Middle White pork sausage roll, lemon & date chutney

### SWEET

*Priced at £2 per piece*

- Sour cherry & pistachio fudge
- Caramel chocolate shortbread
- Meringue, passion fruit curd, cream
- Salted chocolate brownie
- Raspberry Swiss roll, lemon curd Chantilly
- Mascarpone & passion fruit cheesecake
- Cinnamon palmier, coffee cream
- Apple & frangipane tart

\*MINIMUM ORDER OF 20 PER VARIETY IS REQUIRED

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## FESTIVE TIPPLES

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No meal is complete without a tipples (or two) so add the finishing touches to your celebration with a carefully crafted festive drinks package.

Save up to 15% if you pre-order your drinks package with us a week in advance of your booking.

### WELCOME DRINKS

*All drinks will be ready for your arrival.*

**Glass of Prosecco** £6.5 a glass or a case of 6 bottles £200

**Aperol Spritz** £8 a glass

**Mulled Wine Kettle** (includes 50 glasses) £250

**Winter Punch Jugs** (includes 50 glasses) £300

### WINE LIST

(available by the case)

6 Nero D'Avola "Tre Filari" Antonello Cassara, Sicily, 2016 £135

6 Cubitt House Sauvignon Blanc "Cuvée Bézard" Loire Valley, France, 2016 £165

6 Corvezzo "Terre di Marca" Prosecco Treviso, Extra Dry, Veneto, Italy 2017 £200

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6 Gavi, Molinetto di D.Carrea, Piedmont, Italy 2017 £200

6 Malbec "Obra Prima" Familia Cassone, Lujan de Cuyo, Argentina, 2014 £200

6 Sancerre, Lucien Crochet, Loire Valley, France 2016 £265

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6 Viognier "Rosine" Michel & Stephane Ogier, Rhone Valley, France 2016 £250

6 Montagne-Saint-Emilion, Les Piliers de Maison Blanche, Bordeaux, 2014 £240

6 Billecart-Salmon Brut Reserve NV, Champagne £300

### POST DINNER TREATS

Homemade Christmas Cake Vodka shots £4 each

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## CHRISTMAS DAY

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We have crafted a special menu for your very important day.

All you need to do is sit back, relax and let us take care of it.

Bookings are required but the washing up isn't!

*A glass of Billecart-Salmon, Brut Réserve Champagne on arrival*

### STARTERS

Jerusalem artichoke soup, toasted almonds and parsley oil

Salt-baked beetroot, homemade curd, cranberries and honeycomb

Smoked goose croquettes, pistachio relish, watercress

Cured chalk stream trout, horseradish mousse, sourdough crisps

### MAINS

Castlemead turkey, sage stuffing, chestnuts, roasted carrots, cranberry jus

Pan-fried hake, braised fennel, sauteed spinach, clementine vinaigrette

Braised beef short rib, truffle mash, celeriac, charred roscoff onion, quince

Baked goat's cheese, salsify, mulled wine poached figs, toasted buckwheat

### SHARING SIDES

Maple glazed pumpkin

Pigs in blankets

Roast potatoes

Brussels sprouts with chestnuts

### PUDDINGS

Apple tarte tatin, walnut ice cream

Spiced chocolate mousse, meringue, chestnuts

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Selection of British cheese, fruits and biscuits

**3 COURSE £89 PP**

*Children's portions available*