

Christmas Lunch







Select 1 starter, 1 main & 1 dessert

Starter

Festive prawn cocktail

Goats cheese, broccoli & red onion tartlet on cos leaf with chicory (v)

Spiced butternut squash soup with toasted pumpkin seeds (vegan)



Traditional roasted bronze turkey with pigs in blanket, sage & onion stuffing, roast potatoes, winter root vegetables and gravy

Maple & cranberry glazed gammon with roasted potatoes, winter root vegetables and a red wine jus

Wild mushroom & beetroot Wellington, with roast potatoes winter root vegetables and gravy (vegan)



Traditional Christmas pudding with brandy sauce (v)

Spiced Christmas cheesecake (v)

Vegan chocolate cake with cranberries (vegan)



Christmas Parties & Events

£48.00 per person inclusive of vat minimum guests 60

Private Venue hire (5 hours) Glass of sparkling wine on arrival Festive theming Festive Finger Buffet Bar staff and supervisor



Cold

Chicken and chestnut sausage roll with seeded crust Smoked salmon, dill crème fraiche, blinis Goats cheese mousse, red onion chutney, bruschetta (v)

Hot

Roasted bronze turkey, parsnip cream, sage and lemon pangritata Cocktail Dingle Dell pigs in blankets, honey and grain mustard Brie and cranberry tart

Dessert

Caramelized clementine tart (V)



Booking Details

Lunch

Available to book between the 28th of November and 22nd of December

Midday to 2pm

£10.00 per person deposit on booking Full payment and pre order, 7 days prior to the booking day

Minimum number - 10 guests

Parties & Events

Private hire subject to availability

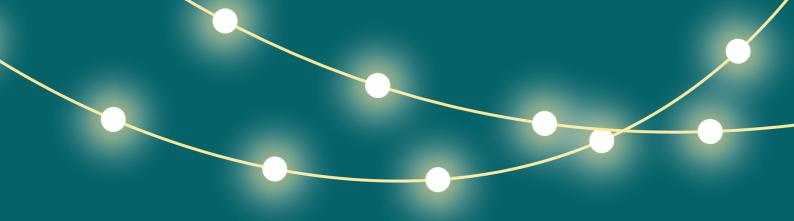
5 hours hire available from midday to midnight Additional hours subject to £200.00 per hour fee

Minimum numbers 60/ Maximum numbers 160 Security charges apply £20.00 per hour, 1 person per 100 guests

Over 21's only

£2,000 deposit to secure booking

Minimum bar spends of £2,000 expected



BOOK HERE



thirstyscholar.london 1 Park Crescent W1W 1SH

