



*A Very* **BRITISH**  
**CHRISTMAS**

THE  
**PUNCHBOWL**  
PUB & DINING ROOMS

# CHRISTMAS PARTY

25th November - 24th December

## FIRST COURSE

Cauliflower & Stilton soup topped with toasted almonds

Freekeh, cranberries, feta, shoots & seeds tabbouleh

Beetroot & horseradish cured Loch Duart salmon, burnt lemon, sourdough

Game terrine, cranberry compote

## SECOND COURSE

Spinach, pumpkin & parsnip filo pie,  
roast cherry tomato & cranberry sauce

Pan-cooked fillet of salmon, dill mash, shellfish & champagne sauce

Roasted turkey, roasties, pigs in blankets, honey roasted root vegetables, red wine gravy

Corn-fed chicken breast, Dauphinoise potatoes,  
winter green beans, thyme & garlic jus

## THIRD COURSE

Christmas pudding, brandy sauce, custard

Mulled wine cheesecake, spiced compote

Dark chocolate torte, ginger ice cream, mandarin sauce

Sticky toffee pudding, clotted cream ice cream

## FOURTH COURSE

Selection of British cheeses  
*(£6 supplement)*

**£42.50**  
per person

Receive a complimentary  
glass of Prosecco each  
when you book before 1st October

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance queries, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.



# CHRISTMAS PARTY

25th November - 24th of December

## FIRST COURSE

Spiced heritage beetroot soup, chive crème fraîche  
Citrus & pink peppercorn-cured salmon, potato salad  
Roasted squash salad, braised red cabbage purée, baby cress, savoury granola  
Smoked haddock croquettes, chilli samphire, roasted garlic aioli

## SECOND COURSE

Jerusalem artichoke risotto, Parmesan crisp, shaved winter truffle  
Roast sea bass, crab crushed potatoes, wilted spinach, sauce américaine  
Roasted turkey, roasties, root vegetables, pigs in blankets, red wine gravy  
Hertfordshire venison loin, celeriac mash, pickled blackberries & toasted hazelnuts

## THIRD COURSE

Christmas pudding, brandy sauce, custard  
Cherry Bakewell tart, vanilla ice cream  
Mulled wine poached pears, gingerbread crumble, ice cream  
Blueberry & crème fraîche pie, vanilla custard

## FOURTH COURSE

British cheese board, spiced Williams pear chutney, grapes, water biscuits

**£65**

per person

Receive a complimentary  
glass of champagne each  
when you book before 1st October

A discretionary service charge of 12.5% will be added to your bill.

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# CHRISTMAS DAY

25th December

## STARTERS

Roasted Jerusalem artichoke soup, goat's curd, croutons,  
chive oil

Bloody-Mary-cured salmon, potato cake, horseradish,  
crème fraîche

South Downs game & venison terrine, Melba toast,  
Cumberland sauce

Baked camembert, toasted garlic, onion marmalade, ciabatta

## MAINS

Sweet potato, squash & salsify tagine, Israeli couscous,  
pomegranate, yoghurt

Grilled sea bass on a king prawn & scallop risotto

Roasted bronze turkey, pigs in blankets, all the traditional trimmings

8oz fillet steak, all the traditional trimmings, Dauphinoise potatoes,  
mushroom sauce

## DESSERTS

Christmas plum pudding, brandy sauce, warm vanilla custard

Sherry & almond trifle

Chocolate & cherry tart, clotted cream

British cheeses, spiced Williams pear chutney, grapes,  
water biscuits

**£75**  
per person

A discretionary service charge of 12.5% will be added to your bill.

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# THE PRIVATE DINING CLUB



Secreted away at the top of the building, The Club private dining room resembles a Victorian art collector's dining table with a menu of rare culinary gems to match. Groups of up to 12 friends or colleagues can come here to enjoy exclusive, bespoke dinners in the heart of Mayfair.



## THE EPICUREAN COLLECTION

Proud to be part of The Epicurean Collection, a group of boutique inns dedicated to the finest in food, comfort and culture — all set in Britain's most idyllic locations. To join our Club or to book the perfect escape please visit [www.epicurean.club](http://www.epicurean.club)



## FESTIVE OPENING TIMES

### PUB OPEN

Christmas Eve	Midday - 7pm
Christmas Day	Midday - 5pm
Boxing Day	CLOSED
27th December	CLOSED
December	11.30am - 11pm

### FOOD SERVICE

Christmas Eve	Midday - 5pm
Christmas Day	Midday - 5pm
Boxing Day	CLOSED
27th December	CLOSED

## FINDING THE PUNCHBOWL


Just a short walk from Green Park tube station right in the centre of Mayfair, nice and easy to find.




## BOOKINGS & ENQUIRIES

# 020 7493 6841

[punchbowlondon.com](http://punchbowlondon.com)  
[reservations@punchbowlondon.com](mailto:reservations@punchbowlondon.com)

 /ThePunchbowlMayfair

 @punch\_bowl\_mayfair

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