



**FESTIVE  
BROCHURE**

**THE BARLEY MOW**  
**PART OF THE CUBITT HOUSE® FAMILY**



## A VERY CUBITT CHRISTMAS

Whether you're planning a Christmas work party at the local pub, treating your nearest and dearest to a festive feast, or arranging frivolities with friends, Cubitt House has just the spot for you. Our London pubs boast unique, intimate spaces perfect for your holiday cheer—from cosy corners with roaring fires to speakeasy cocktail bars and the most splendid private dining rooms in central London. Let us make your festive season truly special.







## FESTIVE FEASTS

We're all about bringing the best of British to your festive table, with a little help from our local suppliers. Our chefs at Cubitt House have been busy whipping up a festive menu that's bursting with the finest seasonal ingredients, so you can enjoy a true festive farm-to-fork feast. After all, there's no better way to celebrate Christmas with family and friends than by tucking into traditional festive dishes and treats made with the very best Britain has to offer. So, come hungry and ready to indulge—we've got your festive cravings covered.







## FEASTING MENU ONE

*Festive*

**72** per person

*Served family style*

*Coombeshead Farm Sourdough, Salted Whey Butter*

### TO START

Salt-Baked Heritage Beetroot, Winter Leaves, Stichelton &  
Candied Walnut Salad, PX Sherry Dressing  
Duck Liver Parfait, Port, Fig & Shallot Chutney, Duck Fat Brioche Toast

### MAIN EVENT

Roast Bronze Turkey, Pigs in Blankets, Sage & Lemon Stuffing, Brioche Bread Sauce  
Roasted Peterhead Cod, Root Vegetable Nage  
*Individually plated option for vegetarian guests:*  
Celeriac & Truffle Pithivier

Roast Potatoes | Parsnips, Honey, Mustard & Rosemary Butter  
Brussels Sprouts, Sugar Pit-Cured Bacon, Confit Garlic & Shallots

### SWEET THINGS

Guinness Sticky Toffee Pudding, Malt Butterscotch Sauce, Clotted Cream  
Mince Pies, Clotted Cream

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**THE BARLEY MOW**

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



## FEASTING MENU TWO

*Festive*

**95** per person

*Served family style*

*Coombeshead Farm Sourdough, Salted Whey Butter*

### TO START

Hand-Dived Scallops, Potted Shrimp Butter, Pickled Apple  
Rollright Tartiflette  
Charred Leeks Vinaigrette, Pangrattato, Winter Truffle

### MAIN EVENT

*(please choose one option)*

Roast Native Breed Rib of Beef, Bone Marrow & Winter Truffle Jus  
or  
Salt-Baked Monkfish, Razor Clams, Samphire, Champagne & Grape Sauce

*Individually plated option for vegetarian guests:*

Celeriac & Truffle Pithivier

Montgomery Cheddar Cauliflower Cheese | Spiced Braised Red Cabbage | Roast Potatoes  
Parsnips, Honey & Rosemary Butter | Brussels Sprouts, Sugar Pit-Cured Bacon, Confit Garlic & Shallots

### SWEET THINGS

Pear, Dark Chocolate, Sherry & Ginger Trifle  
Mince Pies, Clotted Cream

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## THE FULL FESTIVE FEAST

200 *per person*

*Includes:*

Festive Cocktail *served on arrival*

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine *per person*  
(50% even split)

*White:* 2023 Mâcon-Villages, Maison Cubitt,  
DOMAINE PERRAUD, BURGUNDY, FRANCE

*or*

*Red:* 2017 Rioja Crianza,  
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines,  
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE  
*with pudding*

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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## THE FULL FESTIVE FEAST FEASTING MENU

*Canapés on arrival*

*Parsnip & Honey Fritters, Truffle Aioli  
Haggis Puffs, Whisky Mayonnaise*

*Served family style*

*Coombeshead Farm Sourdough, Salted Whey Butter*

### TO START

*Hand-Dived Scallops, Potted Shrimp Butter, Pickled Apple  
Rollright Tartiflette*

*Charred Leeks Vinaigrette, Pangrattato, Winter Truffle*

### MAIN EVENT

*(please choose one option)*

*Roast Native Breed Rib of Beef, Bone Marrow & Winter Truffle Jus  
or  
Salt-Baked Monkfish, Razor Clams, Samphire, Champagne & Grape Sauce*

*Individually plated option for vegetarian guests:*

*Celeriac & Truffle Pithivier*

*Montgomery Cheddar Cauliflower Cheese | Spiced Braised Red Cabbage | Roast Potatoes  
Parsnips, Honey & Rosemary Butter | Brussels Sprouts, Sugar Pit-Cured Bacon, Confit Garlic & Shallots*

### SWEET THINGS

*Pear, Dark Chocolate, Sherry & Ginger Trifle  
Mince Pies, Clotted Cream  
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf*

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## FESTIVE CANAPÉS & SNACKS

### CANAPÉS

*Priced per item, minimum order of 10 per item*

- Panisse, Espelette Pepper, Parsley Aioli 3.5
- Parsnip & Honey Fritters, Truffle Aioli 4
- Truffled Roscoff Onion Tartlets 4
- Whipped Smoked Cod's Roe, Chicory, Pickled Shallot 4
  
- Honey Mustard Pigs in Blankets 4.5
  
- Chopped Angus Beef, Duck-Fat Brioche, Shallot Jam 5
- Haggis Puffs, Whisky Mayonnaise 5
- Cubitt House Smoked Salmon Rillettes on Toast, Dill, Cucumber 5
- Oysters Rockefeller 5
- Scampi, Lemon Aioli 5
  
- Cinnamon Spiced Brown Butter Madeleines, Clementine Crème Fraiche 4
- Amedei Chocolate & Hazelnut Fudge 4
- Passion Fruit Jellies 4

### SNACKS

*Minimum order of 10*

- Panelle, Salsa Verde 6
- Honey Glazed Parsnip & Parmesan Fritters 8
- Scotch Egg, Pub Sauce 8.5
- Vegan Nduja & Cheese Sliders 9
- Angus Beef & Montgomery Sliders 10
- Turkey & Smoked Bacon Sliders 10
- Mince Pies, Brandy Cream 4.5

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## BOLT - ONS

Hand-Carved Cubitt House Cured Salmon, Neal's Yard Crème Fraiche, Bread & Butter Pickles,  
Guinness Soda Bread *75 serves three to four*

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf *75 serves four to six*

Christmas Pudding, Brandy Cream *40 serves six to eight*

Mince Pies, Brandy Cream *4.5 per piece*

Seasonal Petit Fours *4.5 per piece*

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## CHEERS TO THAT

Our drinks stir & satisfy with a thoughtfully curated offering of fine ales, craft beers, gorgeous wines and imaginative spirits. Whatever your favourite tippie, we'll ensure there's plenty of festive cheer to go around.



## WINE PACKAGES

*Available for bookings in the festive period, pre-booked in advance at selected pubs.*

### CHAMPAGNE & SPARKLING

Case of 6 Coates & Seely Britagne Brut Reserve

Case of 6 Coates & Seely Britagne Rosé

Case of 6 Charles Heidsieck Brut Réserve

### WHITE WINE

Case of 6 Picpoul de Pinet

### ROSÉ

Case of 6 Maison Cubitt Rosé

### RED WINE

Case of 6 Mendoza Malbec

Case of 6 Chateau Greysac

Case of 6 Bourgogne Rouge Cote d'Or

### MAGNUM PACKAGE

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

### NON-ALCOHOLIC

NV Rosé, Wild Idol, Rheinhessen

NV White N° 2, Oddbird, Alsace

2020 Grenache Syrah Mourvèdre, Languedoc-Roussillon

## BEER PACKAGES

*Available for bookings in the festive period, pre-booked in advance at selected pubs.*

### BEER

20 Bottles and Cans of Mixed Craft Beverage

### LOW & NO

10 Bottles and Cans of Low & Non-Alcoholic Beers

### PREMIUM LARGER

20 Bottles of Stiegl or Freedom Larger

## FESTIVE DRINKS

### MULLED WINE

Mulled Wine Kettle

### FESTIVE TIRAMISU SHOTS

CAZCABEL COFFEE TEQUILA LIQUEUR

TOSOLINI AMARETTO SALIZA | BAILEYS IRISH CREAM

Single Shot

Bottle (500ml)

*Up to 10 servings*





# THE BARLEY MOW

A landmark Mayfair pub exquisitely restored, sporting a handsome bar and an elegant restaurant serving British classics and traditional Christmas dishes with a touch of French influence.

82 DUKE STREET, MAYFAIR, LONDON W1K 6JG  
**020 4553 1414 | @THEBARLEYMOWMAYFAIR**

[cubitthouse.co.uk/the-barley-mow-mayfair](http://cubitthouse.co.uk/the-barley-mow-mayfair)  
[events@thebarleymowmayfair.co.uk](mailto:events@thebarleymowmayfair.co.uk)



## FIRST FLOOR EXCLUSIVE

The First Floor Restaurant bursts with tasteful charm and understated grandeur with its large sash windows and elegant features. Book it exclusively for the ultimate Mayfair private festive feast with family and friends or as a corporate Christmas dinner.

- Seated up to 55 guests.
- ◆ Sonos surround sound music capabilities.

### First Floor Exclusive



The Snug



## THE SNUG

Curtained off from the main dining area in the restaurant, the snug provides the ultimate space for an elevated, intimate festive private dining experience.

- Seated, up to 20 guests



# LET'S CELEBRATE TOGETHER

Give our friendly events team a shout, and one of our event managers will be in touch to help you plan your event, from start to finish to make it a celebration to remember.

[events@thebarleymowmayfair.co.uk](mailto:events@thebarleymowmayfair.co.uk)







# CUBITT *London Pubs* HOUSE®

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