



**FESTIVE
BROCHURE**

CH

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

Coomeshead Sourdough, Salted Keen's Butter

TO START

Mulled Salmon, Heritage Beetroots, Crème Fraîche, Bronze Fennel
Pork Terrine, House Pickles, Port, Brioche Toast
Wild Mushroom Arancini, Mushroom Ketchup

MAIN

Pork & Sage Stuffed Turkey Crown, Smoked Pancetta, Braised Red Cabbage
Roast Cod, Braised Fennel, Lemon, Dill Beurre Blanc

Individually plated option for vegetarian guests:

Jerusalem Artichoke Risotto, Toasted Chestnut, Black Truffle

Duck-Fat Roast Potatoes | Roasted Carrots, Pistachio, Orange
Brussels Sprouts, Pancetta, Chestnuts, Grapefruit | Pigs in Blankets

SWEET THINGS

Sticky Toffee Pudding, Caramelised Banana Ice Cream
Chocolate Orange Fudge

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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

Coomeshead Sourdough, Truffle Butter

TO START

Hand-Dived Scallops, Chestnut Velouté, Green Apple, Maple
Pork Terrine, House Pickles, Port, Brioche Toast
Wild Mushroom Arancini, Mushroom Ketchup

MAIN

(please choose one option)

Beef Wellington, Truffle Sauce

or

Whole Baked Turbot, Braised Fennel, Lemon & Dill Butter

Individually plated option for vegetarian guests:

Jerusalem Artichoke Risotto, Toasted Chestnut, Black Truffle

Roasted Carrots, Pistachio, Orange | Spiced Braised Red Cabbage (Vg)
Duck-Fat Roast Potatoes | Buttered Winter Greens

SWEET THINGS

Amedei Chocolate Tart, Pistachio Ice Cream, Caviar
Chocolate Orange Fudge

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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



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 Védrières,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE
with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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



THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

Wild Mushroom & Chestnut Croquette
Pigs in Blanket Sausage Roll, Homemade Ketchup

Served family style

Coombeshead Sourdough, Truffle Butter

TO START

Hand-Dived Scallops, Chestnut Velouté, Green Apple, Maple
Pork Terrine, House Pickles, Port, Brioche Toast
Wild Mushroom Arancini, Mushroom Ketchup

MAIN

(please choose one option)

Beef Wellington, Truffle Sauce

or

Whole Baked Turbot, Braised Fennel, Lemon & Dill Butter

Individually plated option for vegetarian guests:

Jerusalem Artichoke Risotto, Toasted Chestnut, Black Truffle

Roasted Carrots, Pistachio, Orange | Spiced Braised Red Cabbage (Vg)
Duck-Fat Roast Potatoes | Buttered Winter Greens

SWEET THINGS

Amedei Chocolate Tart, Pistachio Ice Cream, Caviar
Chocolate Orange Fudge
Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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



FESTIVE CANAPÉS & SNACKS

CANAPÉS

Priced per item, minimum order of 10 per item

Chicory, Pear & Walnut Picada 4
Pigs in a Blanket Sausage Rolls, Homemade Ketchup 4
Wild Mushroom & Chestnut Croquette 4

Grilled Red Prawns, Guanciale, Rosemary Skewer 4.5
White Bean Crostini, Crispy Sage, Gremolata 4.5
Warm Venison, Morcilla, Sage, Onion Puffs 4.5

Devon Crab & Fennel Puffs 5
Grilled Violet Artichoke, Pine Nut Purée 5
Arancini, Truffle Pecorino, Truffle Mayonnaise 5
Warm Panisse & Winter Tomato 5

Lobster Thermidor Vol Au Vent 5.5
Wild Bass Crudo, Citrus, Fresh Herbs 5.5
Whipped Duck Liver Parfait, Truffle 5.5
Chopped Angus Beef, Beef Fat Brioche, Shallot Jam 5.5

Warm Madeleines, Chocolate & Orange 5.5
Christmas Pudding Fritters, Brandy Custard 5.5
Roasted Black Figs, Mascarpone, Pistachio 5.5

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

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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

BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche, 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

CH

@THEALFREDTENNYSON

THE ALFRED TENNYSON

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



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 tipples, 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 and Seely Bretagne Brut Reserve 488

Case of 6 Coates and Seely Bretagne Rosé 524

Case of 6 Charles Heidsieck Brut Réserve 585

WHITE WINE

Case of 6 Picpoul de Pinet 260

Case of 6 Gavi di Gavi Lugarara 330

Case of 6 Chablis 385

ROSÉ

Case of 6 Maison Cubitt Rosé 308

RED WINE

Case of 6 Mendoza Malbec 250

Case of 6 Chateau Greysac 365

Case of 6 Bourgogne Rouge Cote d'Or 470

MAGNUM PACKAGE 520

Charles Heidsieck Brut Réserve

Chablis St Martin, Domaine Laroche, Burgundy

Château Larose Perganson, Haut-Médoc, Bordeaux

NON-ALCOHOLIC 115

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 150

20 Bottles and Cans of Mixed Craft Beverage

LOW & NO 70

10 Bottles and Cans of Low & Non-Alcoholic Beers

PREMIUM LARGER 130

20 Bottles of Stiegl or Freedom Larger

FESTIVE DRINKS

MULLED WINE

Glass 8

Kettle 310

FESTIVE TIRAMISU SHOTS

CAZCABEL COFFEE TEQUILA LIQUEUR
TOSOLINI AMARETTO SALIZA | BAILEYS IRISH CREAM

Single Shot 8

Bottle 77

500ml, up to 10 servings



SAMPLE MENU

SAMPLE MENU



THE ALFRED TENNYSON

Nestled in the quaint and quiet streets of Belgravia and set over four floors, The Alfred Tennyson takes its name from the local Poet Laureate, The Lord Tennyson and proudly serves the neighbourhood he once called home and feels incredibly Christmassy at this time of year.



The Front Dining Room

THE FRONT DINING ROOM

Partitioned off from the back dining room by bi-folding doors, The Front Dining Room is lavishly decked with fine British artisan wallpaper and sports original features including large light bearing sash windows and a marble fireplace - perfect for cosy Christmas gatherings.

- Seated, up to 23 guests
- ◆ Drinks & canapés, up to 30 guests

THE BACK DINING ROOM

Partitioned off from the front dining room by bi-folding doors, The Back Dining Room is bursting with refined elegance and charm with its large sash windows, atrium skylight, and stylish cocktail bar for festive after-work drinks.

- Seated, up to 30 guests
- ◆ Drinks & canapés, up to 40 guests



The Back Dining Room



The Boardroom

THE BOARDROOM

A charming, wood-panelled space for dining and business meetings alike.

- Seated, up to 14 guests
- ◆ Drinks & canapés, up to 20 guests
- Audio & video capabilities

FIRST FLOOR RESTAURANT EXCLUSIVE

This gracious and airy restaurant can be hired exclusively with the partitioning doors open for both standing cocktail receptions and seated feasting parties. Indulge in our traditional Christmas dishes and cocktails.

- Seated, up to 50 guests
- ◆ Drinks & canapés, up to 80 guests
- Audio & video capabilities

CLICK [HERE](#) FOR VIRTUAL TOUR



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@thefredtennyson.co.uk





CUBITT *London Pubs* HOUSE®

020 7730 0070

CUBITTHOUSE.CO.UK

@CUBITTHOUSE

events@cubitthouse.co.uk





CH

020 7730 0070 | CUBITTHOUSE.CO.UK | [@CUBITTHOUSE](https://www.instagram.com/CUBITTHOUSE)