



STARTERS

Sweet Potato, Carrot & Parsnip Soup (V)

Homemade & served with crusty bread

Quinoa Salad (VG & GF)
Beetroot, sundried tomatoes, pomegranate,
spinach & rocket

Scottish Smoked Salmon Roulade (GF)

Homemade with cream cheese, dill

& cracked black pepper

Pork, Chicken & Duck Pâté Served with crusty bread & butter

MAINS

All mains are served with crispy roast potatoes, sprouts, honey-roasted parsnips & carrots

Traditional Roast Turkey

Hand carved breast of turkey served with pigs in blankets, sage & onion stuffing balls, Yorkshire pudding, cranberry sauce & gravy

Striploin of Beef

Tender slices of locally sourced British beef, Yorkshire pudding, horseradish & gravy

Fresh Cod Fillet

Gently poached cod served with asparagus spears & white wine sauce

Mushroom, Cranberry and Brie Wellington (V)

Sautéed chestnut mushrooms with cranberries, hazelnuts, spinach and English Brie. Encased in puff pastry & topped with vegetarian gravy

Stuffed Sweet Peppers (VG & GF)

Freshly baked peppers filled with a mix of Quinoa, courgettes, onions & button mushrooms. Finished with a rich vegan gravy

DESSERTS

Traditional Christmas Pudding (V) Served with a generous dollop of brandy sauce

Chocolate Yule Log (V)

An Indulgent festive favourite. With whipped cream

Trillionaire's Tart (VG & GF)

Dusted with icing sugar

Selection of English Cheese & Crackers (V) Supplement of £1.50 for this choice



Creamy Brie and Cranberry Canapés (V)

Homemade canapes with grilled Cornish Brie, topped with cranberry sauce

Pigs In Blankets

Coated with honey & wholegrain mustard

Bite-Sized Cottage Pies

Lean minced beef in a rich gravy, topped with carrot, cheese & chive mash potato in a pastry case

Homemade Turkey Canapés

Crusty sliced baguette topped with sage & onion stuffing & a dollop of cranberry sauce

Sweet Potato Falafel (VG & GF)
Served with red pepper houmous

Smoked Salmon Crostini

Handmade with cream cheese & finely chopped dill

Classic Sausage Rolls

A selection of pork & chorizo, pork & caramelised onion

Mini Quiche Selection (V)

Mature Cheddar, onion & chive quiche, in a beetroot shortcrust pastry Spinach, red pepper with Greek feta quiche, in a spinach shortcrust pastry

Southern Coated Chicken Strips
Served with sour cream & chives

Full Buffet £21 per person

Alternatively, select any 6 items for £17 per person

(20 person minimum required)





THE WHITE HART

191 Drury Lane, WC2B 5QD 0207 242 2317 thewhitehart@mspubs.co.uk

We cater for set menus up to 15 and buffets up to 100. We're open until 2am each Fri & Sat & upon request, can extend our licence until 1am weekdays

THE MARQUIS

51-52 Chandos Place, WC2N 4HS 0204 631 3372 themarquis@mspubs.co.uk

The Marquis' upstairs bar is available for exclusive hire. We can seat up to 30 guests & host 50 guests standing

We no longer accept drink / table only reservations

THE SUN TAVERN

66 Long Acre, WC2E 9JD 0207 240 9221

thesuntavern@mspubs.co.uk

Our spacious upstairs bar is available for a range of functions with private hire available. We can hold 40 guests dining or 70 for a standing event & buffet

THE GEORGE

8 Great Queen Street, WC2B 5DH 0203 337 8870 thegeorge@mspubs.co.uk

We are able to accommodate set menus for up to 10 guests & hold festive buffets up to 40 guests

Book Now For Christmas *





MENU INFORMATION AND BOOKING TERMS & CONDITIONS

Dietary and Allergy Information

The information available is, to the best of our knowledge, correct; however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know when booking

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients. Fish dishes may contain small bones

(V) Vegetarian (VG) Vegan (GF) Gluteen Free

Booking Procedure and Cancellation Policy

In order to secure your booking we request a non-refundable deposit of £10 per head.

The deposit will be deducted from the bill on the day of your booking.

Any cancellations or no shows within 48 hours will incur the full cost of the meal.

To take advantage of the set menu prosecco offer, your deposit must be paid by the 31st of October 2025

Service Charge

A 12.5% service charge maybe added to your bill - this is an optional charge. 100% of our tips are shared equally amongst our grateful staff

Pre-Orders and Menu (Availability

All festive set menu and buffets pre-orders are kindly requested to be submitted no less than 2 weeks prior to your booking date. This ensures full availability of our range so there is no disappointment. Last minute menu orders or changes are not guaranteed due to potential supplier issues.

Our Christmas menus are available from the 24th November until 24th December 2025. We can happily accommodate Christmas functions in January, but bookings must be confirmed with full payment and the pre-order received by the 10th December 2025.

