# CHRISTMAS

AT

THE

ORANGERY

TOTTENHAM COURT ROAD

# WELCOME


GROUP DINING p. 03–04

PRIVATE DINING p. 05–06

FESTIVE EXTRAS p. 07–08

STANDING EVENTS p. 09–11

DRINKS PACKAGES p. 12–13

# GROUP DINING

A sharing menu that reimagines traditional Christmas flavours with a modern, farm to table twist. Perfect for the whole team to enjoy over lunch or dinner – with plenty of food flowing for all to enjoy.

# CHRISTMAS
## FEAST MENU

**MENU A** £42pp
Bread, Main, Dessert

**MENU B** £49pp
Bread, Snacks, Main, Dessert

**MENU C** £60pp
Bread, Snacks, Starters, Main, Dessert, Petit Fours

### BREAD

### SNACKS
Christmas Spiced Butter Plate, Baguette

Heritage Beetroot Goat's Cheese, Candied Walnut, Farm Thyme

Chestnut, Mushroom & Onion Veloute

### SHARING STARTERS
Roasted British Carrot, Labneh, Zough, Graceburn British 'Feta'

Farm Cavalo Nero Ceasar Salad, British Quail's Egg,
Vintage Lincolnshire Poacher Cheese Pangrattato

### THE MAIN FEAST
(choose one per person)

Butter Poached British Turkey
*Turkey & Thyme Gravy*

**OR**

Braised Featherblade of Beef
*Red Wine Gravy*

**OR**

Salt Baked Celeriac
*Chestnut Mushroom & Green Peppercorn Sauce*

Served with
King Edward Roast Potatoes | Yorkshire Pudding | Brussel Sprouts, Garlic, Bacon, Cream
Braised Red Cabbage | Honey Roast Parsnip | Pigs in Blankets

### DESSERT
Spiced Winter Praline Meringue,
British Apple Compote, Vanilla Chantilly

### PETIT FOURS

# PRIVATE DINING

Our underground farm provides a striking setting for a more intimate affair, perfect for an end of year celebration, festive brand event or traditional Christmas dinner. Seats 8–16 people.

# CHRISTMAS

## CHEF'S TABLE MENU

£135 PER PERSON

Mulled Wine or Non-Alcoholic Mulled Drink

Christmas Spiced Butter Plate, Baguette

Heritage Beetroot Goat's Cheese, Candied Walnut, Farm Thyme

Chestnut, Mushroom & Onion Veloute

Farm Cavalo Nero Caesar Salad, British Quail Eggs, Anchovy

Pan Fried Hand-Dived Scallop, Farm Herb Beurre Blanc

Fillet of Beef, Celeriac Puree, Beef Red Wine Jus
Salt Baked Celeriac, Carrot Puree, Mushroom Spinach Wellington,
Brandy Green Peppercorn Sauce

Served with
King Edward Roast Potatoes | Yorkshire Pudding
Brussel Sprouts, Garlic, Bacon, Cream | Braised Red Cabbage
Honey Roast Parsnip | Pigs in Blankets

Spiced Winter Praline Meringue, British Apple Compote, Vanilla Chantilly

Petit Fours

# FESTIVE EXTRAS

Add a little festive touch for you and your guests this season.
Available for all Christmas bookings.

# ADD A LITTLE FESTIVE TOUCH

## Additions

Cornish Porthilly Oysters, Bloody Mary Dressing
£6 per oyster (Min. 24)

British Cheese Board Per Person
£18pp (Min. 10 people)

Fruit Loaf, Tunworth Cheese, Truffe Honey
£16pp (Min. 10)

Seasonal Pre-Dessert Sorbet
£6pp (Min. 10)

Exmoor Caviar Service, Unsalted Crisps, Sour Cream, Chive
£50 per 20g

## Supplements

Upgrade to Rib of Grassfed Beef
+£120 per rib (Serves 4)

Apple Tart Tatin & Vanilla Ice Cream
+£20 per person (Min. 8 people)

Alba White Truffle 2g per person
Market Price

Black Winter Truffle 4g
Market Price

## Food Table Favours

Bagged and festive tied with name tags

6 x Honey, Orange Blossom Soft Amaretti
£9 per bag (Min. order 10)

6 x Mini Christmas Cookies
£9 per bag (Min. order 10)

The Orangery Crackers
£9 per bag (Min. order 10)

# STANDING EVENTS

The bar and lounge at The Orangery TCR is the perfect spot for festive get-togethers, available for standing receptions and Christmas parties. Guests can enjoy botanical festive cocktails and sustainable wines alongside seasonal canapés and bowl food. It's a flexible option for larger groups who want a Christmas party without committing to a full seated dinner.

# CANAPÉS

£4 EACH – MINIMUM ORDER OF 15

## MEAT

Honey Mustard Cocktail Sausages

Mini Sausage Rolls, Sesame, British Hot Honey

Lincolnshire Poacher Cheese Choux

Chicken Tandoori, Corinader & Mint Yoghurt

Smoked Chalkstream Trout Crostini, Pickled Ginger

Mini Bagel, Smoked Salmon, Horseradish Cream Cheese, Everything Seasoning, Dill

Turkey Taco

## VEGETARIAN

Spiced Christmas Butter Toasts*

Heritage Beetroot Goat's Cheese, Candied Walnut Tartlet, Farm Thyme*

Chestnut, Mushroom & Onion Soup Shot*

Vegetarian Kofte, Tzatziki*

This Isn't Chicken Tandoori, Corinader & Mint Coconut Yoghurt Vegan

Crudites Pot & Hummus, Chilli Oil Vegan

Chestnut, Cranberry, Brie Filo

*Vegan available

# BOWL FOOD

## £12.5 EACH – MINIMUM ORDER OF 10

Roasted British Carrot, Labneh, Zough, Graceburn British 'Feta'

Farm Cavalo Nero Caesar Salad
British Quail's Egg, Spenwood Cheese Pangrattato

Butter Poached British Turkey
Turkey & Thyme Gravy

Braised Featherblade of Beef
Red Wine Gravy

Salt Baked Celeriac
Chestnut Mushroom & Green Peppercorn Sauce

All with:
Mini King Edward Roast Potatoes | Mini Yorkshire Pudding | Scarlet Kale

# DESSERT BOWLS

## £7 EACH – MINIMUM ORDER OF 10

Spiced Winter Praline Meringue,
British Apple Compote, Vanilla Chantilly

Christmas Crumble

Christmas Sticky Toffee Pudding

Frangipane Mince Pie, Brandy Cream

# DRINKS PACKAGES

Raise a glass this Christmas with a drinks package to suit every celebration. From relaxed house pours to English sparkling and exceptional French classics, each one is designed to flow alongside your festive feast, with sustainable wines and plenty of still and sparkling water for the table.

# DRINKS

**On the First Day of Christmas Package** – £15pp
Half bottle of house wine per person
Filtered Still & Sparkling water

**Festive Fizz Package** – £25pp
Glass of Prosecco on arrival
Half Bottle of French Sauvignon Blanc or French Carignan/Grenache Red
Filtered Still & Sparkling Water
Filter Coffee & Tea

**The Signature Festive Package** – £36pp
Glass of Crémant de Bourgogne Sparkling Wine on arrival
Half Bottle of premium Gavi di Gavi White or Côtes du Rhône
Filtered Still & Sparkling Water

**The Ultimate Festive Package** – £47pp
Glass of Traditional Method English Sparkling Harrow & Hope Wine
Half Bottle of exceptional Mâcon Chardonnay white
or Coteaux Bourguignons Pinot Noir
Filtered Still & Sparkling Water
Filter Coffee & Tea

**Add A Little Festive Touch:**

Signature Christmas Cocktail – £12pp

Mulled Wine Reception – £11pp

Mulled Cider Reception – £11pp

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