



We are pleased to announce that we are now taking Christmas Bookings

## THE DETAILS:

Monday - Saturday

Minimum table booking - 6 people Maximum table booking - 24 people

We can offer the first floor restaurant for Private Hire for 25 - 50 people. Private Hires will need to commit to a minimum spend:

Lunch Monday - Wednesday £2k Thursday - Saturday - £3k

Evening Monday - Wednesday - £3k Thursday - Saturday - £4k

Please note minimum spend does not include a 12.5% service charge.

Please be aware that all bookings are arranged on a first come first serve basis. We suggest booking early to avoid disappointment.

















## **CHRISTMAS MENU**

Guests choose in advance: 3 starters 1 or 2 mains 1 or 2 puddings

These are served in equal ratio for everyone to help themselves.
All food is served in a sharing family style in the middle of the table.

Vegetarians get their own individually plated starters and mains. All other dietary requirements are catered for if notified prior to the event.

Pre-orders are required one month prior to your booking.

### **AVAILABILITY:**

Monday to Saturday Lunch - 12pm-3pm Dinner - 6pm-10pm

## WINE:

We'll have plenty of wine in stock for you to order on the day, but if you would like something specific from our list you can pre-order when you submit your menu choices to us in November.





Christmas 2023 Menu £50 Per Person

Our Christmas menu is served communal style in the middle of the table for the group to help themselves and each other.

Dishes will be served in equal ratio, so there's no need for individual choices.

#### Choose 3 to Share:

Mushroom Orzotto, Parsley & Hazelnut Pesto, Pickled King Oyster, Vegetable Crisp, Chervil
Brie de Meaux, Orange, Thyme & Honey Chutney & Oat Biscuit
Smoked Mackerel Pate, Celeriac Remoulade, Cornichons, Sourdough
Beetroot Cured Trout, Smoked Horseradish Cream, Amaranth, Mustard Leaves, Preserved Lemon Dressing
Finocchiona, Fennel Herb, Tapenade

Choose 1 or 2 to Share: Festive Brined Turkey Brea

Festive Brined Turkey Breast
Braised Beef Shin
Roast Belly Pork
Squash and Goats Cheese Wellington

(All served with Roast Potatoes, Pigs in Blankets, Dauphinoise, Parsnips, Carrots & Red Cabbage)

#### Choose 1 or 2 to Share:

Chocolate Torte with Griottine Cherries, Orange Liquor Cream
Pink Lady Strudel, Apple Sorbet
Trifle, Amaretti, Crème Patisserie, Quince, Chantilly Cream, Dark Chocolate
Cheese Selection, Chutney

(Cheese selection can also be added on for an additional £6pp)

Please inform us of any allergies or dietary requirements when ordering.

Some of our egg and dairy products are unpasteurised.

A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%.

40 COMMERCIAL STREET
A LONDON PUB



For further enquiries, or to book us for your next meeting, dinner or event, please contact bookings@theculpeper.com

We will not require a deposit, but we will need credit card details to confirm any booking. You will not be charged anything prior to your reservation.

# Cancellation Policy

If you cancel less than one month before your booking, you may be charged up to the full amount of the full menu price or minimum spend.