



FESTIVE FUN
AND
FRIVOLITIES

DID YOU KNOW WE HAVE SOME SPLENDID SISTER VENUES?

Cubitt House is a luxury collection of iconic pubs, serving proper food and outstanding drinks, delivering a truly memorable experience. Our pubs have many beautiful and unique spaces available for you

THE THOMAS CUBITT BELGRAVIA

THE ALFRED TENNYSON KNIGHTSBRIDGE

THE ORANGE PIMLICO ROAD

THE GRAZING GOAT MARBLE ARCH

THE COACH MAKERS ARMS MARYLEBONE

TAKE A LOOK

www.cubitthouse.co.uk

CALL ON

020 7730 6064

EMAIL US ON

reservations@cubitthouse.co.uk

FESTIVE FUN AT THE GRAZING GOAT

Whether you're planning your office party, treating your nearest and dearest or arranging frivolities with friends, we are just the place for you!

Our pubs have some beautifully unique spaces from cosy corners with roaring fires to the most sumptuous private dining rooms in London.

Groups of 1 to 100 can exclusively wine, dine and have a jolly good time.

Spaces are filling up fast so book now to avoid disappointment.

CALL US ON

020 7730 6064

EMAIL US ON

reservations@thegrazinggoat.co.uk

OUR FESTIVE MENUS

We've carefully handpicked the best British, local and sustainable suppliers to passionately craft our festive dishes using the finest seasonal produce to ensure you can enjoy a true farm to fork experience.

See overleaf for our Festive, Canapés and Christmas Day Menus

FESTIVE FUNCTIONS

Our dedicated events team are delighted to assist you in your quest to find and plan your perfect festive celebration.

See the beautiful private spaces we have available below:

FRONT DINING ROOM

Curtained off from the main restaurant, this space spans the full width of the building and is bathed in natural light.



UP TO 32 GUESTS

BACK DINING ROOM

A relaxed dining room curtained off from the rest of the restaurant, with sash windows, atrium ceiling and open fireplace.



UP TO 45 GUESTS

LADAY PORTMAN TABLE

A large and commanding banqueting table set within the hustle and bustle of the ground floor.



UP TO 14 GUESTS

ENTIRE FIRST FLOOR

Beautifully decorated with large sash windows and an open fireplace, the first floor dining room can be exclusively hired.



UP TO 60 GUESTS



UP TO 100 GUESTS

FESTIVE MENU

Available to book from 27th November to 30th December (excluding Christmas Day)

STARTERS

Cauliflower soup, olive tapenade
Baked goat's cheese, salsify, truffle dressing, sorrel
Manuka smoked salmon, horseradish cream, lemon pickle, rye bread
Rabbit rilette, pickled wild mushrooms, clementine relish, sourdough

MAINS

Roasted butternut, shallot, pickled beetroot, watercress pesto
Pan-fried cod, Jerusalem artichoke, kale, Champagne & clam velouté
Castlemead turkey, crushed swede, Brussels tops, chestnut & bacon gravy
35 day-aged beef sirloin, potato & celeriac gratin, rainbow chard, jus (£3 supplement)

SHARING SIDES

Brussel sprouts & bacon
Roast potatoes
Braised red cabbage, sultanas

CHEESE

Selection of British cheese, fruits & biscuits

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream
Dark chocolate tart, candied chestnuts, mandarin parfait
Bramley apple pie, walnuts, salted caramel ice cream

2 COURSE £39 PP | **3 COURSE £46 PP** | **4 COURSE £55 PP**

AVAILABLE TO PARTIES OF ALL SIZES

CANAPÉ LIST

Whether you want some delicious nibbles to start off your evening with us or are looking for a more informal celebration with your colleagues or friends, we have an inventive and seasonal menu of canapés for you to create your own bespoke festive event.

Select your favourites from the options below, 3 per person recommended for nibbles and 10 per person for drinks and canapés.

SAVOURY

Priced at £2 per piece

Charred watermelon, spiced labneh
Bresaola, horseradish cream & beef fat toast
Tomato, black olive, caper, basil & mozzarella tart
Pulled pork croquette, wholegrain mustard mayonnaise
Salt cod croquette, smoked aioli
Wild mushroom & chestnut croquette, cranberry relish

Priced at £2.50 per piece

Pea & parmesan arancini, truffle mayonnaise
Red onion marmalade tart, blue cheese & apple
Black pepper lamb loin, cauliflower, toasted brioche
Mini beef burger, baby gem & caramelised onions, bloody Mary relish
Crispy spiced prawn, pancetta, citrus & tomato jam
Smoked trout rilette, rye bread
Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise
Middle White pork sausage roll, lemon & date chutney

SWEET

Priced at £2 per piece

Sour cherry & pistachio fudge
Caramel chocolate shortbread
Meringue, passion fruit curd, cream
Salted chocolate brownie
Raspberry Swiss roll, lemon curd Chantilly
Mascarpone & passion fruit cheesecake
Cinnamon palmier, coffee cream
Apple & frangipane tart

* MINIMUM ORDER OF 20 PER VARIETY IS REQUIRED

FESTIVE TIPPLES

No meal is complete without a tittle (or two) so add the finishing touches to your celebration with a carefully crafted festive drinks package.

Save up to 15% if you pre-order your drinks package with us a week in advance of your booking.

WELCOME DRINKS

All drinks will be ready for your arrival.

Glass of Prosecco £6.5 a glass or a case of 6 bottles £200

Aperol Spritz £8 a glass

Mulled Wine Kettle (includes 50 glasses) £250

Winter Punch Jugs (includes 50 glasses) £300

WINE LIST

(available by the case)

6 Nero D'Avola "Tre Filari" Antonello Cassara, Sicily, 2016 £135

6 Cubitt House Sauvignon Blanc "Cuvée Bézard" Loire Valley, France, 2016 £165

6 Corvezzo "Terre di Marca" Prosecco Treviso, Extra Dry, Veneto, Italy, 2017 £200

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6 Gavi, Molinetto di D.Carrea, Piedmont, Italy 2017 £200

6 Malbec "Obra Prima" Familia Cassone, Lujan de Cuyo, Argentina, 2014 £200

6 Sancerre, Lucien Crochet, Loire Valley, France 2016 £265

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6 Viognier "Rosine" Michel & Stephane Ogier, Rhone Valley, France 2016 £250

6 Montagne-Saint-Emilion, Les Piliers de Maison Blanche, Bordeaux, 2014 £240

6 Billecart-Salmon Brut Reserve NV, Champagne £300

POST DINNER TREATS

Homemade Christmas Cake Vodka shots £4 each

CHRISTMAS DAY

We have crafted a special menu for your very important day. All you need to do is sit back, relax and let us take care of it.

Bookings are required but the washing up isn't!

A glass of Billecart-Salmon, Brut Réserve Champagne on arrival

STARTERS

Spiced pumpkin soup, crispy sage, parmesan

Beetroot tarte tatin, fig, baked goat's cheese, thyme dressing

Rabbit terrine, lemon & date chutney, toasted brioche

Smoked Chalk stream trout, cucumber, pomegranate, watercress mayonnaise

Blood orange sorbet & Christmas vodka

MAINS

Castlemead turkey, hay-baked celeriac, kale, bread sauce, chestnuts jus

Lyons Hill venison, swede, sautéed spinach, pickled wild mushrooms

Baked cauliflower, salsify, basil pesto, truffle & candied walnuts

Pan-fried hake, Jerusalem artichokes, Brussels tops, capers, lemon pickle

SHARING SIDES

Brussels sprouts

Roast potatoes

Braised red cabbage, sultanas

Pigs in blankets

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Dark chocolate tart, candied chestnuts, mandarin parfait

Bramley apple pie, walnuts, salted caramel ice cream

Selection of British cheese, fruits & biscuits

3 COURSE £89 PP

Children's portions available