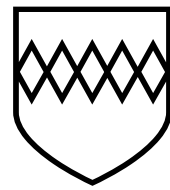


OPENHOUSE
FESTIVITIES



PERCY & FOUNDERS



CHRISTMAS PARTIES



Whether it's an intimate Christmas lunch with friends and family or an all-out dinner for the whole office, we have a range of social dining areas to suit. With flexible spaces that can host from 10 to 100 guests, we can tailor ourselves to suit your every need.

Our Christmas Set Menu is available for group bookings from Thursday 21st November to Friday 20th December and is £55pp.

For bookings and enquiries, please contact our events team on 020 7034 5428 or events@openhouselondon.com



Christmas Set Menu

—
£55

Roasted chestnut & celeriac soup (v)
truffle cream

Mulled wine cured Jackson & Rye salmon
lemon, caperberries & crisp

Potted Yorkshire red-legged partridge
quince, pickled walnuts & redcurrants

Rainbow beetroot salad (vg)
heritage carrot, chicory, walnut, grapefruit dressing & toasted seeds

Seared Scottish Fallow venison loin
fondant potato, creamed brussels sprouts & blackberry jus

Pan fried Cornish sea bass
caramelised salsify, girolles, swiss chard, parsley & white wine sauce

Roast free-range Norfolk Bronze turkey breast & confit leg
pork stuffing, roast trimmings & cranberry compote

Winter vegetable tart (vg)
butternut squash, red cabbage, spinach & parsnip

PX Sherry & Cointreau trifle slice
clementine, redcurrant & ginger-spiced ice cream

Christmas pudding
brandy custard

Warm dark chocolate brownie (vg)
salted caramel sauce & vanilla ice cream

La Fromagerie British cheese selection (£5 supplement)
crackers & quince jelly

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements. Menu is subject to change.



CHRISTMAS DAY



Let us do the work for you on Christmas Day with a decadent menu designed to spread yuletide cheer.

Available on Wednesday 25th December only, our Christmas Day Set Menu is £85pp and includes a glass of NV Billecart-Salmon “Brut Réserve” Brut Champagne on arrival.

For bookings and enquiries, please contact us on 020 3761 0200 or reservations@percyandfounders.co.uk





Christmas Day Set Menu

—
£85

Glass of NV Billecart-Salmon "Brut Réserve" Brut Champagne on arrival

Josper grilled Native 1/2 Lobster Thermador

Yorkshire Game terrine
pickled walnuts, blackberry & mustard crisp

Norfolk celeriac & hazelnut soup (v)
Shropshire blue cheese crisp

Glazed parsnip tarte tatin (vg)
pickled heritage carrots, roasted pepper & puffed buckwheat

Roast free-range Norfolk Bronze turkey breast & confit leg
pork stuffing, roast trimmings & cranberry compote

Pan fried Cornish halibut
salsify, sea aster & Palourde clams

Chestnut, pumpkin & cranberry Wellington (v)
brussels sprouts, roast carrots & gravy

Stuffed aubergine (vg)
spinach, wild mushrooms, cashew nut cream & truffle

White chocolate & cranberry bread and butter pudding
cinnamon spiced custard

Winter orchard tart (vg)
blackberry, English apples, house mulled cider sorbet

Christmas pudding
brandy custard

La Fromagerie British cheese selection
crackers & quince jelly

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements. Menu is subject to change.

FIVE GOLD RINGS



NEW YEAR'S EVE



Choose one of our versatile spaces for an intimate dinner or a gourmet New Year's Eve gathering. Our three course set menu is a stylish way to say farewell to 2019.

Our New Year's Eve Set Menu is £75pp and includes a glass of NV Billecart-Salmon "Brut Réserve" Brut Champagne on arrival. After dinner toast to 2020 with drinks and dancing in the Cocktail Bar.

For bookings and enquiries,
please contact us on 020 3761 0200
or reservations@percyandfounders.co.uk



New Year's Eve Set Menu



£75

Glass of NV Billecart-Salmon "Brut Réserve" Brut Champagne on arrival

Dressed Cornish crab

avocado, creamed corn & toasted sourdough

Orkney scallops

cauliflower, pancetta, borage & citrus dressing

Galloway braised beef cheek

bone marrow croquette, creamed swede

Jerusalem & baby artichoke (vg)

truffle, toasted chestnuts, radish & crispy sage

Seared Scottish Fallow venison loin

truffle mash, charred leeks, baby carrots & redcurrant sauce

Pan fried Cornish John Dory

Jerusalem artichoke, spinach & pancetta

Galloway Sirloin 250g

roasted solo garlic, chunky chips, red wine & bone marrow sauce

Maple-roasted Ironbark pumpkin (vg)

lemon & herb quinoa, crispy kale, butternut squash

Clementine brûlée

pistachio shortbread

Chocolate, Cointreau & blood orange fondant

mascarpone ice cream

Caramelised pear & almond tart (vg)

ginger spiced ice cream & candied ginger syrup

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements. Menu is subject to change.



FITZROVIA CHAPEL



This winter, the stunning Fitzrovia Chapel is available for private dining. Whether your celebrations call for an elegant three course lunch or dinner, or Champagne and canapés, this is an exquisite place to celebrate the festive season with friends, family or colleagues.

To make a booking, please contact the chapel directly at info@fitzroviachapel.org or 020 3409 9895.

For catering enquiries, please contact our events team on 020 7034 5428 or events@openhouselondon.com



THE
LIGHTERMAN

CHRISTMAS PARTIES

Get in the Christmas spirit with a three course festive feast or Champagne & canapés for up to 100 guests. The First Floor has a wraparound terrace with beautiful views across King's Cross, whilst our Canalside Bar & Terrace is a stunning waterside location for more intimate gatherings.

Our Christmas Set Menu is available for group bookings from Thursday 21st November to Tuesday 24th December and is £50pp.

For bookings and enquiries, please contact our events team on 020 7034 5415 or events@openhouselondon.com



Christmas Set Menu

—
£50

Cauliflower & Oxford Blue soup [v]
shaved winter truffle

Jackson & Rye smoked salmon
pickled salsify, heritage beetroot, citrus crème fraîche
& toasted rye

Potted Aylesbury duck
house-made orange marmalade & celeriac remoulade

Roasted Harrier butternut squash [vg]
chestnut, crispy kale & winter truffle

Roast free-range Norfolk Bronze turkey breast & confit leg
pork stuffing, roast trimmings & cranberry compote

Scottish Fallow venison loin
baked celeriac, butternut squash & truffle

Seared black bream
Bubble 'n' Squeak, lemon & dill butter

Jerusalem artichoke & wild mushroom tart [vg]
roasted chestnuts

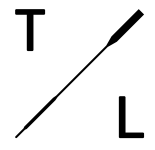
Clementine & dark chocolate brownie
nutmeg ice cream

Caramelised pear crumble [vg]
house-made spiced almond custard

Christmas pudding
brandy custard

La Fromagerie British cheese selection [£5 Supplement]
house-made quince jelly, poached grapes, apple cider chutney

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements. Menu is subject to change.



NEW YEAR'S EVE

Join us for an intimate dinner or a gourmet New Year's Eve gathering and toast to new beginnings with friends and family.

Our New Year's Eve Set Menu is £65pp and includes a glass of NV Billecart-Salmon "Brut Réserve" Brut Champagne on arrival. After dinner, join us at the bar for drinks and dancing.

For bookings and enquiries, please contact us
on 020 7034 5415
or reservations@thelighterman.co.uk

NINE LADIES DANCING





New Year's Eve Set Menu

—
£65

Glass of NV Billecart-Salmon "Brut Réserve" Brut Champagne on arrival

Roasted Ironbark pumpkin soup [v]
truffle crisp & chives

Seared Galloway beef fillet
aged Cornish Gouda, walnut & winter truffle

Poached native lobster
pickled peach & cucumber, samphire & shellfish sauce

Wild mushroom & tarragon tart [vg]
roast chestnuts

6 Rock Oysters

45 day aged Dexter beef fillet
blackberry & celeriac tart, winter kale & red wine sauce

Roast Cornish halibut
winter greens, mussel & dill cream

Kinderton Ash goat's cheese & spinach Wellington [v]
apricot & beetroot

Thyme-roasted Jerusalem Artichoke [vg]
Cox apple, butternut squash, kale & smoked spinach

Dark chocolate mousse
winter berries & house-made honeycomb

'Sipsmith Sloe Gin' berry & lemon posset
meringue & lemon balm

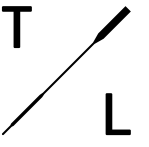
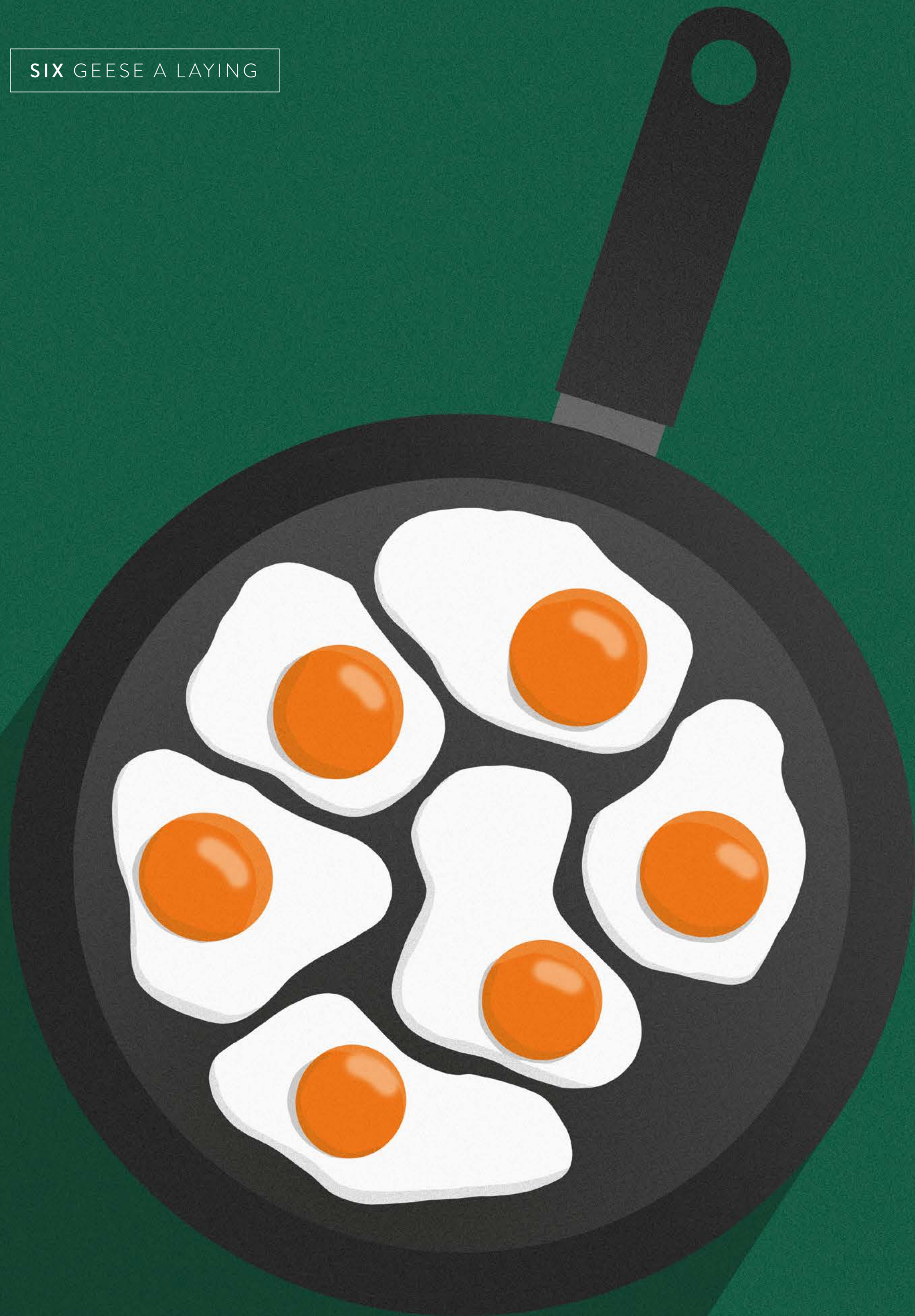
Ginger sticky toffee pudding
salted caramel sauce

Caramelised pear crumble [vg]
house-made cinnamon spiced custard

La Fromagerie British cheese selection [£5 Supplement]
house-made quince jelly, poached grapes, apple cider chutney

An optional 12.5% service charge will be added to your bill.
Please inform us if you have any dietary or allergen requirements. Menu is subject to change.

SIX GEESE A LAYING



NEW YEAR'S DAY



Whether you're a little bleary eyed, or feeling fresh, start the year as you mean to go on - with a good food, friends and family.

We'll be open from 10am - 11pm serving our usual breakfast, lunch and dinner menus.

For bookings and enquiries, please contact us
on 020 7034 5415
or reservations@theligherman.co.uk



PERCY & FOUNDERS

1 Pearson Square, Fitzrovia, London, W1W 7EY

020 3761 0200

21ST – 24TH DECEMBER

CLOSED

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CHRISTMAS DAY

OPEN FROM 12PM – 8PM

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26TH – 30TH DECEMBER

CLOSED

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NEW YEAR'S EVE

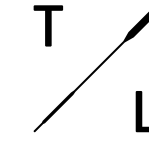
OPEN FROM 4PM - 1AM

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1ST – 5TH JANUARY

CLOSED

 percyandfounders



THE LIGHTERMAN

3 Granary Square, King's Cross, London, N1C 4BH

020 3846 3400

CHRISTMAS EVE

FROM 9AM - 11PM

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CHRISTMAS DAY

CLOSED

-

BOXING DAY

CLOSED

-

27TH - 30TH DECEMBER

OPEN FROM 10AM - 11PM

-

NEW YEAR'S EVE

OPEN FROM 10AM - 1AM

-

1ST – 5TH JANUARY

OPEN FROM 10AM - 11PM

 thelightermankx

OH