



Christmas 2019



Miracle on Bermondsey Street

The Bermondsey bells are ringing out for Christmas and it's time to get things sorted for the festive period. Menus available from 25th November.

Feast Menu

Plates are served together, sharing style, for between 4 and 40 guests
(full menu available for vegetarians & vegans)

Set Menu

A more traditional fare for up to 16 guests

Canapés & Bowl Food

For a lighter yuletide celebration

Drinks

Arrival drinks, or a punch bowl for the table

Christmas Day

We're open on the big day itself,
serving a festive set menu

Get in touch

events@loyaltavern.co.uk
020 7260 2560 (opt. 3)



Loyal Tavern
A labyrinthine location with spaces to suit all occasions



Little Room
Up to 16 guests for a seated Christmas feast



Dining Room
Up to 24 seated guests for a festive banquet



Lounge Bar
Up to 40 guests seated or 80 standing for a seasonal knees up



Christmas Feast Menu

£50 per head

all dishes are served family style

grilled flatbreads, parsnip hummus (vg)

blackened cauliflower, sesame yoghurt, chilli, green sauce (vg)

smoked salmon, cucumber & husk mustard salad, rye bread

spiced lamb skewers, mint, almond aioli (n/gf)

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fennel, apple, kale, pickled walnut, ranch dressing (vg/n/gf)

buttermilk-poached cod, 'nduja, white bean stew (gf)

roast turkey, caramelised onion, charlotte potato, chestnut stuffing

caramelised sprouts, orange & soy dressing (vg)

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cheese, charred fruit, black pepper cracker (+£10 per plate)

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followed by a generous selection of our chef's festive desserts, for all to share

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mince pies (v)



Vegan Christmas Feast Menu

£50 per head

all dishes are served family style

grilled flatbreads, parsnip hummus (vg)

roast beetroot, tamarind, toasted seeds (vg/gf)

blackened cauliflower, sesame yoghurt, chilli, green sauce (vg)

winter tomatoes, pickled strawberries, wild herbs (vg/gf)

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fennel, apple, kale, pickled walnut, ranch dressing (vg/n/gf)

baked celeriac, mushroom broth, truffled breadcrumbs (vg)

white bean stew, parsley dumplings (vg)

caramelised sprouts, orange & soy dressing (vg)

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coal-roasted pineapple, vegan vanilla ice cream (vg)

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petit four (vg)



Christmas Set Menu

3 courses for £40 per head

2 course option available at certain times - please enquire

fennel, apple, kale, pickled walnut, ranch dressing (v/n/gf) (vg option)

smoked salmon, cucumber & husk mustard salad, rye bread

kid goat & pork belly meatball, plum broth

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baked celeriac, mushroom broth, confit yolk,
parmesan, truffled breadcrumbs (v) (vg option)

buttermilk-poached cod, 'nduja, white bean stew (gf)

roast chicken, blackened cauliflower,
sesame yoghurt, chilli, green sauce

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cheese, charred fruit, black pepper cracker (+£5 per head)

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followed by a choice from our chef's festive selection of seasonal desserts



Christmas Canapés

£2.5 per canapé

minimum 4 per person, minimum 20 guests

spiced lamb skewer, mint, almond aioli (n/gf)

charred mackerel, apple, pine nuts, salt block (gf)

chicken skin crackling, hot sauce, blue cheese dressing

blackened cauliflower, sesame yoghurt, chilli, green sauce (vg)

fennel, apple, kale, walnut, ranch dressing (v/n)

kid goat & pork belly meatball, charred plum

mini mince pie (v)



Christmas Bowl Food Menu

£5 per bowl

minimum 15 of any choice of bowl | we recommend 2-3 bowls per head

grilled flatbreads, parsnip hummus (vg)

blackened cauliflower, sesame yoghurt, chilli, green sauce (vg)

smoked salmon, cucumber & husk mustard salad, rye bread

spiced lamb skewers, mint, almond aioli (n/gf)

fennel, apple, kale, pickled walnut, ranch dressing (vg/n/gf)

buttermilk-poached cod, 'nduja, white bean stew (gf)

roast turkey, caramelised onion, charlotte potato, chestnut stuffing

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festive desserts will also be available



Christmas Drinks

arrival prosecco.....£7pp
glass of prosecco for each of your guests

arrival Champagne.....£10pp
glass of Taittinger Brut Reserve for each of your guests

arrival mulled wine.....£6.5pp
glass of pumpkin-spiked mulled wine for each of your guests

Golden Bauble Bowl
spiced rum, maple, lemon, cinnamon, Suffolk cider

vanilla, allspice & clove-spiced rum is complemented by the comforting flavours of cinnamon, rich maple syrup & crisp cider

order a bowl of this merry punch to guarantee
good tidings for you & your kin

please let us know of any allergies or intolerances
loyaltavern.co.uk | [@loyaltavernlondon](https://www.instagram.com/loyaltavernlondon)



Christmas Day Set Menu

£75 per head

including an arrival cocktail & Christmas crackers

grilled flatbread, parsnip hummus (vg)

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blackened cauliflower, sesame yoghurt, chilli, green sauce (vg)

fennel, apple, kale, pickled walnut, ranch dressing (v/n/gf)

smoked salmon, cucumber & husk mustard salad, rye bread

kid goat & pork belly meatball, plum broth

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baked celeriac, mushroom broth, truffled breadcrumbs (vg)

buttermilk-poached cod, 'nduja, white bean stew (gf)

slow-cooked beef cheeks, fresh black pudding, suet dumplings

roast turkey, caramelised onion, charlotte potato, chestnut stuffing

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cheese, charred fruit, black pepper cracker

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followed by a choice from our chef's festive selection of seasonal desserts

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coffee & mince pies (v)