

RIDING HOUSE CAFÉ



43-51 GREAT TITCHFIELD ST LONDON W1W 7PQ

@HOUSECAFES



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ridinghouse.cafe

DASHIN' DANCIN' AND PRANCIN'

Ride into the Christmas period with ease this year by getting your Christmas bookings sorted early, on the most desirable dates.
Menus available from 25th November.

Feast Menu

Plates are served together, sharing style, for between 4 and 55 guests (full menu available for vegetarians & vegans)

Set Menu

A more traditional fare for up to 16 guests

Drinks Packages

Arrival drinks, or keep topped up throughout your event

Christmas Day

We're open on the big day itself,
serving a 3 course set menu

Book the Feast or Set menu between Sunday and Wednesday to receive either at a discounted price. Amen.



The Stables

Up to 16 guests for a seated
Christmas soirée



The Sharing Table

Up to 21 seated guests for a seasonal
banquet around our sharing table



The Dining Room

Up to 55 of you and your pals for
an exclusive Christmas meal



Lounge

Up to 15 guests for festive drinks and
nibbles with your nearest and dearest

SET MENU

£35 / £40

2/3 course option

sweet potato & quinoa cakes,
blackberry salsa *vg/gf*

beetroot, pomegranate, walnuts,
tarragon labneh *vg/n/gf*

hot-smoked salmon,
braised red cabbage, dill crème fraîche *gf*

smoked ham hock terrine,
sprout tops, wild garlic, crackling

grilled aubergine,
seitan keema, kachumber *vg*

barbecue cauliflower,
chimichurri, wilted greens *vg/gf*

lemon thyme-baked cod, pancetta,
spinach, butter beans, herb butter *gf*

slow-roast sticky pork belly,
sautéed slaw, chilli aioli *gf*

seasonal sides

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

or seasonal cheeseboard +£5pp



Sample menu. Please make us aware of any allergies or intolerances.
The 2 course option is only available for specified time slots.

FEAST MENU

£50

plates are served together sharing style
vegan guests will be served the alternatives noted

salt-baked celeriac, smoked tofu,
candied chestnuts, burnt clementine, barberries *vg/n/gf*

chargrilled cauliflower, lentils,
harissa hummus, crushed cobnuts *vg/n/gf*

salt & sugar-cured salmon,
smacked cucumber, fermented chilli,
golden beetroot ketchup *gf*

or for vegan guests:
sweet potato & quinoa cakes,
blackberry salsa *vg/gf*

oak-smoked duck,
maple-roast quince, puffed barley,
tatsui, umeboshi

or for vegan guests:
beetroot, pomegranate, walnuts,
tarragon labneh *vg/n/gf*

cardamom & coconut dhal,
roast peppers *vg*

truffled sweet potato & spinach Wellington,
crushed pecans, mushroom jus *vg/n*

chermoula-blackened bream, kohlrabi,
watercress, yoghurt, sumac *gf*

or for vegan guests:
grilled aubergine, seitan keema,
kachumber *vg*

roast turkey,
“all the trimmings”

or for vegan guests:
barbecue cauliflower,
chimichurri, wilted greens *vg/gf*

seasonal sides

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

seasonal cheeseboard for the table +£5pp

Sample menu. Please make us aware of any allergies or intolerances.
We are happy to provide you with any information you need.



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

Spiced rum, with its notes of clove,
allspice and vanilla, is complemented by the
comforting flavours of warm cinnamon,
rich maple syrup and crisp cider.

Order a bowl of this merry punch
to guarantee good tidings for you and
your kin, colleagues or friends.



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CHRISTMAS DAY MENU

£75
set menu

arrival cocktail

bread for the table

beetroot, pomegranate, walnuts,
tarragon labneh [vg/n/gf](#)

salt & sugar-cured salmon, smacked cucumber,
fermented chilli, golden beetroot ketchup [gf](#)

smoked ham hock terrine,
sprout tops, wild garlic, crackling

oak-smoked duck, maple-roast quince,
puffed barley, tatsoi, umeboshi

barbecue cauliflower, chimichurri, wilted greens [vg/gf](#)

truffled sweet potato & spinach Wellington,
crushed pecans, mushroom jus [vg/n](#)

chermoula-blackened bream,
kohlrabi, watercress, yoghurt, sumac [gf](#)

roast turkey, “all the trimmings”

seasonal sides for the table

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



Sample menu. Please make us aware of any allergies or intolerances.
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