CHRISTMAS



CELEBRATIONS













CANAPÉS

FESTIVE

Turkey croquettes with cranberry sauce
Baba ghanouj, feta cheese & pomegranate mini tarts* (v)
Pigs in blankets, honey & grain mustard sauce (gf)
Salmon gravlax blini with dill cream
Duck spring rolls with hoisin sauce

COLD

Parma ham, red pepper, rocket & balsamic rolls Roast beef, horseradish, watercress, granary crouton Atlantic prawn, slow roast tomato, avocado, caviar

НОТ

Slow cooked beef croquette bites, horseradish & watercress mayo
Crispy salmon fillet, tartare sauce, coriander cress
Fish cakes, harissa mayo, lime
Broad bean, pea & spinach arancini, red pepper hummus (v)
Caramelised red onion & Somerset brie tartlet (v) (gf)
Truffle polenta, apple and ale chutney (vg) (gf)

SWEET

Chocolate brownie, vanilla cream, meringue Lemon & raspberry tartlet Chocolate brownie with strawberries (vg)

£4.50 per canapé | 6 canapés for £25 | 8 canapés for £34

A minimum of 4 canapes per person is required,
with a selection of up to 8 canapés for the group.

(v) - vegetarian | (vg) - vegan | (gf) - Gluten free *can be made vegan upon request





CHRISTMAS MENU

Our Christmas menu includes Christmas crackers and table decorations.

STARTERS

Bresaola, pickled walnut, pear, blue cheese, chicory**
Roasted celeriac soup, cheshnut green gremolata, crispy sage (vg)
Gravalax salmon, sliced radish, pickled cucumber

MAINS

Seared trout, sea vegetables, wild mushrooms, onion soubise (gf)
Roasted turkey with traditional trimmings, cranberry sauce, veal jus
Slow cooked beef cheeks, mash potato, spiced red cabbage
Wild mushroom risotto, aged parmesan, truffle (v)*

AFTERS

Christmas pudding with brandy butter Chocolate yule log with vanilla cream Lemon tart, crème fraîche, raspberries (gf) Chocolate brownies with strawberries (vg)

An optional cheese sharing board is available at a supplementary charge of £12 per person

Mini mince pies & tea/coffee

Minimum 8 persons | 3 courses for £55

The Christmas menu is available for lunch and dinner in selected spaces.

(v) - vegetarian | (vg) - vegan | (gf) - Gluten free
*can be made vegan upon request
**can be made gluten free upon request





BOXING DAY & NEW YEAR'S DAY BRUNCH

Set in the stylish surrounds of The Other Kitchen, our Boxing Day & New Year's Day Brunch is the perfect way to relax and indulge after celebrating the festivities.

Available from 11am on both days our festive brunch menu has a selection of breakfast classics and brunch favourites.

For the full menu and to book please go to www.otherhouse.com/theotherkitchen/

Reservations Recommended Friday 26 December 2025 Thursday 1 January 2026 from 11am - 6pm

Bottomless Brunch Available
1 main, 1 side and unlimited drinks for 90 minutes
(choice of prosecco, bloody mary or mimosa)
£49 per adult, £20 per child





CHRISTMAS TERMS & CONDITIONS The food menu allows you to choose one starter, main. and dessert for each quest, and then the dietary (vegan. vegetarian, gluten free etc.) options are separately catered THER All catering selections must be confirmed at least 48 hours in HOUSE advance of the event date to ensure availability and service quality. KENSINGTON Christmas Eve and Christmas Day bookings require a £20 per person deposit prior to arrival. Any bookings between Monday 17th November 2025 and Tuesday 23rd December 2025 require a card on file and full prepayment to confirm the booking.

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