



THE ORANGE
PUBLIC HOUSE & HOTEL

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

———— CUBITT HOUSE ————

FESTIVE FUN AT THE ORANGE

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
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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:

PIMLICO ROOM

A generous space hidden in the old brewery, with its own bar and AV facilities, this space is perfect for Christmas parties.

 UP TO 40 GUESTS

 UP TO 80 GUESTS

HENRY GUEST TABLE

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

 UP TO 18 GUESTS

ST. BARNABAS ROOM

Bathed in natural light and with a large open fire, this intimate room is perfect for any season.

 UP TO 12 GUESTS

EBURY ROOM

Full of character and overlooking Orange Square, this light and airy space is perfect for drinks receptions and private dining.

 UP TO 20 GUESTS

 UP TO 30 GUESTS

ENTIRE FIRST FLOOR

Combining the Main Dining Room, St Barnabas Room and Ebury Room, this space is great for larger celebrations and corporate events.

 UP TO 85 GUESTS

 UP TO 120 GUESTS

FESTIVE MENU

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

STARTERS

Celeriac & horseradish soup, rosemary oil
Manuka smoked salmon, beetroot relish, dill crème fraîche, rye
White Park beef bresaola, Jerusalem artichokes, parmesan, rocket & truffle
Manouri cheese, roasted shallot, radicchio, walnuts, orange dressing

MAINS

Poached Chalk stream trout, glazed chicory, leek, pomegranate dressing
Roasted pumpkin, salsify, wild mushrooms, kale, smoked peanut granola
Castlemead turkey, chestnut stuffing, parsnip fondants, Brussels sprouts, cranberry gravy
35 day-aged beef sirloin, fondant potato, smoked cauliflower, red wine jus (£3 supplement)

SHARING SIDES

Roast potatoes
Braised red cabbage
Bitter leaf & pear salad, balsamic dressing

CHEESE

Selection of British cheese, fruits & biscuits

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream
Chocolate soft meringue roulade, candied chestnuts, hazelnuts
Christmas pudding, whiskey custard, cranberries, vanilla 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, rosemary crème fraiche

Potted salmon, horseradish, beetroot relish, rye crisp

Goats cheese mousse, pickled salsify, quince, granola, sorrel

Bresaola, turnip remoulade, shallot, blue cheese emulsion

Blood orange sorbet & Christmas vodka

MAINS

Brill, celeriac fondant, spinach brown shrimp velouté

Lyons Hill venison, crushed swede, wild mushrooms, kale

Roasted cauliflower, Jerusalem artichokes, glazed shallot, truffle dressing

Castlemead turkey, stuffed leg, honey glazed pumpkin, chard, cranberry relish

SHARING SIDES

Roast potatoes

Brussel sprouts and chestnuts

Pigs in blankets

Mulled wine braised red cabbage

PUDDINGS

Christmas pudding, whiskey custard, cranberries, vanilla ice cream

Chocolate soft meringue roulade, candied chestnuts, hazelnuts

Bramley apple pie, walnuts, salted caramel ice cream

Selection of British cheese, fruits & biscuits

3 COURSE £89 PP

Children's portions available