

YOUR FESTIVE SPACE ★





SPACE	Л	Ŧ	AREA INFO
Grub Street	20	12	Private Room
The Snug	20	12	Semi-Private
Worsley	35	20	Private Room
Melville	50	24	Private Room
Samuel	90	44	Private Room
Cornwallis	120	90	Private Room
Restaurant Section 1	50	32	Private Dining Area
Restaurant Section 2	45	30	Private Dining Area
Full Venue Hire	145	63	Exclusive Venue Hire & Private Bar

ELEGANT LUXURY IN THE GRADE II LISTED WHITBREAD BREWERY

Chiswell Street Dining Rooms restaurant and bar brings a touch of sophistication to the City with modern British cuisine and an impressive wine list.

A multitude of different spaces available for private hire for anything from 10-120 guests make it a must-see for Christmas dining and drinks receptions alike.



CHRISTMAS DINING

2 COURSES £65 / 3 COURSES £75

Starters

Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets, pickled cucumber, wholegrain mustard dressing

Rosary Ash goat's cheese mousse, roast pumpkin, balsamic caramelised onion, pumpkin seeds (v)

Creamed cauliflower soup, truffle dressing (pb)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Brussels sprouts, Chantenay carrots & chestnuts, Christmas gravy

Slow cooked British beef short ribs, creamed mashed potatoes, braised red cabbage, red wine jus

Roast Peterhead cod, crushed new potatoes, creamed leeks, preserved lemon

Roast celeriac, Wild mushrooms, celeriac black cabbage, truffle jus (pb)

Desserts

Traditional Christmas pudding, Cognac custard Sticky toffee pudding, butterscotch sauce, vanilla ice cream Dark chocolate honeycomb torte, Chantilly cream (pb)

Add a Cheeseboard £15

Black Cow Cheddar, Tunworth, Cropwell Bishop Stilton, chutney, grapes, crispbreads

Mince pies, coffee and tea

v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

CHRISTMAS RECEPTIONS

AMUSE BOUCHE & PETIT FOURS £9

Cold Canapés

Beef tartare, sourdough £8.50 Cornish cold smoked salmon blinis (v) £7.50 Goats cheese and caramalised onion tart (v) £6.50 Sun dried tomato, avocado mousse, crispy chickpea (pb) £6.50 Parma ham, grissini £5.50 Seared tuna, wasabi mayo, sesame £8.50 Brixham crab on toast £8.50

Warm Canapés

Glazed suffolk pork belly, picked cucumber £6.50 Nduja arancini £6.50 Spiced lamb kofte, tzatziki £7.50 Mini leek and truffle quiche (v) £5.50 Buttermilk fried chicken, satay £7.50

Larger Bites

Cheeseburger slider £10.50 Roast chicken slider £8.50 Lobster and crayfish roll £12.50 Merguez sausage roll £12.50 Wild mushroom, artichoke & truffle tart (v) £10.50

Sweet Canapés

Milk chocolate and sea salt truffles £5.50 Strawberries and cream macarons £6.50 Lemon meringue tart £6.50

Minimum 20 of each canapé

v) Vegetarian | (pb) Plant based

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PREMIUM CANAPÉS PACKAGE

(anapés (6 pieces)

Beef tartare, sourdough

Goats cheese and caramelized onion tart (v)

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Seared tuna, wasabi mayo, sesame Spiced lamb kofte, tzatziki Mini leek & truffle quiche (v)

arger Bites (3 pieces)

Roast chicken slider Lobster & crayfish roll Merguez sausage roll (pb)

£75 Per person with a minimum of 12

CLASSIC CANAPÉS PACKAGE

(anapés (6 pieces)

Cornish cold smoked salmon blinis

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Parma ham, grissini

Glazed Suffolk pork belly, picked cucumber

Nduja arancini (pb)

Mini leek & truffle quiche (v)

larger Bites (3 pieces)

Cheeseburger slider Roast chicken slider Wild mushroom, artichoke & truffle tart (v)

> £65 Per person with a minimum of 15





WINE DURING DINNER

CHAMPAGNE

RECEPTION

WINTER

DRINKS

TOKENS

COCKTAIL

RECEPTION

CLASSIC 1 BTL £39 | 3 BTL £110

WHITE: Vermentino, Timo, San Marzano, Salento, Italy RED: Montepulciano D'Abruzo, Avegiano, Bove, Italy

PREMIUM

1 BTL **£58** | 3 BTL **£170**

WHITE: Sauvignon Blanc, The Raptor, Malborough, NZ RED: Pinot Noir, Old Stage, Monterey, US

£12 P P Joseph Perrier Champagne

£12 P P Christmas Cosmopolitan & Winter Spice Fizz

£ 8 (minimum purchase 20) Bottled Beer, Glass Classic Wine, Single Spirit & Mixer

BOTTOMLESS DRINKS

CLASSIC 2 hours £90PP Wine, beer & soft drinks

PREMIUM 2 hours £95PP Spirits, wine, beer & soft drinks

LUXURY 2 hours £100pp Champagne reception*, spirits, wine, beer & soft drinks

'One glass per person on arrival. T&C Price and product may vary at time of pre-order. Bottomless drinks packages are available for groups of 20 or more for standing receptions only.



* BOTTLED BEER & CIDER

HEINEKEN 5% | £5.90 HEINEKEN 0% | £5.20 SOL | £6.20 LUCKY SAINT, Unfiltered | £6.70 OLD MOUT CIDER | £6.90

BOTTLES OF SPIRITS (700 ML)

* WHISKEY

AUCHENTOSHAN THREE WOOD | £230 JOHNNIE WALKER BLACK LABEL | £185 BULLEIT | £185 TOKI | £190

∗ GIN

AVIATION | £195 CHASE PINK GRAPEFRUIT & POMELO | £210 MIRABEAU ROSÉ | £200 SLINGSBY MARMALADE | £190 ROKU | £190



★ RUM

HAVANA CLUB 3YR | £145 OLD J SPICED | £170 RON ZACAPA 23YR | £245

★ VODKA

CIROC | £190 KETEL ONE | £170

* TEQUILA

CASAMIGOS REPOSADO | £240 CAZCABEL BIANCO | £175 CAZCABEL COFFEE | £175 ADDRESS 56 Chiswell Street London, EC1Y 4SA

TUBE STATIONS

Liverpool Street Barbican Moorgate

All stations are a 5 - 10 minute walk

PARKING

Beech Street, Finsbury Square, London Wall and Aldersgate Street Free Parking on Milton Street: After 6.30pm Monday - Friday After 1.30pm on Saturday All day Sunday

CONTACT

0207 614 0177 etmcollection.com/chiswell-street



