



*Bakers Hall ideally located in the City of London is the choice venue for your Christmas lunch or dinner.*

*We offer you a dedicated management team, competitive pricing and outstanding levels of quality and service.*

*Our dining rooms are available for groups of 20 to 90 guests.*

*For more information please contact Martina on 020 7623 2223 ext. 1 or 2 or email [Martina@bakers.co.uk](mailto:Martina@bakers.co.uk)*

## *Itinerary*

### *Lunch*

*12.30 Guests arrive, reception drinks served  
1pm Lunch served  
3.15pm Lunch ends  
4pm Carriages*

### *Dinner*

*6.30pm Guests arrive, reception drinks served  
7pm Dinner served  
10pm Bar closes  
10.30pm Carriages*

# **Bakers Hall Christmas Menu**

£65pp/lunch £68pp/dinner  
Hall hire is included

## **Starters**

*Chicken liver parfait with caramelised red onion compote*  
*Salad of seasonal melon, strawberries and kiwi with a poppy seed dressing (v)*

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*Baskets of country breads and butter*

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## **Main Course**

*Thyme roasted Norfolk turkey with pigs in blankets, chestnut and bacon stuffing,  
cranberry compote and rich turkey jus  
(pork free stuffing available)*  
*Baked polenta and Portobello mushroom with roasted peppers, mozzarella and tomato  
ragout (v)*  
*All served with roasted potatoes, honey glazed parsnips, buttered Brussel sprouts and  
glazed carrots*

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## **Dessert**

*Traditional Christmas pudding with brandy sauce*  
*Freshly brewed coffee with mini mince pies*

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## **Added extras:**

*Reception snacks of cheese straws, kettle chips and olives £3.20*  
*Selection of chilled reception canapés £11.00*  
*Sharing cheeseboard (2 kind of cheese to serve 8 people) £19.50*

## Drink menu

*A bottle of wine contains more philosophy than all the books in the world.*

*“Louis Pasteur”*

*We will be pleased to provide cold and hot drinks for your event.*

### **White Wine**

*Villa Sant-Jean Blanc, Vin de Pays d’Oc, France £17.00/bottle*

*Pinot-Grigio, Madregale, Italy £21.20/bottle*

*Picpoul de Pinet, Grange des Rocs, France £22.00/bottle*

*Sauvignon de Touraine, Domaine Guy Allion, France £25.50/bottle*

*Sancerre, Domaine Gérard Fiou, France £38.00/bottle*

### **Rosé Wine**

*Tempranillo Rosado, Vacceos, Spain £18.00/bottle*

*Cinsault Rosé, Domaine Nordoc, France £19.20/bottle*

*Cotes de Provence Rosé, Carteron ‘Elegance, France £25.50/bottle*

### **Red Wine**

*Villa Saint-Jean Rouge, Vin de Pays d’Oc, France £17.00/bottle*

*Malbec, Santa Julia Organica, Argentina £21.50/bottle*

*Rioja reserve ‘Gavanza’, Bodega Dominum, Spain £27.50/bottle*

*Chianti Podere Gamba, Italy £29.00/bottle*

*Saint Emilion Grand Cru, Château La Croix Chantecaille, France £45.70/bottle*

### **Sparkling Wine**

*Cava ‘Brut Nature’ Dominio de Tharsys, Spain £25.20/bottle*

*Prosecco, AA Bellenda, Italy £32.00/bottle*

*Frizant Rosé, Mas de Daumeas Gassac, France £33.00/bottle*

## **Champagne**

*Jean-Paul Deville, Carte Noir Brut NV, France £50.20/bottle*

*Jean-Paul Deville, Tradition Rosé NV, France £59.60/bottle*

*Laurent-Perrier Brut NV, France £86.00/bottle*

## **Soft Drinks**

*Ordering drinks from with your food order takes all the hassle out of your function.*

*Mineral Still Water £3.00/1l*

*Mineral Sparkling water £3.00/1l*

*Fruit 100% Juices Orange £3.50/1l*

*Apple Pineapple, Cranberry £3.80/1l*

## **Beer**

*Peroni beer £3.80/bottle 330ml*

*Budweiser £3.80/bottle 330ml*

*Corona £3.90/bottle 330ml*

## **Hot Drinks**

*Freshly brewed coffee £3.50*

*English Tea £3.50*

*Tea, selection of Twining's teas with fruit and herbal infusions £3.50*

*All prices are including VAT, subject to change without notice.*

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION FOR FOOD AND DRINK IS AVAILABLE, UPON REQUEST.