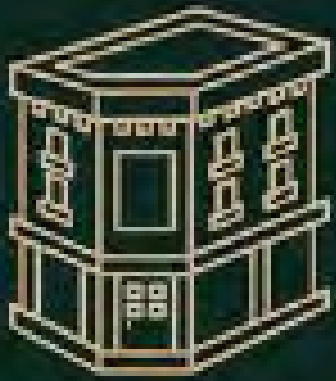





Christmas at



THE
JOLLY
GARDENERS



A festive Christmas dinner spread featuring a roasted turkey, Brussels sprouts, cranberry sauce, and a bottle of beer. The text is overlaid on a semi-transparent white box.

We've all got an idea of
what Christmas in
London looks like:
the rush to the end of the
year, the joy of spending
time with loved ones,
the frenzy of catching a
train on December 23rd
to get out of town.

The lights are up, the
usual songs are rattling in
your head like loose
change and, while it's
chilly outside, stepping
into the pub instantly
warms you up.

As you reflect on the year
past, you feel at home;
welcome to
The Jolly Gardeners.

Whether you are in the mood for a traditional feast, or for a more relaxed gathering, we've got you covered.

We know planning Christmas parties can be stressful, so we want to ensure your experience is as seamless and enjoyable as possible. In fact, you will only need to select your favourite Christmas menu option and let us know any allergies/dietaries within your group - we will take care of the rest!





**Our Christmas offer starts on
November 26th, hurry!**
**Timeless turkey crown, roasties
and pigs in blankets will be a must.**
**But if you are looking
for something slightly different,
why not trying our succulent
venison haunch,
beetroot & sunchoke hash
with pink peppercorn jus?**
**Our menus are served family-style,
after all isn't this what Christmas is
about?! Still...**
better move quickly on the roasties!

We offer 3 seatings:

Seating 1 - From 12pm
We would need the table
back by 4pm

Seating 2 - Between 5pm and 6pm
You will have the table
for 2.5 hour and a free glass of
bubbles/beer

Seating 3 - From 8pm onwards



**Have a look at our menus below
and send us an email to reserve
your spot at The Jolly Gardeners.**

**No deposit needed,
only card details in file
to secure your booking**

**We require final party size and
dietaries 7 days prior
to your booking.**





THE
JOLLY
GARDENERS

Christmas Menu £40 pp

*You will receive all the below dishes family style for your party,
plant-based main on pre-order only*

STARTERS

Whiskey and beetroot cured salmon, blinis, dill cream

–

Cauliflower wings, chipotle mayo, spring onions

MAIN COURSE

Roast turkey crown, pigs in blankets,
goose fat roasties, cranberry and thyme stuffing

–

Plant-based turkey joint, rosemary roasties, sage
and onion stuffing (only available upon pre-order)

SIDES

Maple and chestnut roasted carrots

–

Brussels sprouts, shallots and pomegranate

DESSERT

Peanut butter cheesecake, caramelised banana

All prices include VAT at current rate. Optional 12.5% service charge will be added to your bill, All service charge goes directly to the staff. Why else do you think they are so happy? We cater for allergies and dietary requirements, but are unable to guarantee due to the kitchen environment
@thejollygardeners – 02079677327 – info@thejollygardeners.co.uk



THE
JOLLY
GARDENERS

Christmas Menu £50 pp

*You will receive all the below dishes family style for your party,
plant-based main on pre-order only*

STARTERS

Cured pork collar, carrot kraut, red chicory

–

Smoked mackerel and king prawn on pumpernickel toast

–

Blood orange, feta and spinach salad, mustard dressing

MAIN COURSE

Venison haunch, beetroot and sunchoke hash,
pink peppercorn jus

–

Curried parsnip Wellington, black garlic and thyme
mash (only available upon pre-order)

SIDES

Parsnip and leek gratin, Gruyere crumble

–

Fried Brussels sprouts, chilli, chestnuts

DESSERTS

Christmas pudding, brandy sauce, candied apricot

–

Chocolate and praline yule log, vanilla cream

All prices include VAT at current rate. Optional 12.5% service charge will be added to your bill, All service charge goes directly to the staff. Why else do you think they are so happy? We cater for allergies and dietary requirements, but are unable to guarantee due to the kitchen environment
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**Want to celebrate with
friends, family and
co-workers more privately?
Say no more!
Our restaurant can fit up to
60 people seating or 75
people for
standing receptions.**

**Canapés, finger food,
cheese&charcuterie bar and
bao station also available
upon request.**

The background image shows a lush outdoor garden area enclosed by a wooden fence. A wooden pergola with climbing vines covers the top. In the foreground, there are wooden benches and tables. One table is set with several glasses, plates, and a vibrant bouquet of red, yellow, and pink flowers. The overall atmosphere is warm and inviting, perfect for a holiday gathering.

**How about a cosy,
al-fresco Christmas event
in our heated Secret
Garden?**

**The space can fit up to
40-45 people, it is
sheltered and you will
have control over your
own music and TV
screen.**

**Both areas can be booked
exclusively with a minimum
spend based on the day/time
of the booking**

Alternatively, for a more informal dining experience, we can offer Christmas platters in the bar area.

Platters are a chef selection of delicious meat and plant-based items for 5-6 people priced £65. You will get an area in the bar mix standing and seating, no minimum spend required.



Drinks packages

Bronze £20 per person

Glass of Orobella Spumate, Veneto

–

Glass of Vineplore Cotes de Gascogne,
Sauv Blanc

or

Glass of Vini Domus, Agredo Rosso,
Sangiovese

–

Glass of Dalva 10 year old Tawny Port

Silver £28 per person

Glass of Pet-Nat Blanco, Ingenium Ruiz, Rioja

–

Glass of Chin Chin, Quinta Do Embrizio,
Vinho Verde

or

Glass of Don Tinto, La Mancha, Tempranillo

–

Glass of Grahams 10 Year Old Tawny Port

Gold £36 per person

Glass of Westwell Pelegrim,
English Sparkling, Kent

–

Glass of Picollo, Piedmont, Gavi di Gavi
or

Glass of Podere della Filandra, Tuscany,
Chianti

–

Glass of Rémy Martin 1738 Accord
Royal Cognac Fine Champagne



Get in touch

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