


Christmas at



THE
JOLLY
GARDENERS





We've all got an idea of what Christmas in London is like. Everyone is racing towards the end of the year, excited about spending time with loved ones and anticipating the inevitable disaster trying to get a train out of the city on 23rd December. The lights are up, the usual songs are rattling around your head like loose change and it might be bitter outside but step inside the pub and you'll feel yourself relax as you shrug off your coat.

You're thinking about the year just gone and before you wind down, there's no better place to hold your celebration than The Jolly Gardeners.


Christmas at The Jolly Gardeners is an occasion.

**We have two seatings per night of 2.5 hours
and two options for your dining experience.**

**We know Christmas can be stressful, so we
won't ask you to consider food options far in
advance of your meal.**

**In fact, you only need to pre-order if you have
allergies or dietary requirements so we can
prepare to serve you something mouth-
watering that you know you can eat.**





Of course, we serve the timeless turkey crown, goose fat roasties and pigs in blankets. If you're looking for something slightly different, why not try our succulent venison rump with a rich leek and chestnut gratin? Our food is served sharing style, so you can take exactly what you're hungry for - but we recommend moving quickly on the roasties before they're snapped up!

If you're looking for exclusive dining, our restaurant can take bookings for up to 60 people. Or for a cosy al fresco experience, seat up to 40 people in our covered and heated Secret Garden where your group can control your own music with a soundbar or TV.

Both are based on minimum spend and depends on the day/time of booking.



The boring bits

We have 3 seatings available:

- Lunch seating - you can sit anytime from 12pm, we would need the table back by 5pm
- Evening Seating 1 - you seat between 5pm to 6pm. This seating gets a complimentary glass of bubbles or beer. You have the table for 2.5 hours.
- Evening Seating 2 - available from 8pm

Party menus start on 28th November until 22nd December. To confirm your table, card details are required. All prices include VAT at the current rate. An optional 12.5% service charge will be added to your bill. We can cater for all allergies and dietary requirements, just speak to a member of our team who will be able to assist you. We require final numbers and dietaries 7 days prior to your booking.

**Consult our menus and get
in touch to book your
Christmas party at The
Jolly Gardeners - your
guests will be so grateful
you might even secure your
place on the Nice list!**



A close-up photograph of a glass filled with a dessert. The glass contains a layer of white cream at the bottom, topped with a layer of pink jelly. A macaron is placed on top of the jelly. The glass is set against a dark, textured background.

Christmas Menu £39 pp

STARTER

Cauliflower wings, sesame aioli, spring onions

–

**Cured pork loin, beetroot, watercress and
cider vinaigrette**

MAIN COURSE

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

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**Plant-based turkey joint, rosemary roasties, sage and
onion stuffing (upon request)**

SIDES

Maple and chestnut roasted carrots

–

Brussels sprouts, shallots and pomegranate

DESSERT

Peanut butter cheesecake, caramelised banana



Christmas Menu £49 pp

STARTER

Confit potatoes, mustard mayonnaise, shaved truffle

–

Jerusalem artichokes, white anchovies, port dressing

MAIN COURSE

Venison rump, celeriac fondant, pickled quince

–

**Curried parsnip Wellington, black garlic and thyme
mash (upon request)**

SIDES

Caramelised parsnips, shallots and sage

–

Leek and chestnut gratin

DESSERT

Christmas pudding, brandy sauce, candied orange



Get in touch

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