The Jolly Gardeners

Have a very Jolly Christmas!

This festive season, we've got the perfect setting for your Christmas party no matter the size or style.

The Secret Garden – A magical space ideal for private parties upto 40, whether seated dining or a lively standing celebration.

Half the Pub – Reserve part of our cosy pub for a festive lunch, dinner, or drinks party, complete with your own bar team.

Exclusive Hire – Make the place yours! Book the entire pub for up to 170 seated or 300 standing guests.

Our chefs have crafted delicious festive menus, and the bar is stocked with everything from seasonal cocktails and sparkling wines to winter ales and craft beers.

Get in touch with our events team at info@thejollygardeners.co.uk to plan your celebration.

THE JOLLY GARDENERS

CHRISTMAS MENU £40

Starters and sides will be served family-style for everyone to share, just let us know your main course in advance

STARTERS

Smoked salmon, citrus shaved fennel, pumpernickel croutons

–

Cauliflower wings, herb aioli, spring onions

MAIN COURSE

To pre-order

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

–

Beetroot and mushroom Wellington, rosemary roast potatoes, sage and onion stuffing

SIDES

Fried Brussels sprouts, red onions, caraway

–

Maple and chestnut roasted carrots

DESSERT

Kiwi and clementine Lambeth mess

All prices include VAT at current rate. Optional 12.5% service charge will be added to your bill,
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

THE JOLLY GARDENERS

CHRISTMAS MENU £50

Starters, sides and desserts will be served family-style for everyone to share, just let us know your main course in advance

STARTERS

Cured Orkney scallops, lime, pomegranate

–

Wild mushrooms, thyme cream, toasted sourdough

–

Smoked duck, blood orange jam, watercress

MAIN COURSE

To pre-order

Roast salmon, crayfish, lemon and samphire sauce

OR

Venison steak, roast beetroot, poached pears, rosemary jus

OR

Curried parsnip Wellington, black garlic and thyme mash

SIDES

Aged Cheddar, leek and potato gratin

–

Kale, black cabbage, sprouts and whiskey butter

DESSERT

Christmas pudding, brandy sauce, candied apricot

–

Peanut butter cheesecake, banana compote, toasted nuts

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CHRISTMAS PARTY

CANAPÉS

Choose 5 for £20 - Choose 8 for £25 - Choose 10 for £30
Canapés must be ordered per person, for the whole party

Pigs in blanket skewers

Turkey and cranberry blinis

Chorizo sausage roll, spicy ketchup

Fried sprouts, maple bacon crumble

Tuna tostada, avocado, jalapeño, coriander

Smoked salmon, dill cream cheese, rye bread

Jalapeño hummus, lavash bread, black sesame

Mac and cheese croquettes, ancho chilli mayo

Mushroom tartare, beetroot ketchup, pumpernickel

Grilled aubergine, macadamia romesco, olive focaccia

Crispy chicken skin, rosemary mascarpone, bacon jam

Rare roast beef with Yorkshire pudding and horseradish

PREMIUM CANAPÉS

£3 Supplement per person

Poached lobster, vanilla and star anise butter

Fillet steak tartare, crispy capers, duck yolk

Seared duck breast, citrus and fennel sauce

Scallop and smokey bacon lollipops

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CHRISTMAS PARTY

FINGER FOOD

Choose 3 for £18 - Choose 5 for £26 - Choose 14 for £39
Finger food is a minimum of 15 pieces per item

Peri peri chicken skewers

–

'Nduja sausage rolls, garlic mayo

–

Pulled turkey and stuffing sliders

–

Mini fish and chips, tartare sauce

–

Smoked salmon and pesto arancini

–

Rare breed cheeseburger, bacon jam

–

Soy and sesame glazed mushroom skewers

–

Chipolatas in blankets, honey mustard glaze

–

Curried lamb belly spring rolls, mango chutney

–

BBQ cauliflower wings, herb aioli, spring onions

–

Crab and scallop doughnuts, chive cream cheese

–

Slow roast pulled beef potato skins, spring onions

–

Braised Korean short rib croquette, gochujang mayo

–

Plant based burger, tomato relish, smoked applewood

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