

## FESTIVE AFTERNOON TEA

£22.00pp or £28.00pp\*

Mulled wine on arrival

### SELECTION OF FINGER SANDWICHES

Turkey, stuffing and cranberry  
Smoked salmon and creme fraiche  
Mature cheddar and onion chutney  
Egg and cress

Sultana scones, clotted cream and blackcurrant jam

Traditional mince pies  
Rich Christmas fruit cake  
Macarons

Selection of tea or coffee

*\*Champagne instead of mulled wine*

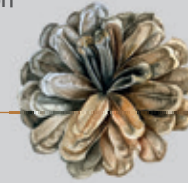


Price includes VAT. Discretionary service charge.  
All proceeds to go to our team members

If you have an allergen query, please talk to our service staff before ordering.

## DRINKS

Take the stress away from last minute ordering at the bar and pre-order your drinks in advance. Take advantage of the drinks promotions below and you can have everything on your table on arrival to get the party started!



### WELCOME DRINKS

Glass of Prosecco (125ml)	£8.00
Glass of Champagne (125ml)	£12.00
Glass of house wine (175ml)	£5.00
Bucket of Heineken (5 bottles)	£20.40

### 30 MINUTES UNLIMITED WELCOME DRINKS PACKAGES

Unlimited house wine, bottle beers and soft drinks	£15.00
Unlimited Prosecco, house wine, bottle beers and soft drinks	£20.00

Mineral still/sparkling water on the table	£2.50pp
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### DRINKS VOUCHER

House wine (175ml), bottle of beer (330ml) or a soft drink	£5.00
House spirit (single) with mixer, glass of Prosecco or Christmas cocktail	£8.00
House spirit (double) with mixer, or glass of Champagne	£12.00

Contact the hotel for full drinks menu.  
We can offer custom made drinks package as per requirement. Please speak to a member of our team

Discretionary service charge.  
All proceeds to go to our team members

URBAN MEADOW

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URBAN MEADOW  
RESTAURANT

*Christmas*

2018

## PRIVATE CHRISTMAS PARTIES

Minimum number 60 maximum 100

### BUFFET MENU – £35.00pp

Price includes half a bottle of house wine per person

Selection of breads  
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#### STARTERS

Greek salad  
Caesar salad  
Minted new potato salad  
Spicy tomato pasta salad  
Smoked mackerel and salmon terrine  
Mini pork pies and cold meats  
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#### MAIN COURSES

Roast turkey with all the trimmings  
Red onion and goats cheese tart  
Grilled salmon in lemon butter  
Fragrant rice  
Rosemary roast potatoes  
Seasonal vegetables  
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#### DESSERTS

Christmas pudding with brandy custard  
Fresh fruit salad and fresh cream  
Chocolate profiteroles  
Baked vanilla cheesecake  
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Tea, coffee and mince pies

#### INCLUSIONS

DJ Entertainment  
Glass of prosecco on arrival  
Half a bottle of house wine per person  
Bottles of mineral water  
Christmas novelties  
Cheese board can be added, £15.95 for a board that caters 4 people

#### TERMS AND CONDITIONS

£10pp deposit required at the time of booking  
For set menu pre-order required 14 days prior to the event  
10% discount if party is booked before 15th October (early bird)  
Price includes VAT. Discretionary service charge.  
All proceeds to go to our team members



### SET MENU – £39.00pp

Price includes half a bottle of house wine per person

Bread rolls and butter  
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#### STARTERS

Spiced parsnip soup with roast cumin seeds  
Smoked salmon, capers, horseradish crème fraiche, whole grain bread  
Duck and champagne terrine, spiced apple chutney and toasted granary bread  
Beetroot, caramelised red onion and goats cheese tart  
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#### MAIN COURSES

Traditional roast turkey, roast potatoes, seasonal vegetables, traditional trimmings  
Grilled salmon, baby new potatoes, green beans, chive and caper salsa  
Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables and red wine sauce  
Butternut and ricotta lasagne, rocket, and parmesan salad  
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#### DESSERTS

Christmas pudding with brandy custard  
Chocolate and cream profiteroles  
Cherry and almond tart with berry coulis  
Baked cookie cheesecake  
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Tea, coffee and mince pies



If you have an allergen query, please talk to our service staff before ordering.

## JOINER CHRISTMAS PARTY

### SET MENU – £39.00pp

6th, 7th, 13th and 14th of December

Price includes half a bottle of house wine per person

Bread rolls and butter  
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#### STARTERS

Spiced parsnip soup with roast cumin seeds  
Smoked salmon, capers, horseradish crème fraiche, whole grain bread  
Duck and champagne terrine, spiced apple chutney and toasted granary bread  
Beetroot, caramelised red onion and goats cheese tart  
.....

#### MAIN COURSES

Traditional roast turkey, roast potatoes, seasonal vegetables, traditional trimmings  
Grilled salmon, baby new potatoes, green beans, chive and caper salsa  
Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables and red wine sauce  
Butternut and ricotta lasagne, rocket, and parmesan salad  
.....

#### DESSERTS

Christmas pudding with brandy custard  
Chocolate and cream profiteroles  
Cherry and almond tart with berry coulis  
Baked cookie cheesecake  
.....

Tea, coffee and mince pies

#### INCLUSIONS

DJ Entertainment  
Half a bottle of house wine per person  
Christmas novelties  
Cheese board can be added, £15.95 for a board that caters 4 people

#### TERMS AND CONDITIONS

£10pp deposit required at the time of booking  
Pre-order required 14 days prior to the event  
Book party of 25+ people, complimentary glass of Prosecco on arrival  
10% discount if party is booked before 15th October (early bird)  
Price includes VAT. Discretionary service charge.  
All proceeds to go to our team members



## CHRISTMAS DAY MENU

25th December from 12.30pm to 10pm

### SET MENU – £49.00 per adult

Children 5 to 12 – £25.00

Children under 5 – free

Price includes a welcome glass of Prosecco or mulled wine or juice

Bread rolls and butter  
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#### STARTERS

Seafood chowder infused with pernod and dill  
Chicken liver and port parfait, brioche toast and fig chutney  
King scallops, spicy parsnip puree and pancetta  
Mulled pear, spinach, walnut and goats cheese salad  
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#### MAIN COURSES

Rolled turkey with sage and apricot stuffing, traditional trimmings  
Grilled rump of English lamb, butter glazed carrots and parsnips, dauphinoise potatoes, red wine jus  
Pan fried hake, buttered samphire, green beans, sautéed new potatoes, shrimp and lemon butter  
Wild mushroom tortellini, sage brown butter, rocket and pecorino cheese  
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#### DESSERTS

Christmas pudding with brandy custard  
Orange chocolate mousse and shortbread biscuit  
Passion fruit pavlova with vanilla ice cream  
Sticky toffee pudding with vanilla custard  
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Tea, coffee and mince pies

#### TERMS AND CONDITIONS

Glass of Prosecco or mulled wine on arrival  
Available on 25th December 2018 from 12.30pm to 10pm  
£10pp deposit required for all bookings, groups of 10 guest or more required to pre-order  
Price includes VAT. Discretionary service charge. All proceeds to go to our team members

