



THE
PUNCHBOWL

Join us this Christmas

*Delicious festive food
and drink with family
and friends.*



JOIN US THIS CHRISTMAS

From intimate family gatherings to festive fun
with friends, we've got you covered!

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

punchbowl.london.com/christmas

0207 493 6841

punchbowl@butcombepubs.com

The Punchbowl, 41 Farm Street, London, W1J 5RP

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
 - We require a £10/pp deposit to confirm Festive Menu and
Sharing Board Menu bookings.
 - Pre-orders are required for all bookings,
and these can also be made for drinks.
 - Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
 - View full Terms & Conditions on our website: butcombe.com/christmas
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Festive Menu

On Arrival

Pheasant sausage rolls - *spiced plum ketchup*
or
Symplicity 'nduja croquettes - *chive Crematta (ve)*

Starters

Caramelised cauliflower and Old Winchester soup
Butcombe ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté
Rye toast, pickled shimeji, shallot crisps, tarragon (ve)

Cornbury Estate venison carpaccio
Kohlrabi remoulade, blackberry vinaigrette, parsnip crisps

Chalk Stream trout cured in Cotswolds Distillery Gin
Beetroot tabbouleh, horseradish crème fraîche, dill

Mains

Kelly Bronze turkey ballotine, chestnut and apricot stuffing
Hasselback potatoes, winter greens, pigs in blankets, mulled wine cranberry sauce

Ox cheek Wellington
Parsley mash, maple-glazed carrot, red wine and shallot sauce

Cornish gurnard, mussels and crab bisque
Butter-braised fennel, saffron potatoes, smoked tomato aioli

Bromham beetroot, spelt and barley risotto
Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)

Puddings

Sticky figgy pudding
Cinnamon ice cream, brandy butterscotch (v)

Clementine syllabub
Boozy custard cream, treacle sponge, toasted almonds (v)

Valrhona chocolate delice
Gingerbread ice cream, caramelised pear, honeycomb (v)

Coconut rice pudding brûlée
Roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)

Additions

British cheese, quince jelly and crackers + £12pp
Handmade chocolate truffles + £4.5pp
Viennese mince pies with clotted cream + £4pp

£64.95

Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £60

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £60

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £45

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £50

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £45

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)

For a group of 20 we recommend ordering 4 boards to enjoy a good selection.

Ask the team if you'd like more info!

Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.





Festive Drinks

*We have a fantastic choice of seasonal drinks, award-winning
Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making
your booking from the list below...*

Sparkling

Belstar Prosecco NV - Veneto, Italy // 37
fresh citrus fruits and a touch of sweet melon

Coates & Seely Bretagne Brut Reserve - Hampshire, England // 60
apple, elderflower and citrus flavours with a fine mousse

White

Riff Pinot Grigio Organic Trentino - Alto Adige, Italy // 33
organic, dry, fruity

Monte di Sarocco Gavi di Gavi DOCG - Gavi, Italy // 40
floral and citrus

Rosé

Miraflores Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37
juicy strawberry and orange peel

Red

La Multa Garnacha - Calatayud, Spain // 32
raspberry, cherry and spicy hints

Castellare di Castellina Chianti Classico - Tuscany, Italy // 47
cherry, plum, spice

*ve: vegan o: organic
(All prices by the bottle)*

Book now or make an enquiry:

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PRIVATE HIRE

Looking for somewhere to celebrate?
We have a range of spaces perfect for festive gatherings!

Book now or make an enquiry:

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