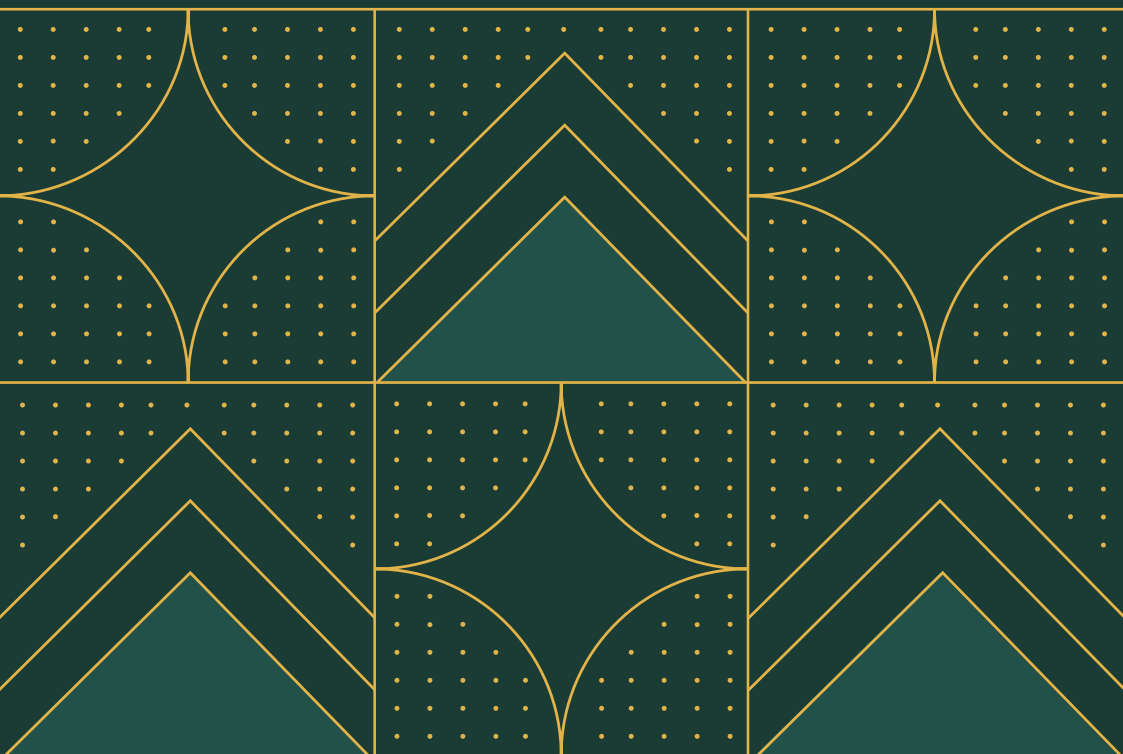


MERRY CHRISTMAS

from all at

THE
NEW MOON



WWW.NEWMOONLEADENHALL.COM





MAKE IT A MEMORABLE CHRISTMAS

Make it a memorable Christmas this year. We pride ourselves on providing our guests with the best experience, tailored towards your own bespoke festive celebrations.

Our wonderful pub can cater for intimate dinners, drinks parties with canapés or spectacular feasts. We have something for everyone.

Sit back, relax and leave the cooking to us.



CALLING ALL PARTY PLANNERS

Book your festive celebration with us and receive a special gift for your efforts.*

Party of 20+ = £100 Metropolitan gift voucher
Party of 50+ = £200 Metropolitan gift voucher



DRINKS PACKAGES

To make your festive celebrations even more special,
we're offering a range of drinks packages:

WINE

2 bottles of House Red £40.0

2 bottles of House White £40.0

BUBBLES

2 bottles of Prosecco £60.0

or

ENJOY 10% OFF PRE-ORDERED WINE
WHEN YOU SPEND £200 OR MORE.

BUCKETS OF BEER

12 bottles for the price of 10

Ask a member of staff for details.

❖ NEW YEAR'S EVE ❖

Let's toast to 2024

Join us to see in the New Year, get a group of friends or
family together to enjoy a delicious meal, festive tipples
and celebrate the night away.

*For more information on how we will be ringing in
the New Year, get in touch today.*



GIFT CARDS

WE HAVE THE PERFECT STOCKING
FILLER THIS CHRISTMAS

Say Merry Christmas with the gift of the pub, treat your loved ones to a meal, drinks or both. Put as little or as much on the card as you wish.



AVAILABLE TO PURCHASE FROM THE BAR
TODAY OR SCAN THE QR CODE TO ORDER.

CANAPÉ SHARING BOARDS

£25 PER PERSON

Choose 6 canapés from the menu below

Pre-order only - 10 people minimum

Salmon blini, wasabi cream

Chestnut cheesecake, pickled walnut, sage (VG)

Curried pumpkin tart, kale pesto (VG)

Black olive cracker, tomato tapenade, vegan ricotta (VG)

Maple pigs in blankets

Crab cake, avocado, sour apple jam

Turkey burger slider

Chicken liver parfait, crackling, truffle, cranberry marmalade

Lemon meringue shortbread (V)

Mini vanilla & stem ginger cheesecake, mandarin marmalade (V)

Mini mince pies (V)



*Adults need around 2000 kcs a day.
Scan the QR for allergen and kcal information,
or ask a member of the team for more details.
Items subject to change but allergen information
via the QR code will be accurate.*

PARTY SHARING BOARDS

Each board serves 3-4 people

MEAT £30 PER BOARD

Sticky pomegranate molasses chicken wings
Cheeseburger spring rolls, gouda sauce
Southern fried turkey bao buns, creamed corn
Turkey curry croquettes

VEGGIE £30 PER BOARD

Baked camembert, cranberry chutney, rosemary sourdough (V)
Korean fried cauliflower (V)
Wild mushroom, truffle and parmesan arancini (V)
Grilled corn hushpuppies, apricot harissa cream (V)

FISH £35 PER BOARD

Crab cakes, crushed avocado, sour apple jam
Crispy coconut fried scampi, Bloody Mary ketchup
Salt & pepper squid, tartare sauce
Teriyaki salmon bao buns, cucumber, spring onion, toasted sesame

MINI SLIDERS £40 PER BOARD (serves 8)

Turkey, brie & bacon, cranberry mayo
Veggie Haggis burger, Neeps & Tatties, whisky mayo (V)
Crispy chicken burger, Parma ham, sun-dried tomato tapenade
Buffalo mozzarella rib & flank burger, Red Leicester, pickled onion rings, tomato relish

VEGAN £30 PER BOARD

Spicy sweetcorn ribs (VG)
Red pepper hummus (VG)
Smoked garlic flatbread (VG)
Crispy fried tofu (VG)



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FESTIVE PARTY MENU

2 OR 3 COURSES - £46/£49 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO £5.0

STARTERS

Roasted cauliflower soup, mature cheddar & sourdough croutons (V)

Smoked salmon blinis, horseradish crème fraîche, pickled fennel

Caramelised onion tart, celeriac purée, toasted hazelnut crumb (VG)

Deville mackerel pâté, mussels, salted cracker

Pressed duck & pistachio terrine, spiced plum jam, pickles, sourdough

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes

Venison haunch, roast celeriac, tenderstem® broccoli, date & prune sauce

Aged sirloin of beef, potato gratin, sweet heart cabbage, horseradish jus (£5 supplement)

Roast cod & parsley sauce, Jerusalem artichoke, spinach

Vegan Wellington, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (VG)

Wild mushroom & leek pie, garlic mash, mulled red cabbage, kale pesto (VG)

DESSERTS

Christmas pudding, brandy cream (V)

Chocolate mousse, mulled cherries, honeycomb (VG)

Vanilla & stem ginger cheesecake, mandarin marmalade, toasted almonds (V)

Plum & cinnamon pavlova, candied pistachio (V)

Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker (£5 supplement)

TO FINISH

Tea or coffee and mini mince pies (+£4.5 supplement)

A festive menu for your little ones is available on request



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GET IN TOUCH

ADDRESS

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TELEPHONE

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@thenewmoonec3

BOOKINGS AND DEPOSITS POLICY

A credit or debit card pre-authorisation is required to confirm your festive booking (13th November 2023 – 6th January 2024). For no-shows or late cancellations you may be subject to a fee that will be applied to the credit or debit card on file. For Christmas Day bookings, a deposit of up to 50% per person is required to confirm your booking. The remaining balance will be due for payment on or before the 18th December. Please note that your booking will not be confirmed before receiving the required pre-authorisations. Our children's menu is for guests under 12 years old.

CANCELLATION POLICY

Cancellation is required in writing no less than 7 days prior to your booking for all bookings between 13th November 2023 - 6th January 2024. Cancellations made after this time will be charged the late cancellation fee.

TERMS & CONDITIONS

*T&Cs apply. 10% off pre-ordered wine discount is not valid on our 2 bottle House Wine and Prosecco packages. Party planner gifts will be emailed directly before the end of December 2023, vouchers will be valid throughout January 2024 only.

PRE-ORDER

All orders for Christmas Day must be submitted on or before 18th December. Pre-orders for all other festive bookings must be made 7 days before dining. Any changes to your pre-order must be submitted by email, we will do our best to accommodate changes, however requests are only valid upon receipt of confirmation.