



FESTIVE
SEASON

at

THE FOOTMAN



THEFOOTMANMAYFAIR.COM



FESTIVE STARTERS —————

*Roasted cauliflower soup with
toasted seeds, curry oil and crispy kale*



MAKE IT A MEMORABLE CHRISTMAS

This Christmas, raise a glass to good times at The Footman.

We are all about creating a festive experience you will remember, tailored just for you. Whether it's a cosy Christmas dinner with friends, a lively drinks party with colleagues or an indulgent feast for the whole family, we have got something to suit every gathering.

All you need to do is raise a toast and soak up the cheer!

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:

Wine

Enjoy 10% off pre-ordered wine when you spend £250 or more

Beer & Cider

Enjoy 12 for the price of 10 on pre-ordered bottled beer and cider

NEW YEAR'S EVE

Let's toast to 2025!

*Ring out the old and toast to the new with us.
We have everything you need for a memorable
New Year's Eve celebration.*

For details and bookings, speak to a member
of the team today or visit our website.



FESTIVE FOR THE TABLE

*Baked rosemary Camembert with
cranberry chutney and harissa sourdough*

GIFT CARDS

Give the gift of the pub - a perfect stocking filler!



EARLY BOOKING

Relax knowing that everything is prepared and you have secured the perfect spot. Book your table with us by 1st October and enjoy a complimentary drink for each of your guests!

Choose from a glass of Prosecco, mulled wine, or a bottled beer.

Simply quote 'EARLY BIRD' when booking.*

The Early bird incentive is for the set menu only.



FESTIVE STARTERS

*Roasted onion and chicory vol-au-vent with
deep-fried blue cheese and pickled walnuts*



FESTIVE PARTY MENU

3 COURSES - £68 PER PERSON

Pre-order only

ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)

For the table: Baked rosemary Camembert with cranberry chutney and harissa sourdough (V) (£20)

STARTERS

Roasted cauliflower soup with toasted seeds, curry oil and crispy kale (VG)

Chalk-stream smoked and hot-smoked trout with dill potatoes, smoky cucumbers and artichoke crisps

Sautéed potato gnocchi with wild mushrooms, chestnuts and mushroom crackling (VG)

Roasted onion and chicory vol-au-vent with deep-fried blue cheese and pickled walnuts (V)

Duck and Grand Marnier rilette with spiced plum jam, pickles and rosemary sourdough

MAINS

Butter-roasted turkey with cranberry, sage and pork stuffing, pigs in blankets, maple carrots, roasted sprouts, parsnip purée and duck fat roasted potatoes

Venison haunch with pomme Anna, cavolo nero and sour cherry harissa

Baked herb crusted cod with crushed new potatoes, spinach and parsley sauce

Wild mushroom strudel with wilted spinach, truffle mushroom purée, and carrot pesto (VG)

Sirloin steak with smoked bacon and onion gravy, seasoned fries and watercress (£8 SUPPLEMENT)

PUDDINGS

Traditional Christmas pudding with brandy sauce (V)

Black Forest pavlova with sour cherry molasses (V)

Sticky banana pudding with cinnamon caramel and banana split ice cream (V)

Apple crumble Arctic roll with pickled blackberries (V)

Plant-based peanut butter and chocolate caramelised biscuit cheesecake with caramel sauce (VG)

Seasonal cheese board to share with spiced pear chutney, truffle honey and salted cracker (£4 SUPPLEMENT)

ADDITIONAL SIDES

Thousand layer chips (V) (£8)

Curried maple parsnips, apricot and toasted almonds (VG) (£7)

Roasted sprouts with apricot harissa (VG) (£7)

Dauphinoise for two (VG) (£12)

Pigs in blankets, cranberry sauce, sage and onion stuffing (£7)



Adults need around 2000 kcals 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.



**A KIDS FESTIVE MENU
FOR YOUR LITTLE ONES IS
AVAILABLE ON REQUEST.**



THE FOOTMAN FESTIVE CANAPÉS

**MINIMUM QUANTITY OF 20 PER ITEM
MINIMUM ORDER SELECTION OF 10 CHOICES**

£3 PER ITEM

Crispy potato skewer, roast garlic aioli, basil pesto (V)
Sesame toasted chicken skewer, ssamjang sauce
Kimchi fritters, sriracha mayo (V)
Roast vegetables vol-au-vent, crematta, lovage pesto (VG)
Smoked mackerel pâté, pickled radish, melba toast
Mince pies

£4 PER ITEM

Tempus no8 crostini
Ve du ya arancini, lovage pesto (VG)
Chicken liver profiteroles, morello cherry compote
Rib & flank slider, smoked Applewood, sweet & sour relish
Mini Yorkie, roast turkey, cranberry sauce
Braised lamb shoulder spring roll, cherry harissa
Monkfish scampi, smoked chilli jelly
Mini fish & chips, tartare sauce
Dark chocolate mousse profiteroles, mascarpone, hazelnuts
Meringue nest, poached rhubarb (VG)
Christmas pudding, Brandy cream

THE FOOTMAN CHEESE BOARD - £120

(Serves 10 guests)

Hampshire Tunworth, grapes, figs, Colston Bassett Stilton,
Godminster cheddar, dried apricots



Adults need around 2000 kcals a day. Please inform a member of the team for advice on allergens. 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. A discretionary 12.5% service charge will be added to your bill. All service charges & tips are paid directly to the team.



FESTIVE PUDDINGS

*Plant-based peanut butter and chocolate
caramelised biscuit cheesecake with caramel sauce*



GET IN TOUCH

Address

5 Charles Street, Mayfair, Greater London W1J 5DF

Telephone

020 7499 2988

Email

*events@
thefootmanmayfair.com*

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@thefootmanmayfair



Bookings and deposits policy

A £35 deposit per guest is required to confirm your festive booking (18th November 2024 - 23rd December 2024). Please note your booking is only confirmed upon payment of the deposit. Children's menu available for guests under 12 years old.

Cancellation policy

For reservations throughout 18th November 2024 - 31st December 2024, cancellation is required in writing no less than 2 days' notice prior to your booking date. Cancellations made after this time will be charged £35 per guest.

Terms & Conditions

Our Terms & Conditions will be sent via email.

Pre-orders

Table reservations, pre-orders must be made 7 days prior to booking. 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.