

## **FESTIVE SEASON**

AT THE FOOTMAN

PUB | MAYFAIR, LONDON

thefootmanmayfair.com





## MAKE IT A MEMORABLE CHRISTMAS

With party season fast approaching, it's time to get together with friends for a Christmas celebration filled with great tasting plates, classic winter tipples, and our signature festive flair.

We're celebrating in style in the build-up to the big day. So whether it's a festive lunch with family, your big end-of-year work event or just an excuse to get all your friends together and party, don't wait for the 25th to enjoy all the fun and flavours of a magnificent festive feast. Join us, go to town this year. Get into the spirit of the season in style.

### **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



### **PRIVATE DINING**

CAPACITY: 20-28 SEATED | 30-50 STANDING

Celebrate the season in style at The Footman.

Head up to the third floor and discover
The Boardroom, our most exclusive space.
Warm tones, rich walnut timber, and brass
accents create a cosy, elegant atmosphere. With a
grand table, a private bar, and a discreet TV, the
boardroom is perfect for intimate dinners or
festive work gatherings.

One floor down, The Lounge is a versatile space full of character. Exposed brick, marble and brass details, and comfy leather chairs make it a stylish spot for relaxed meals, festive drinks and celebrations.





### **DRINKS PACKAGES**

To make your festive celebrations even more special, we're offering:

ENJOY 10% OFF PRE-ORDERED WINE WHEN YOU SPEND £250 OR MORE

12 BOTTLES OF PRE-ORDERED BOTTLED BEERS OR CIDERS FOR THE PRICE OF 10



### **GIFT CARDS**

We have the perfect stocking filler this Christmas

Give the gift of the pub



# LOCK IN YOUR CHRISTMAS CHEER EARLY!

Worried about missing out on the perfect Christmas party spot? Book your table with us by 1st October and receive a complimentary drink on us for each guest.

Choose from a glass of Prosecco, Lillet Rosé Spritz, mulled wine or bottled beer. (Quote EARLY BIRD when booking)\*



## FESTIVE CANAPÉS

Minimum quantity of 20 per item – Minimum order selection of 10 choices

#### PRE ORDER YOUR WINE

Reserve your wine ahead of your festive booking and enjoy 10% off your order. Minimum spend of £250 applies. Explore our full range of drinks packages – just ask a team member for details.

#### **EARLY BIRD**

Book your festive celebration by 1st October 2025 and quote EARLY BIRD to receive a complimentary welcome drink for each guest. T&C's apply.

### £3 PER ITEM

Duck and Grand Marnier rillette, spiced plum jam, pickles and rosemary sourdough Sesame toasted chicken skewer, ssamjang sauce

Kimchi fritters, sriracha mayo (v)

Roast vegetables vol-au-vent, crematta, lovage pesto (vg)

Mince pies



### £4 PER ITEM

Ve du ya arancini, lovage pesto (vg)

Rib & flank slider, smoked Applewood, sweet & sour relish Braised beef cheek doughnuts, mushroom ketchup

Braised lamb shoulder spring roll, cherry harissa

Mini turkey festive pie

Mini fish & chips, tartare sauce

Lobster & crab croquettes, bisque mayo

Smoked haddock pastilla, burnt leek mayo

Dark chocolate and cherry mousse, popping candy, Biscoff crumb



### THE FOOTMAN CHEESEBOARD £120

(Serves 10 guests

Wigmore, Blacksticks Blue, Kornish Kern, artisan biscuits, grapes, figs, dried apricots, truffle honey





### **FESTIVE PARTY MENU**

### 2 COURSES £50 | 3 COURSES £54 PER PERSON

For parties of 4 and above – pre order only

#### PRE ORDER YOUR WINE

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#### **EARLY BIRD**

Book your festive celebration by 1st October 2025 and quote EARLY BIRD to receive a complimentary welcome drink for each guest. T&C's apply.

For the table: Baked rosemary Camembert, cranberry chutney, harissa sourdough (v) £20

#### **STARTERS**

Creamed celeriac soup, chestnut crisps, mushroom crackling, rose harissa (vg)

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

Sautéed potato gnocchi, roasted pumpkin, crispy sage, pumpkin seed salsa verde (vg)

Waldorf salad, pickled celery, chicory, deep-fried gorgonzola, candied walnuts (v)

Duck and Grand Marnier rillette, spiced plum jam, pickles and rosemary sourdough

#### MAINS

Butter-roasted turkey, cranberry, sage and pork stuffing, pig in blanket, maple carrots, cavolo nero, onion purée, roast potatoes

Venison haunch, gratin potato, cavolo nero, sour cherry harissa

Flat iron steak, smoked bacon and onion gravy, fries, watercress (£3 supplement)

Roasted cod and garlic mussels, wilted spinach, onion soubise, crispy onions

Vegan haggis, cheese and potato pie, black cabbage, maple heritage carrots,

smoked almonds, mushroom jus (vg)

### **PUDDINGS**

Christmas crumble tart, marmalade, mandarins, vanilla brandy sauce (v)

Dark chocolate and cherry mousse, popping candy, Biscoff crumb, hazelnut ice cream (v)

Sticky banana pudding, cinnamon caramel, banana flavoured ice cream (v)

Spiced apple and golden sultana crumble, almond and coconut, custard (vg)

Mrs Kirkhams Lancashire, Eccles cake, damson jelly

### **ADDITIONAL SIDES**

Roast potatoes (vg) £6.2 Orange and ginger glazed parsnips, toasted almonds (vg) £6.2 Roasted sprouts, apricot harissa (vg) £6.2 Glazed Dauphinoise potatoes (v) £9.2 Pigs in blankets, cranberry, sage and pork stuffing £9.2









### **GET IN TOUCH**

5 Charles Street, Mayfair, Greater London W1J 5DF

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### Bookings and deposits policy

A  $\pm 25$  deposit per guest is required to confirm your festive booking (17th November 2025 - 30th December 2025). 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 17th November 2025- 31st December 2025, cancellation is required in writing no less than 7 days' notice prior to your booking date.

Cancellations for reservations made after this time will be charged £25 per guest.

Private hires require 30 days' notice.

Our Terms & Conditions will be sent separately via email.

### **Pre-orders**

Table reservations: pre-orders must be made at least 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.