



FESTIVE SEASON

**THE LADBROKE ARMS
KENSINGTON**

ladbrokearms.com



FESTIVE PARTY MENU MAIN

Butter roasted turkey, cranberry, sage and pork stuffing, pig in blankets, maple carrots, sprouts, roast potatoes, gravy



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



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**

BRONZE £104

for 4 persons:

MPCo. Prosecco DOC *[Veneto, Italy]*

Cotes de Gascogne 'Lesc' Ugni Blanc/Colombard *[SW France]*

Tempranillo 'Caminante', Vina Albergada *[Alavesa, Spain]*

SILVER £116

for 4 persons:

MPCo. Prosecco DOC

Te Whare Ra Sauvignon *[Marlborough, New Zealand]*

Malbec 'Organic', Santa Julia *[Mendoza, Argentina]*

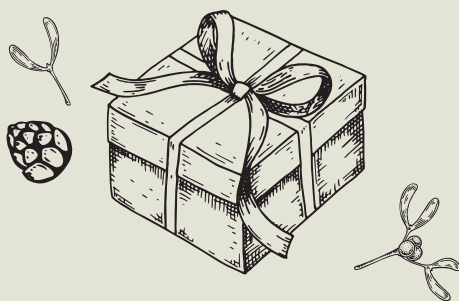
GOLD £216

for 6-8 persons:

Joseph Perrier Brut NV

Magnum - Rioja Reserva 'Gavanza', Bodegas Dominun *[Rioja, Spain]*

Magnum - PM&M Muscadet 'Garance', Pierre Luneau-Papin & Marie Luneau *[Loire, France]*



GIFT CARDS

We have the perfect stocking filler this Christmas

Give the gift of the pub





FESTIVE PARTY MENU

2 COURSES £52 | 3 COURSES £55 PER PERSON

For parties of 4 and above – pre order only

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.

STARTERS

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

Pastrami cured salmon, pickled daikon,
fennel and dulse seaweed salad, buttermilk and dill dressing

Ricotta gnocchi, roast pumpkin, crispy sage, beurre noisette, amaretto biscuits (v)

Roast and pickled beetroot, Mozzafoire pearls,
white balsamic crackling, toasted buckwheat (vg)

Brûlée chicken liver parfait, orange chutney, chargrilled sourdough

MAINS

Butter roasted turkey, cranberry, sage and pork stuffing, pig in blankets,
maple carrots, sprouts, roast potatoes, gravy

Slow-cooked beef short rib, truffled creamy polenta,
Blacksticks Blue, chimichurri, lentil jus

Picanha steak, smoked bacon and onion gravy, seasoned fries, watercress

Hake Kyiv, crab and chive butter, charred broccoli, olive oil mash, lobster gravy

Vegan haggis, cheese and potato pie, black cabbage, maple heritage carrots,
smoked almonds, mushroom jus (vg)

PUDDINGS

Christmas pudding fondant, marmalade mandarins, vanilla brandy sauce (v)

Caramelised white chocolate panna cotta, coffee syrup, Biscoff crumb

Sticky toffee pudding, butterscotch sauce, banana split ice cream (v)

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

Cognac chocolate truffles

Selection of British cheese, crackers, grapes, smoked chilli jam (v) (+£5 supplement)



Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

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



CHRISTMAS DAY MENU

3 COURSES £120 PER PERSON

Pre order only

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.

STARTERS

Smoked haddock rarebit crumpet,
poached burfold egg, nori straw potatoes, watercress

Wild mushroom and leek vol au vent, truffle cauliflower puree *(vg)*

Waldorf salad, blue cheese custard, pickled celery, chicory, candied walnuts *(v)*

Seared scallops, pressed pig cheeks, parsnip

Cured venison, celeriac and apple remoulade, smoked beets, marinated figs

MAINS

Butter roasted turkey, cranberry, sage and pork stuffing, pig in blankets,
maple carrots, sprouts, roast potatoes, gravy

Roast duck breast, duck leg spring roll, braised red cabbage, sour cherry jus

Pan-fried halibut, roast garlic potato Kyiv, braised leeks, chicken and bacon sauce

Vegan haggis, cheese and potato pie, black cabbage,
maple heritage carrots, smoked almonds, mushroom jus *(vg)*

Beef Wellington, confit cabbage, broccoli puree, blue cheese, truffle jus

PUDDINGS

Christmas pudding fondant, marmalade mandarins, vanilla brandy sauce *(vg)*

Sticky toffee pudding, butterscotch sauce, banana split ice cream *(v)*

Chocolate marquise, pistachio brittle, raspberry sorbet *(v)*

Dulce de leche creme brûlée *(v)*

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

Selection of British cheese, crackers, grapes, smoked chilli jam *(v)*



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GET IN TOUCH

54 Ladbroke Road, Kensington, Greater London W11 3NW

TELEPHONE

020 7727 6648

EMAIL

enquiries@ladbrokearms.com

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[@LadbrokeArms](https://www.instagram.com/LadbrokeArms)



Bookings and Deposits Policy

A credit or debit card pre-authorisation is required to confirm your festive booking (12th November 2025 – 31st December 2025). For no-shows or late cancellations, you may be subject to a fee, which 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 on or before the 18th December. Please note that your booking will not be confirmed until the required pre-authorisation is received.

The children's menu is for guests under 12 years of age.

Cancellation policy

For all bookings from 12th November 2025 to 31st December 2025, cancellations must be made in writing at least 5 days prior to your booking. Cancellations made after this time will incur a late cancellation fee.

Terms & Conditions

*T&Cs apply. Party planner gifts will be emailed directly before the end of December 2025. Vouchers will be valid throughout January 2026 only and are one time use only. The early booking incentive applies to table bookings made before 1st October 2025. Guests must quote EARLY BIRD when booking. One complimentary Prosecco, mulled wine, bottled beer, or Lillet Rosé Spritz per person; pre-order is required.

The 10% discount on pre-ordered wine does not apply to our bottled wine packages.

Pre-orders

All orders for Christmas Day must be submitted on or before 18th December.

Pre-orders for all other festive bookings must be submitted at least 7 days prior to dining.

Any changes to your pre-order must be submitted via email. We will do our best to accommodate changes, however, requests are only valid once you receive confirmation.