



FESTIVE SEASON

AT THE FLORENCE

PUB | HERNE HILL, LONDON

florencehernehill.com



FESTIVE PARTY MENU STARTER

*Waldorf salad, pickled celery, chicory,
deep-fried gorgonzola, candied walnuts*



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: 40 SEATED | 60 STANDING

Celebrate the season in style at The Florence.

It is the season for festive cheer. Look no further for the perfect party venue. Join us in the Lupino room at The Florence for an unforgettable festive celebration. Tucked away from the hustle and bustle, our private function room offers a cosy and intimate atmosphere, ideal for enjoying festive drinks and a delicious meal with loved ones.

With its own bathroom and bar area, you'll have everything you need for a truly memorable night. Contact our event planner today to inquire about booking the Lupino room and let us help you create a celebration to remember.



FESTIVE PARTY MENU MAIN

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



DRINKS PACKAGES

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

**ENJOY 10% OFF PRE-ORDERED WINE WHEN YOU SPEND £200 OR MORE
12 BOTTLES OF PRE-ORDERED BOTTLED BEERS OR CIDERS FOR THE PRICE OF 10**

BRONZE £80

for 4 persons:

MPCo. Prosecco DOC
[Veneto, Italy]

Don Leocadio Macabeo,
Bodegas San Valero
[Spain]

Don Leocadio Garnacha,
Bodegas San Valero
[Spain]

SILVER £104

for 4 persons:

MPCo. Prosecco DOC
[Veneto, Italy]

Meadow Spring
Sauvignon Blanc
[Marlborough,
New Zealand]

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

GOLD £198

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]

NEW YEAR'S EVE

Lets toast to 2026!

Ring out the old and toast to the new with us. We'll 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.



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 BOARDS

£52 PER BOARD - SERVES 5-7

Pre order only

PRE ORDER YOUR WINE

Reserve your wine ahead of your festive booking and enjoy 10% off your order. Minimum spend of £200 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.

VEGGIE BOARD

Charred Padrón peppers, sriracha sauce
Hoisin mushroom spring roll, spring onion and pink ginger salad
Camembert arancini, cranberry jelly
Crispy vegan haggis, cheese and potato bites, roast garlic aioli
Crudités, pumpkin whipped feta, maple chilli, sage
Gordal olives



MIXED BOARD

Charred Padrón peppers, sriracha sauce
Somerset charcuterie, apple Borettane onions
Buttermilk fried chicken, Korean BBQ sauce
Chalk-stream smoked trout croquette, tartare sauce
Pigs in blankets, honey mustard glaze
Duck and Grand Marnier rilette, spiced plum jam, pickles and rosemary sourdough



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.



FESTIVE PARTY MENU

2 COURSES £38 | 3 COURSES £42 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 £200 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.

For the table: Baked rosemary Camembert, cranberry chutney, harissa sourdough (v) £18.5

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 rilette, 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) £5.3
Orange and ginger glazed parsnips, toasted almonds (vg) £5.3
Roasted sprouts, apricot harissa (vg) £5.3
Glazed Dauphinoise potatoes (v) £8.3
Pigs in blankets, cranberry, sage and pork stuffing £8.3



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

CHRISTMAS DAY MENU

3 COURSES £92 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.

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: Colchester oysters, caper and golden raisin purée, apple and chive dressing (£4 per oyster)
Colchester oysters, shallot dressing (£4 per oyster)

STARTERS

Smoked haddock rarebit crumpet, poached Burford Brown egg, nori seasoned straw potatoes, watercress
Seared scallops, pearl barley, caramelised cauliflower, samphire, clam velouté
Double-baked Dolcelatte soufflé, spiced pear, endive and pickled walnuts (v)
Smoked chicken filo tart, pickled guindilla chilli, crispy Parma ham, giant corn
Roasted artichoke flower, superstraccia, chimichurri, butter beans (vg)
Cured venison, celeriac and apple remoulade, smoked beets, marinated mini figs

MAINS

Butter-roasted turkey, cranberry, sage and pork stuffing, pig in blanket, maple carrots, cavolo nero, onion purée, roast potatoes
Roasted duck breast, potato gratin, charred radicchio, baked golden beets, sour cherry jus
Pan-fried halibut, chicken skin crumb, braised celery, wild mushrooms, chicken and bacon sauce
Vegan haggis, cheese and potato pie, black cabbage, maple glazed heritage carrots, smoked almonds, mushroom jus (vg)
Baked cod, roast garlic potato Kyiv, braised leeks, shellfish bisque
Beef Wellington, confit cabbage, broccoli purée, dolcelatte blue cheese, truffle jus
Harissa-folded halloumi, wood-roasted vegetables, hummus, buckwheat crumble

PUDDINGS

Christmas crumble tart, marmalade mandarins, vanilla brandy sauce (v)
Mint chocolate mousse bombe, yoghurt caramel, chocolate soil, hazelnut ice cream (v)
Pineapple tarte tatin, coconut sorbet, lemongrass syrup (vg)
Salted caramel crème brûlée, pistachio sugar cherry doughnut (v)
Mrs Kirkhams Lancashire Eccles cake, Oxford Blue, damson jelly

White miso and cranberry fudge (v)

ADDITIONAL SIDES

Roast potatoes (vg) £5.3
Orange and ginger glazed parsnips, toasted almonds (vg) £5.3
Roasted sprouts, apricot harissa (vg) £5.3
Glazed Dauphinoise potatoes (v) £8.3
Pigs in blankets, cranberry, sage and pork stuffing £8.3



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



FESTIVE PARTY MENU MAIN

*Butter-roasted turkey, cranberry,
sage and pork stuffing, pig in blanket*



GET IN TOUCH

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FOLLOW US

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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.