



FESTIVE SEASON

THE WILMINGTON
PUB & RESTAURANT | CLERKENWELL

wilmingtonclerkenwell.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: 12 SEATED | 20 STANDING

Celebrate the season in style at The Wilmington.

It's time to cosy up in your winter jumper and embrace the festive cheer with friends and family. Whether you're after a sit-down meal or a standing reception, The Wilmington has you covered. On our first floor, we offer a private dining room which has a maximum capacity of up to 12 people for a festive sit down meal. Adjacent to this we have a space suited to drinks and buffet receptions, ideal for hosting small and private events. Both rooms are equipped with Wi-Fi and staffed with a designated team member to oversee your event.

Get in touch with our party planners to organise your perfect festive occasion.





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 £96

for 4 persons:

MPCo. Prosecco DOC *[Veneto, Italy]*

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

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

SILVER £108

for 4 persons:

MPCo. Prosecco DOC

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

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

GOLD £208

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



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.



FESTIVE PARTY MENU

3 COURSES £60 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

Roast cauliflower and watercress soup, lovage pesto, Irish soda bread

Haggis fritters, pickled baby carrots, chestnut hummus *(vg)*

Roast beets, Mozzafoire, white balsamic crackling, buckwheat *(vg)*

Duck, hispi and lentil roll, mandarin hoisin

Smoked trout, confit potato, Burford egg, ravigote

MAINS

Sage roasted turkey, roast potatoes, sprouts,
pig in blanket, gravy, cranberry sauce

Rump of Scotch beef, Baron Bigod crust, roast garlic mash,
pancetta, shallot and Madeira jus *(£6.5 supplement)*

Cod Kyiv, crab and chive butter, broccoli purée,
Pont Neuf potato, lobster gravy

Venison haunch, Roscoff onion, black cabbage, grape mustard gravy

Vegan red pepper and feta pithivier, roasties, wilted greens *(vg)*

PUDDINGS

Chocolate marquise, pistachio brittle, blood orange sorbet

Vegan raspberry and sherry trifle *(vg)*

Iced Christmas pudding parfait, miso caramel

Apple and cinnamon brûlée, golden raisin biscotti

Cashel Blue cheese, grapes, chutney, plum and date crackers



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 £110 PER PERSON

Pre order only

ADD A CHEESE COURSE FOR £10PP

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.

To begin - Selection of home-baked bread, Bungay Fen Farm butter

STARTERS

Pan-fried wood pigeon, candied walnuts, celeriac remoulade

Grilled oyster mushroom, crispy polenta, goat's curd

Venison and pecorino agnolotti, sage, pine nuts

Radicchio, pickled fennel, orange and watercress salad, whipped vegan feta

Seared scallops, roasted cauliflower, curry oil, golden raisins

AMUSE-BOUCHE

Lemon sorbet, St-Germain

MAINS

Fillet of beef Wellington, truffled mash, Savoy cabbage, green peppercorn sauce

Grilled halibut, pommes dauphine, braised leek heart, fennel granola, crab bisque

Vegan celeriac, spinach and truffle pudding, Roscoff onion, beetroot jus

Roast turkey and gammon, with all the trimmings

PUDDINGS

Iced Christmas pudding parfait, miso caramel

Yuzu crème brûlée, black sesame biscotti

Champagne and raspberry jelly, vegan vanilla ice cream

Nanny Muffet, Cashel Blue and Black Bomber, pear jelly, date crackers



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**A FESTIVE MENU FOR YOUR LITTLE
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FESTIVE PARTY MENU MAIN

*Sage roasted turkey, roast potatoes, sprouts,
pig in blanket, gravy, cranberry sauce*



MAISON VIN DE BORDEAUX
Château SAINT AHON
2013
Cru Bourgeois
HAUT-MÉDOC

SANTA JULIA
ORGANIC WINE
MALBEC - 2023
MENDOZA - ARGENTINE



GET IN TOUCH

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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.