Festive food, drink & parties

THE HAVELOCK TAVERN

PUB & RESTAURANT | BROOK GREEN

havelocktavern.com

The world wants your attention...

Your inbox, the group chats, the endless list
of things to do before Christmas.

They can wait.
You've got somewhere better to be.

A warm pub.
A full table.

A round that's somehow become another round.

This is what the season is really about.
Getting everyone together.

The friend who's always late, the one who said they couldn't
make it, the extra chair squeezed in at the end.

Because it is Christmas after all,
and the best festive moments rarely happen on Christmas Day.

They happen in the noise, the warmth of a full table
in a busy pub.
And the more the merrier...

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

Celebrate the festive season with us at The Havelock Tavern

Thank you for considering us for your Christmas celebrations.

Inside this brochure you'll find our seasonal menus, event details and party packages.

For bookings, bespoke requests, or general enquiries, please reach out to our team:

THE HAVELOCK TAVERN
57 Masbro Road, Brook Green, Greater London, W14 0LS
020 7603 5374
enquiries@havelocktavern.com
@havelocktavern

Butter-roasted turkey,

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

Drinks packages

To make your festive celebrations even more special,
we're adding a little extra to the occasion.

10% OFF PRE-ORDERED WINE
When you spend £250 or more.

12 BOTTLES FOR THE PRICE OF 10
Pre-order 12 bottles of beer or cider and we'll take
the cost of two off your bill.

New Year's Eve

Let's raise a glass to 2027.
Leave the old year behind and make a night of it at your local.
Good drinks, good tunes, a full table and
everyone you want around it.

Because New Year's Eve is better when you're all together.

For details and bookings, speak to the team or visit our website.

Smoked salmon,

crab mayo, roasted fennel, avocado purée

Festive Boards

£13 PER PERSON

For parties of 4 and above - pre-order only

Mixed Board

Crispy turkey and Brie slider, pig in blanket, burger sauce

Fish and chips, tarter sauce

Pigs in blankets, honey mustard

Crispy Korean chicken Caesar lettuce cups

King prawn croquettes, cocktail sauce

Veggie Board

Symplicity plant-based slider, burger sauce and pickles *(vg)*

Cauliflower wings, soy and chilli dressing *(vg)*

Wild mushroom and sage croquette *(v)*

Roast pumpkin rarebit soldiers, cranberry sauce *(v)*

Onion and chestnut mac and cheese bite *(v)*

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 £42 | 3 courses £46 PER PERSON
For parties of 4 and above - pre-order only

For The Table:

Baked rosemary Camembert, cranberry chutney, harissa sourdough *(v)* £19

Starters

Roast pumpkin and caponata soup, crispy sage, chilli oil *(vg)*

Smoked salmon, crab mayo, roasted fennel, avocado purée

Beetroot gnocchi, feta, smoky pepper pesto, confit garlic, mixed seed crisps *(v)*

Whipped goat's cheese, king oyster mushrooms, charred artichokes, chicory, toasted kasha *(v)*

Chicken liver parfait, Cumberland purée, chicken crackling, hazelnut granola

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, mashed potato, onion soubise, crispy onions

Spiced lentil, vegan cheese and potato pie, black cabbage, maple heritage carrots, mushroom jus *(vg)*

Puddings

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

Mint chocolate mousse bombe, caramel yoghurt, chocolate soil, stracciatella ice cream *(v)*

Sticky toffee carrot cake pudding, butterscotch sauce, mascarpone ice cream *(v)*

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

Mulled plum trifle, candied pistachio *(v)*

Mrs Kirkhams Lancashire, Eccles cake, damson jelly

Additional Sides

Gruyère cauliflower cheese, roasted garlic and spinach crumb *(v)* £7.7

Orange and ginger glazed parsnips, toasted almonds *(vg)* £5.6

Roasted sprouts, chestnuts, smoked pancetta and sage butter £5.6

Glazed Dauphinoise potatoes *(v)* £8.6

Pigs in blankets, cranberry, sage and pork stuffing £7.7

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A Festive Menu For Your Little Ones Is Available On Request

Christmas Day Menu

3 courses £100 PER PERSON
Pre-order only

For The Table:

Colchester oysters, shallot dressing *(£4 per oyster)*

Starters

Roast pumpkin and caponata soup, crispy sage, chilli oil *(vg)*

Seared scallops, wilted spinach, sweet and sour baby carrots, coconut curry

Smoked turnip tart, sautéed wild mushrooms, roasted buckwheat caramel, pickled turnip *(v)*

Smoked chicken terrine, sweetcorn and guindilla chilli chutney, crispy Parma ham

Crispy fried artichoke flower, charred Delica pumpkin, Jerusalem artichoke purée, burnt leeks *(vg)*

Smoked halibut, pickled cucumber, elderflower dressing, crème fraiche, Melba toast

Mains

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

Roast duck breast, confit duck hash, charred radicchio, mandarin purée, pancetta and toasted hazelnut jus

Pan-fried halibut, squash fondant, burnt leeks, cockle popcorn, lobster sauce

Spiced lentil, vegan cheese and potato pie, black cabbage, maple heritage carrots, mushroom jus *(vg)*

Beef Wellington, confit cabbage, broccoli purée, dolcelatte blue cheese, truffle jus

Harissa-folded halloumi, wood-roasted vegetables, hummus, buckwheat crumble *(v)*

Puddings

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

Black Forest chocolate delice, sour cherries, balsamic chocolate crisp, stracciatella ice cream *(v)*

Caramelised apple and custard slice, cinnamon caramel, vegan vanilla ice cream *(vg)*

Mulled plum trifle, candied pistachio *(v)*

Mrs Kirkhams Lancashire, Eccles cake, Oxford Blue, damson jelly

✦

Chocolate orange and cranberry fudge *(v)*

Additional Sides

Gruyère cauliflower cheese, roasted garlic and spinach crumb *(v)* £7.7

Orange and ginger glazed parsnips, toasted almonds *(vg)* £5.6

Roasted sprouts, chestnuts, smoked pancetta and sage butter £5.6

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A Festive Menu For Your Little Ones Is Available On Request

Beef Wellington,

confit cabbage, broccoli purée,
dolcelatte blue cheese, truffle jus

Get in touch

57 Masbro Road, Brook Green, Greater London, W14 0LS

TELEPHONE
020 7603 5374

EMAIL
enquiries@
havelocktavern.com

FOLLOW US
@havelocktavern

Bookings and Deposits Policy

A credit or debit card pre-authorisation is required to confirm your festive booking (12th November 2026 – 31st December 2026). 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 2026 to 31st December 2026, 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 2026. Vouchers will be valid throughout January 2027 only and are one time use only. The early booking incentive applies to table bookings made before 1st October 2026. Guests must quote EARLY BIRD when booking. One complimentary Prosecco, mulled wine or bottled beer per person; pre-order is required. This excludes Christmas Day bookings.
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 11th 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.

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,
mulled wine or bottled beer.
(Quote EARLY BIRD when booking)*