

C H R I S T M A S



B R O C H U R E



CELEBRATE THE FESTIVE SEASON IN STYLE

Perfect for group gatherings, end-of-year celebrations, and magical festive nights out, 1864 Rooftop wraps the season in sparkle with indulgent Christmas dishes, twinkling winter vibes, and an unforgettable festive experience.

CAPACITIES

Full Venue Hire

200 guests standing | 100 guests indoor cover

Semi Private Indoor Hire

20 guests seated | 40 guests standing

Festive Igloos

Up to 20 guests seated | 40 guests standing |
Feasting menu



FEASTING MENU

Available for groups of up to 20 guests | from £65 per guest

ON THE TABLE

Gordal olives (vg) 97 kcal

Padrón peppers, Maldon salt (vg) 28 kcal

Gouda and rosemary picos (v) 333 kcal

AMUSE

Parsnip soup, maple and lemon glaze, almonds (v) 110 kcal

TO SHARE

Potato rösti, pine nut cream, truffled leek (vg) 253 kcal

Samphire and kale fritters, date and tamarind chutney (vg) 238 kcal

Crispy fried chicken, fermented chilli, pickled radish 519 kcal

Lamb skewers, jalapeño cream, shallot crumb, mixed cress 376 kcal

MAINS

(Please choose 1)

Rigatoni, pumpkin, sage and hazelnut dressing (v) 354 kcal

Slow-cooked Jacob's ladder, horseradish mash, parsnip crisps, red wine jus 538 kcal

Pan-fried sea bream, marinated artichoke and aubergine, tomato and red pepper fondue 638 kcal

PUDDING

(Please choose 1)

Dark chocolate crème brûlée, mandarin gel (vg) 328 kcal

Sticky toffee pudding, butterscotch sauce, clotted cream (v) 836 kcal

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice. (v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

FESTIVE SOIREE PACKAGE

£39
PER GUEST

Groups of 20+ only

Enjoy a welcome arrival drink with nibbles, followed by a grazing selection of our favourites served in bite-sized canapés.



DRINKS RECEPTION

Please choose one option:

Prosecco

Orange Gold Ginger Cocktail

Mocktail

NIBBLES

Gordal olives (vg) (ngci)

Truffle and Pecorino nut mix (ngci)

Gouda and rosemary picos (v)

GRAZING

Kale and samphire fritters, dates and tamarind chutney (vg) (ngci)

Chorizo croquetas, Manchego

Crispy fried chicken, pickled white radish, fermented chilli mayonnaise

Hot smoked trout and horseradish mouse, chives, crème fraîche, choux

Delicious extras are available to pre-order or order at any time during the evening.

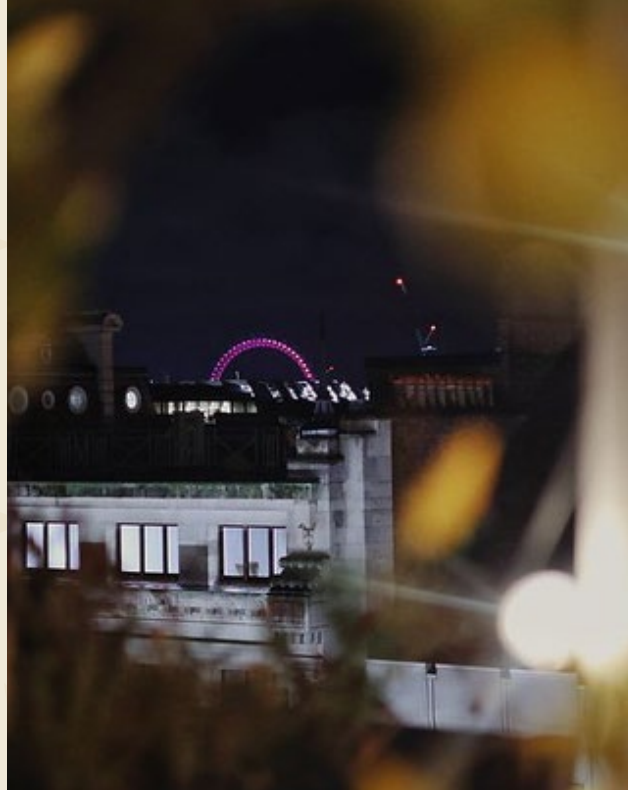
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1864 SEASONAL FEAST PACKAGE

£45
PER GUEST

Groups of 20+ only

A selection of grazing snacks on arrival, followed by your choice of 4 finger foods and 2 sides for the entire party.



1864 SEASONAL FEAST PACKAGE

FINGER FOOD

(Please choose 4)

Ameztio cod croquetas

Kale and samphire fritters, dates and tamarind chutney (vg)

Crispy fried chicken, pickled white radish, fermented chilli mayonnaise

Pigs in blanket, grain mustard, membrillo jelly

Chorizo croquetas, Manchego

Potato rostie, Jerusalem artichoke cream, onion crisp (vg)

Moving mountain sliders, vegan, tomato relish, mustard mayonnaise, gherkins (vg)

Fried chicken slider, kewpie mayonnaise, gherkins

Smoky chargrilled beef sliders, smoked applewood cheese, tomato relish, gherkins, mustard mayonnaise

Delicious extras are available to pre-order or order at any time during the evening.

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NIBBLES

Gordal olives (vg) (ngci)

Truffle and Pecorino nut mix (ngci)

Gouda and rosemary picos (v)

SIDES

(Please choose 2)

Za'atar spiced hummus, marinated vegetables, green pesto, grilled rosemary focaccia (vg)

Pulled chicken salad, gem hearts, Caesar dressing, aged parmesan, chives

Sweet potato fries, rosemary and cayenne (vg)

Roasted squash and kale, toasted pumpkin seeds, tahini and lime dressing (vg)

Chicory, pear and Stilton salad, toasted walnuts



DRINKS PACKAGES

CLASSIC RECEPTION

Prosecco £9

Served as a 125ml flute per guest

PREMIUM RECEPTION

Lanson Champagne £15

Served as a 125ml flute per guest

COCKTAIL RECEPTION

Orange Gold Ginger £13

Served as a 125ml flute per guest

MOCKTAIL RECEPTION

Mocktail £9

REFILLABLE WINTER WARMERS

Refillable winter warmers
of your choice £19 175 ml

GERARD BERTRAND EXPERIENCE:

9 bottles of your choice of
Gerard Bertrand Wines £445

LANSON EXPERIENCE

5 x Lanson Le Black Creation £405

HOUSE WINE PACKAGE

9 bottles of your choice
of house wines £315

BEER AND CIDER PACKAGE

Buy 20 get 2 free £130

FIND US:

6th Floor
John Lewis
300 Oxford Street
London WC1 1DX

Nearest Tube station:
Oxford Street

1864
ROOFTOP
BAR & KITCHEN



@1864rooftopbar
1864rooftopbar.co.uk