CHRISTMAS

1864
ROOFTOP
BAR & KITCHEN

BROCHURE

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

Potato, polenta and onion sourdough

Rosemary focaccia | Parmesan grissini

Whipped Butter | Extra virgin olive oil (vg)

Gordal olives, orange and rosemary (vg)

AMUSE

Wild mushroom cappuccino, wild mushroom velouté, porcini dust

TO SHARE

Harissa king prawns, rose harissa butter, garlic confit, preserved lemon

Buttermilk fried chicken, lime,chilli,honey, coriander

Kale and samphire fritter, date and tamarind chutney (vg)

Pumpkin latkes, pickled red onion, cardamon soy labneh (vg)

MAINS

(Please choose 1)

Roasted halibut, brown shrimp butter, potato fondant, tenderstem broccoli

Slow-braised beef cheek, creamed mash, heritage carrots, glazed baby onion, crispy shallot

Delica pumpkin, roasted chestnut tahini, sage butter, pumpkin seed dukkah, pomegranate molasses (vg)

PUDDING

(Please choose 1)

Christmas sticky toffee pudding, brandy butterscotch, vanilla ice cream

Chocolate and olive oil ganache tart, black cherry and kirsch

(v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

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.

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, orange and rosemary (vg)

BBQ Rice Crackers (vg)

Gouda and rosemary picos (v)

GRAZING

Ameztio cod croquetas, garlic aioli

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

Chorizo croquetas, Manchego, garlic aioli

Buttermilk fried chicken, lime, chilli, honey, coriander

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.

NIBBLES

Gordal olives, orange and rosemary (vg)

Truffle and Pecorino nut mix

Gouda and rosemary picos (v)

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

FINGER FOOD

(Please choose 4)

Ameztio cod croquetas, garlic aioli

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

Buttermilk fried chicken, lime, chilli, honey, coriander

Chorizo croquetas, Manchego

Pigs in blankets, grain mustard, membrillo glaze

Moving mountains sliders, tomato chutney, mustard mayonnaise, gherkins (vg)

Smoky beef sliders, smoked Applewood cheese, tomato chutney, gherkins, mustard mayonnaise

SIDES

(Please choose 2)

Sweet potato fries, rosemary salt (vg)

Delica Pumpkin, roasted chestnut tahini, sage butter, pumpkin seed dukkah, pomegranate molasses (vg)

Chicory salad, honey walnuts, whipped blue cheese, golden raisins (v)

Pulled chicken, baby gem, Caesar dressing, shaved parmesan

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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
Gold Rum Ginger Punch £13
Served as a 125ml flute per guest

MOCKTAIL RECEPTION
Mocktail £9

WINTER WARMERS
Our special Mulled Wine
or Mulled Cider £18 2 glasses per guest

ZUCCHARDI EXPERIENCE
9 bottles of your choice
of Zucchardi Wines £425

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

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1864rooftopbar.co.uk