

CHRISTMAS PARTIES IN  
CENTRAL LONDON

# RIDING HOUSE CAFÉS

NEIGHBOURHOOD INSTITUTIONS

# CHRISTMAS 2025



- PARTY WITH US -

OUR LOCATIONS:

RIDING HOUSE FITZROVIA  
RIDING HOUSE BLOOMSBURY  
RAIL HOUSE VICTORIA



@RIDINGHOUSECAFES  
WWW.RIDING.HOUSE



## CHRISTMAS GROUP MENU

£50 choice of three courses  
available for groups of up to 14 guests  
pre-order required

### ADD FOR THE GROUP TO SHARE (£4 per guest)

hot artichoke dip, parmesan, flame-grilled sourdough v

### STARTERS

smoked duck, apricot & wild mushroom terrine, brioche toast

beetroot-cured gravadlax, caviar, apple, vinaigrette gf

tempura broccoli, sesame glaze vg

wild rice, quinoa, spinach, roast squash, pomegranate, seeds vg/gf

### MAINS

bone-in chicken schnitzel, wild mushroom ragout, cranberry

roast hake, rainbow chard, brown shrimp butter gf

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg/gf

380g native breed New York strip gf (£10 per guest)

sides for the table:

roast potatoes, carrots, kale, sprouts

ADD ON: pigs in blankets (£3 per guest)

### DESSERTS

sticky toffee brioche doughnuts v

chocolate & dulce de leche torte v

rose & raspberry pavlova vg/gf

### ADD FOR THE GROUP (£6 per guest)

mince pies & Jampot filter coffee

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE

## CHRISTMAS PREMIUM GROUP MENU

£60 choice of three courses  
available for groups of up to 14 guests  
pre-order required

### ADD FOR THE GROUP TO SHARE (£4 per guest)

hot artichoke dip, parmesan, flame-grilled sourdough v

### STARTERS

beef fillet carpaccio, truffle aioli, parmesan gf

Scottish scallop, parsnip purée, saffron cream, caviar gf

aged gouda croquettes, roast garlic aioli v

burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf

### MAINS

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce

whole grilled miso sea bass, nuoc cham, pickled cucumber gf

acorn squash & sage pithivier, velouté, aged balsamic vg

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg/gf

380g native breed New York strip gf (£10 per guest)

sides for the table:

roast potatoes, carrots, kale, sprouts

ADD ON: pigs in blankets (£3 per guest)

### DESSERTS

sticky toffee brioche doughnuts v

chocolate & dulce de leche torte v

rose & raspberry pavlova vg/gf

### ADD FOR THE GROUP (£6 per guest)

mince pies & Jampot filter coffee

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE



## CHRISTMAS HYBRID MENU

£55 per guest

available for groups of up to 18 guests | pre-order of mains required

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### ADD FOR THE GROUP TO SHARE (£4 per guest)

hot artichoke dip, parmesan, flame-grilled sourdough v

### STARTERS TO SHARE

dry-aged beef fillet carpaccio, truffle aioli, parmesan gf

soft shell crab tempura, black garlic ponzu aioli

burnt miso aubergine, garlic labneh, coriander oil,  
harissa, seeds, pomegranate vg/gf

### CHOOSE YOUR MAIN

Barbary duck breast, smoked celeriac, blackberries gf

roast hake, rainbow chard, brown shrimp butter gf

acorn squash & sage pithivier, velouté, aged balsamic vg

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg/gf

380g native breed New York strip gf (£10 per guest)

sides for the table:

roast potatoes, carrots, kale, sprouts

ADD ON: pigs in blankets (£3 per guest)

### DESSERTS TO SHARE

sticky toffee brioche doughnuts v

chocolate & dulce de leche torte v

rose & raspberry pavlova vg/gf

### ADD FOR THE GROUP (£6 per guest)

mince pies & Jampot filter coffee

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PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE

# CHRISTMAS FEAST MENU

£65 per guest

all dishes are served to share  
a pre-order of either turkey or steak for the whole group is required



## ADD FOR THE GROUP (£4 per guest)

hot artichoke dip, parmesan, flame-grilled sourdough v

### STARTERS

dry-aged beef fillet carpaccio, truffle aioli, parmesan gf

soft shell crab tempura, black garlic ponzo aioli

burnt miso aubergine, garlic labneh, coriander oil,  
seeds, pomegranate vg/gf

### MAINS

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce  
or

45 day-aged native breed côte de boeuf gf (£10 per guest)

roast salmon, spinach, tartare beurre blanc

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg

sides for the table:

roast potatoes, carrots, kale, sprouts, port gravy

ADD ON: pigs in blankets (£3 per guest)

### DESSERTS

sticky toffee brioche doughnuts v

chocolate & dulce de leche torte v

rose & raspberry pavlova vg/gf

## ADD FOR THE GROUP (£6 per guest)

mince pies & Jampot filter coffee

# CHRISTMAS VEGAN FEAST MENU

£55 per guest

all dishes are served to share  
no pre-order required

### STARTERS

tempura broccoli, sesame glaze vg

wild rice & quinoa salad, spinach, roast squash,  
pomegranate, seeds vg/gf

burnt miso aubergine, garlic labneh, coriander oil,  
seeds, pomegranate vg/gf

### MAINS

acorn squash & sage pithivier,  
velouté, aged balsamic vg

grilled cauliflower, apricot & pine nut pesto,  
crispy leaves vg/gf

braised puy lentil stew, aubergine,  
vegan sour cream, urfa chilli vg/gf

roast potatoes, carrots, kale, sprouts

### DESSERTS

mandarin sorbet vg/gf

rose & raspberry pavlova vg/gf



## CHRISTMAS CANAPÉS & GRAZING

£20 per guest for light canapés - select any 3 styles

£32 per guest for more considerable grazing - select any 5 styles

£45 per guest for a more substantial standing meal - select any 8 styles

### vegan & vegetarian:

grilled cauliflower, apricot & pine nut pesto vg/gf (3 pieces per guest)

burnt miso aubergine, garlic labneh vg (3 pieces per guest)

aged gouda croquettes, lingonberry vg (2 pieces per guest)

grilled halloumi skewer, kale pesto v (2 pieces per guest)

### fish & seafood:

beetroot-cured gravadlax, crème fraîche, caviar, crostini (2 pieces per guest)

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo (2 pieces per guest)

king prawn skewer, Aleppo pepper, fennel gf (2 pieces per guest)

### meat:

beef fillet carpaccio, truffle aioli, parmesan gf (2 pieces per guest)

chicken thigh skewer, chilli, lemon gf (1 piece per guest)

Old Spot pigs in Dingley Dell blankets (2 pieces per guest)

cheeseburger slider, smoked cheddar, jerk quince mayo (1 piece per guest)

### sweet:

sticky toffee brioche doughnuts v (2 pieces per guest)

mince pies v (2 pieces per guest)

## DRINKS PACKAGES

### WELCOME DRINKS

prosecco £7.5 per guest  
mulled wine £6.5 per guest

Rathfinny Classic Cuvée English sparkling wine £11 per guest

Pierre Mignon Grande Réserve Champagne £13.5 per guest

Taittinger Brut Réserve Champagne £14.5 per guest

Wild Idol premium alcohol-free sparkling wine £13.5 per guest

### BEER & CIDER

#### BUCKETS

buckets of 10 330ml bottles

Birra Moretti (4.6%) £50

Heienken Premium (5%) £50

Favela Lager (5%) gf £60

Sxollie Cider (4.5%) £56

Lucky Saint (0.5%) £60

Heineken Zero / Moretti Zero (0%) £40

#### GROWLERS

3 ½ pints of draught

Riding House Lager (3.7%) £19

Birra Moretti (4.6%) £19

Brixton Coldharbour (4.4%) £19

Brixton Reliance PA (4.2%) £20

Beavertown Neck Oil (4.3%) £21

Inch's Cider (4.5%) £19

### COCKTAIL FOUNTAINS

serving 6-8 guests

Rose Fountain £75  
East London vodka, pinot rosé,  
strawberry, cranberry,  
lemonade, lime

Fiery Peach £75  
chilli-infused  
Cazcabel tequila,  
peach, apple, lime

American Sweetheart £75  
Evan Williams bourbon,  
salted caramel, coconut,  
apple, ginger ale, lime

### FOR THE TABLE

£35 per guest:

a welcome glass of prosecco or bottle of Birra Moretti  
half a bottle of carefully selected wine from our cellar  
(Chenin Blanc or Merlot)

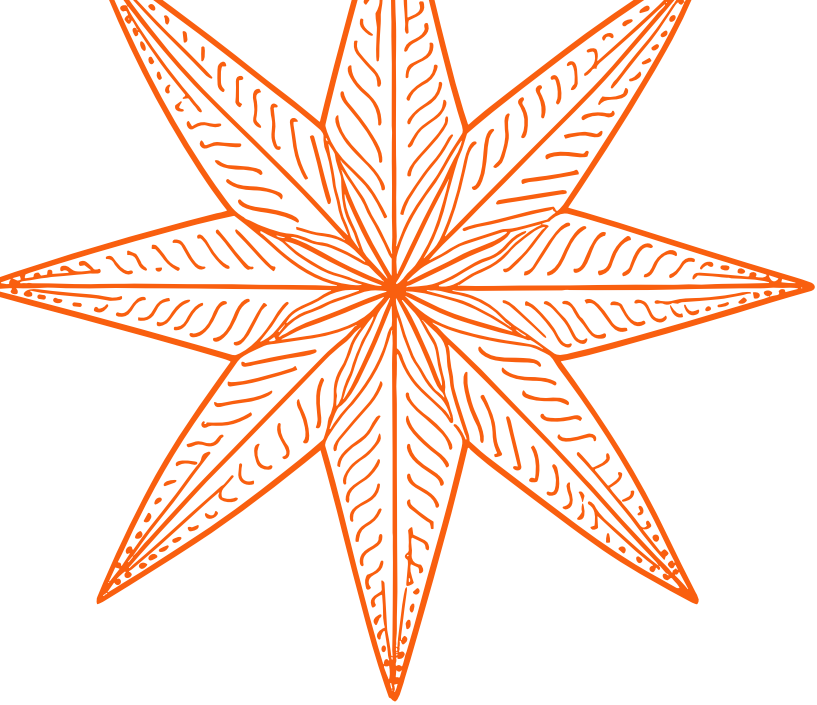
£45 per guest:

a welcome glass of prosecco or bellini or bottle of Birra Moretti  
half a bottle of carefully selected wine from our cellar  
(Sauvignon Blanc or Pinot Noir)  
your choice of digestif cocktail to finish  
(Limoncello Spritz or Barrel-Aged Old Fashioned or Espresso Martini)

£65 per guest:

a welcome glass of Pierre Mignon Grande Réserve Champagne  
or Aperol Spritz or bottle of Birra Moretti  
half a bottle of premium wine from our cellar  
(Petit Chablis or Bordeaux)  
your choice of digestif cocktail to finish  
(Limoncello Spritz or Barrel-Aged Old Fashioned or Espresso Martini)





## ADDED FUN

Cocktail masterclass from £35pp (groups up to 20 guests)

Photographer £800

Festive Wreath Making from £60pp

Bauble Painting Workshop from £39pp

The Quiz-Mas Show from £550

Magic Show With Fergus from £950

DJ Set - please enquire for a quote

Karaoke from £995

Photo Booth Hire from £199

Ginger's Festive Drag Bingo from £750

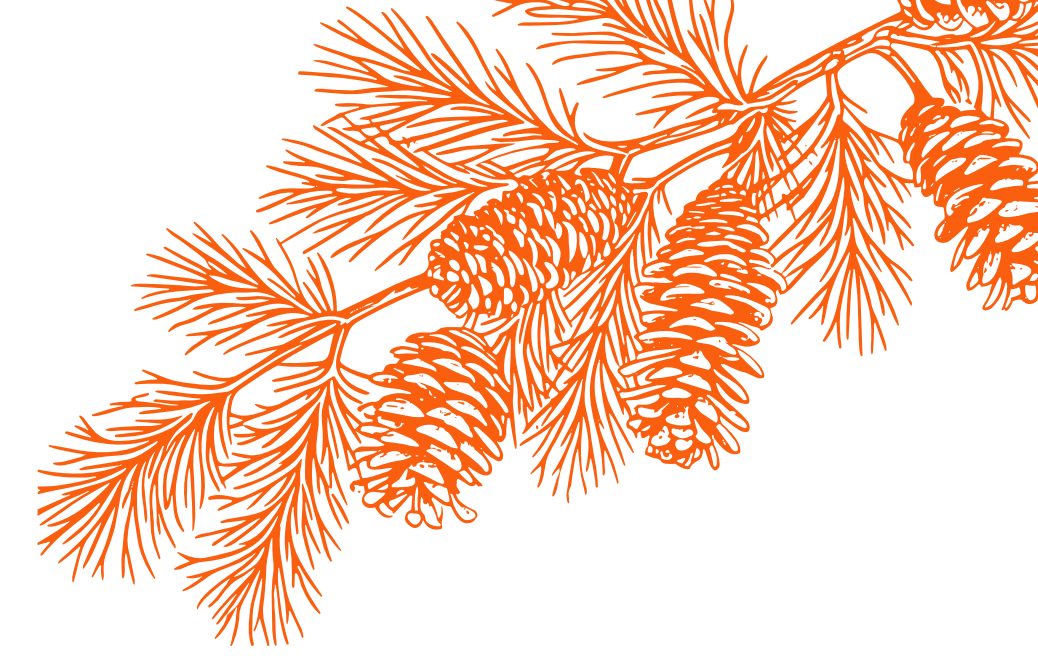
Murder Mystery Party from £750

Need to be booked in advance. Subject to availability.

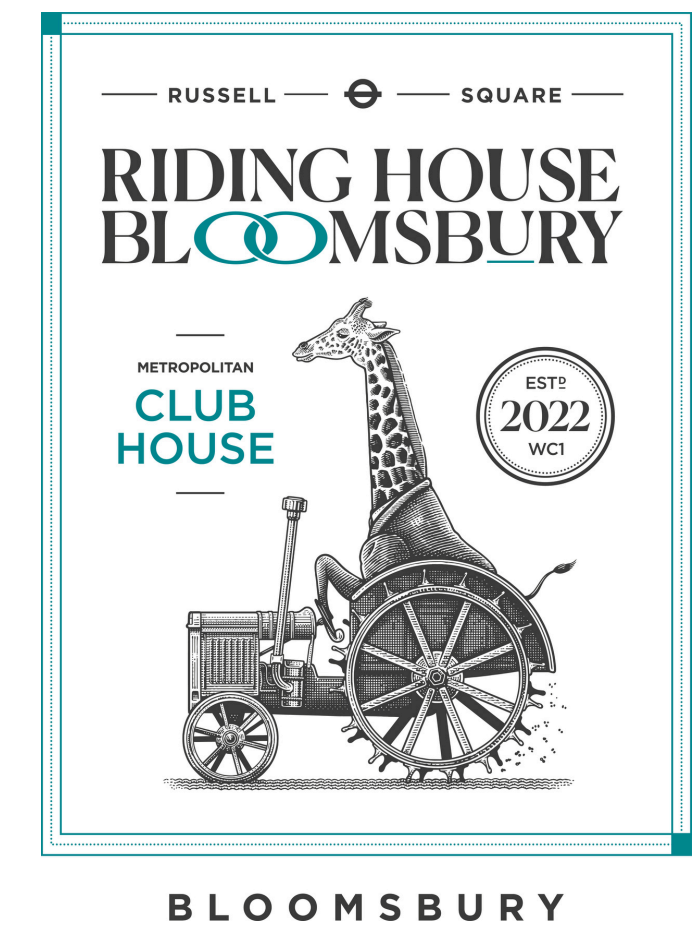




The Courtyard  
private dining room



# OUR LOCATIONS



Our spaces:

The Courtyard - private dining room for 12 guests

The Sharing Table - 18 guests

The Stage - a semi-private space for 30 guests

The Dining Hall - space for up to 80 guests

The Front Bar - space for 30 guests

Full venue hire - standing 180 / seated 150



FITZROVIA

Our spaces:

The Stables - private dining room for 14 guests

The Sharing Table - 21 guests

The Dining Room - private space for 60 guests

The Lounge Bar - space for 30 guests for a standing reception

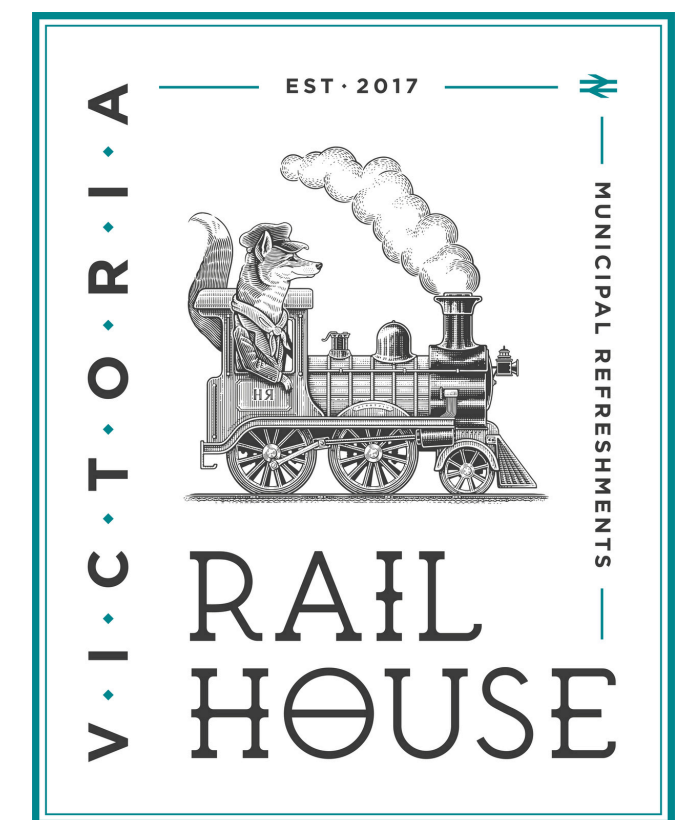
Full venue hire - contact for quote



The Stables  
private dining room



The Snug  
private dining room



VICTORIA

Our spaces:

The Cabin - private dining room for 16 guests

The Mezzanine - private space for up to 60 guests seated  
or 100 standing

The Snug - space for up to 24 guests seated  
or 30 standing

The Dining Hall - a semi-private space for up to 90 guests

Full venue hire - standing 400 / seated 250