

CHISWELL STREET DINING ROOMS

A VERY LONDON

Christmas



YOUR Festive SPACE ✨

ELEGANT LUXURY IN THE GRADE II LISTED WHITBREAD BREWERY

Chiswell Street Dining Rooms restaurant and bar brings a touch of sophistication to the City with modern British cuisine and an impressive wine list.

A multitude of different spaces available for private hire for anything from 10-120 guests make it a must-see for Christmas dining and drinks receptions alike.



SPACE	👤	🍽️	AREA INFO
Grub Street	20	12	Private room
The Snug	20	12	Semi private
Worsley	35	24	Private room
Melville	50	32	Private room
Samuel	90	50	Private room
z Cornwallis	120	90	Private room
Restaurant Section 1	50	35	Semi private
Restaurant Section 2	45	25	Semi private
Exclusive Hire	120	65	Private

PACKAGES



Wine
DURING DINNER
Half bottle per person

CLASSIC | £20 PP
PREMIUM | £25 PP
LUXURY | £30 PP

Champagne
RECEPTION

£10 PP
Joseph Perrier Champagne

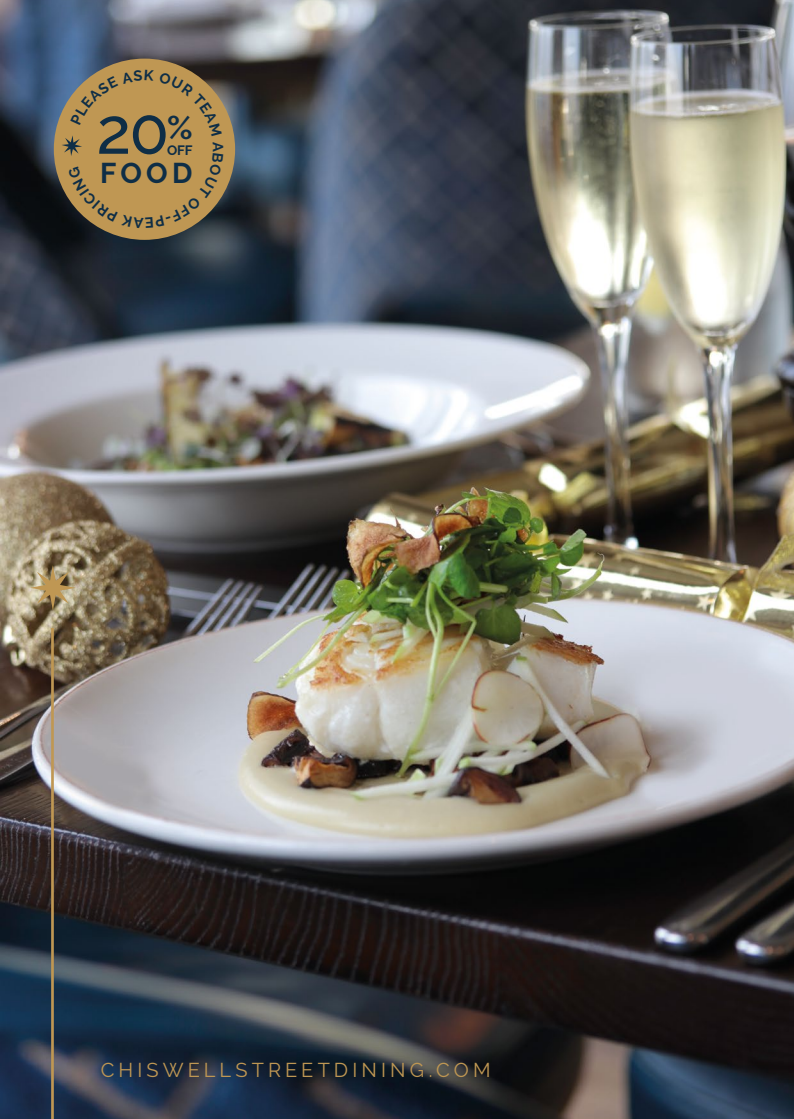
Bottomless
DRINKS*

- CLASSIC**
2 hours £80
Wine, beer & soft drinks
- PREMIUM**
2 hours £85
Spirits, wine, beer & soft drinks
- LUXURY**
2 hours £90
Champagne reception, spirits, wine, beer & soft drinks*

*One glass per person on arrival.
T&C Price and product may vary at time of pre-order. Bottomless drinks packages are available for groups of 20 or more for standing receptions only.

PACKAGES





* * Christmas * * DINING

3 COURSES, MINCE PIES, TEA & COFFEE £65

Starters

Pressed Barbary duck terrine, smoked duck breast, cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets, pickled cucumber, wholegrain mustard dressing
Burrata, pumpkin relish, pumpkin seed granola (v)
med cauliflower soup, truffle dressing (pb)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Chantenay carrots, Brussels sprouts & chestnuts, Christmas gravy

Slow cooked Welsh lamb shoulder, creamed mashed potatoes, braised red cabbage, minted lamb jus

Roast Atlantic cod, samphire, crushed potatoes, creamed leeks, preserved lemon

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

Desserts

Traditional Christmas pudding,
Cognac & orange butter, brandy custard

Pear & almond frangipane tart, crème fraîche
Chocolate & orange tart, vanilla ice cream (pb)

Mince pies, coffee and tea

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

* * *Christmas* * *
RECEPTIONS

AMUSE BOUCHE & PETIT FOURS £10

Canapés

ALL 7 FOR £45pp

Roast beef, horseradish cream, crostini

Marinated chicken skewer, hickory BBQ sauce

Parma ham wrapped breadsticks, lovage pesto

Salmon rilette, rye bread, preserved lemon

Smoked mackerel pâté on toast, crispy capers

Breaded brie, cranberry relish (v)

Merguez sausage roll (pb)

Larger bites

ALL 5 FOR £40pp

Cheeseburger slider, Cheddar, burger sauce

Roast chicken slider, lemon mayo, rocket

Baked cod, chorizo & corn

Wild mushroom, artichoke & truffle tart (v)

Sweet potato falafel, hummus, harissa, pickled veg (pb)

Dessert Canapés

ALL FOR 10pp

Chocolate brownie, Chantilly cream

Lemon meringue tart

All 7 canapés and 3 larger bites @ £65 pp

Minimum of 15 guests

(v) Vegetarian | (pb) Plant based

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Wine

* SPARKLING

PROSECCO | £39
Canal Grando Bosco, Italy

JOSEPH PERRIER | £76
Brut Cuvée Royale, Chalons-en-Champagne,
France

NYETIMBER | £96
Classic Cuvée, Kent, England

POMMERY | £99
Brut Royal, France NV

* WHITE

VERMENTINO | £40
Timo, San Marzano, Salento, Italy

GAVI DI GAVI | £50
Jassili, San Silvestro, Italy

SAUVIGNON BLANC | £60
The Raptor, Marlborough, New Zealand

SAINT-VERAN | £70
Olivier Ravier, France

* ROSÉ

THE PALE BY SACHA LICHINE | £48
Pays du Var, France

CÔTES DE PROVENCE | £70
Whispering Angel, France

* RED

MONTEPULCIANO D'ABRUZO | £40
Avegiano, Bove, Italy

RIOJA | £50
Reserva, Ondarre, Spain

PINOT NOIR | £60
Old Stage, Monterey, US

CHÂTEAU DE CISSAC | £70
Haut Medoc, France

* MAGNUM

CHABLIS | £150
Domaine Jean Goulley, France

CROZES-HERMITAGE | £140
Terre d'Eclat, Domaine de la Ville Rouge,
France

CHIANTI | £160
Classico Riserva, Agostino Petri, Castello
Vicchiomaggio, Italy



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* BOTTLED BEER & CIDER

HEINEKEN 5% | £6

HEINEKEN 0% | £5

SOL | £6

LUCKY SAINT, Unfiltered | £6

OLD MOUT CIDER | £6

BOTTLES OF SPIRITS

(700 ML)

* WHISK(E)Y

AUCHENTOSHAN THREE WOOD | £230

JOHNNIE WALKER BLACK LABEL | £185

BULLEIT | £185

TOKI | £190

* GIN

AVIATION | £195

CHASE PINK GRAPEFRUIT & POMELO | £210

MIRABEAU ROSÉ | £200

SLINGSBY MARMALADE | £190

ROKU | £190



* RUM

HAVANA CLUB 3YR | £145

OLD J SPICED | £170

RON ZACAPA 23YR | £245

* VODKA

CIROC | £190

KETEL ONE | £170

* TEQUILA

CASAMIGOS REPOSADO | £240

CAZCABEL BIANCO | £175

CAZCABEL COFFEE | £175



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CHISWELL STREET
DINING ROOMS

ADDRESS

56 Chiswell Street,
London, EC1Y 4SA

TUBE STATIONS

Liverpool Street
Barbican
Moorgate

*All stations are a 5 – 10
minute walk*

PARKING

Beech Street, Finsbury Square,
London Wall and Aldersgate Street
Free Parking on Milton Street:
After 6.30pm Monday - Friday
After 1.30pm on Saturday
All day Sunday

CONTACT

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