

Celebrate
with
Punch





Punch Tavern

A HISTORIC FLEET STREET WATERING HOLE

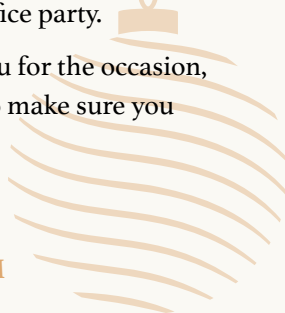
A former 19th century Gin Palace, this historic site was named in the 1840s in homage to the regular drinkers from nearby Punch magazine.

Set in the heart of the City, The Punch Tavern is a lively and vibrant pub, and the ideal destination for a night out with friends, a festive lunch with family, or venue to host your office party.

Our chefs have prepared a seasonal menu for the occasion, and our team are ready and waiting to make sure you celebrate in style.

PUNCHTAVERN.COM

0207 353 6658



CHRISTMAS MENU

3 Courses from £36 per person

Starters

Cumin roasted cauliflower, coconut, tahini, sultanas, chickpeas, pickled red onion (vg)

Roast parsnip & chestnut soup, focaccia croutons (vg)

Chicken liver parfait, red onion marmalade, truffle butter, melba toast

Prawn cocktail, baby gem, avocado

Mains

Roast turkey, sage & lemon stuffing, pigs in blankets,
roasted roots & sprouts, roast potatoes

Confit duck leg, gratin potatoes, spiced red cabbage, red wine jus

Roast salmon fillet, crushed new potatoes, tenderstem broccoli, beurre blanc

Roast butternut & wild mushroom wellington, celeriac purée,
brussel tops and chestnuts, vegan gravy (vg)

Aged sirloin steak, confit tomato, mushroom, triple-cooked chips,
peppercorn sauce (£5 supplement)

Desserts

Sticky toffee pudding, warm butterscotch sauce, vanilla ice cream

Chocolate delicé, honeycomb, Bailey's cream

Xmas pudding, brandy cream

Apple & winter berry crumble, oat custard (vg)

Colston Bassett Stilton, Quicke's Mature Cheddar,
chutney, grapes & crackers (v) (£5 supplement)

For the table £5 per item

Stuffing balls | Roasties (vg) | Cauliflower cheese | Pigs in blankets

Available from 21st November. Pre-order required. Full allergen menu available.
An optional 12.5% Service charge will be added to your bill, all of which is distributed between our team.

FESTIVE SHARING BOARDS

All boards serve 8 people

From The Land

Turkey & apricot scotch egg, pig & blanket sausage roll, marmalade roast gammon, beer mustard and cheddar twists, pickles, apple and pear chutney

From The Earth

Honey-baked Camembert, wild mushroom & sage arancini, sourdough, xmas chutney, cheddar & pickle twists, chicory salad

From The Sea

Smoked salmon roulade, bloody mary prawn cocktail, haddock scampi, pea salad, triple-cooked chips, tartare sauce and samphire scraps

Vegan Goodness

Wild mushroom & feta croquettes, beetroot hummus, caramelised red onion twists, cauliflower wings, sourdough

Dessert Temptation

Triple chocolate brownie, mince pies & Bailey's cream, gingerbread, chocolate orange truffles

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CHRISTMAS WINES

Sparkling

Henness Brut NV-East Sussex

Sourdough aromas combine with crunchy green apple fruit to provide a wonderfully welcoming nose. The palate is fine with a lively and persistent mousse. Green apple and pear fruit characters mix with a toasted brioche leesy flavour helping to provide a complex and moreish palate. Balanced acidity and a long finish make this a very classy sparkling wine.

Versetto Prosecco Extra Dry NV

Fresh and fruity Prosecco with aromas of citrus and orchard fruit. The palate has ripe grapey characters, zesty acidity and a clean, refreshing finish.



CHRISTMAS WINES

Whites

False Bay 'Windswept' Sauvignon Blanc, Coastal Region

A fabulous seaside Sauvignon. Fresh and zesty with grassy and dry bay leaf aromatics, mineral notes, with hints of richness. This is a restrained Sauvignon Blanc with a palate that has lots of minerality and citrus with lightly herbal notes. The finish is ripe and gently honeyed with crisp green apple fruit and fresh acidity

La Val Orballo Albariño, Rias Baixas

Fresh citrus aromas lead on to a bright and textural palate with peachy fruit and notes of galia melon, a refreshing saline edge and mouth-watering zesty finish.

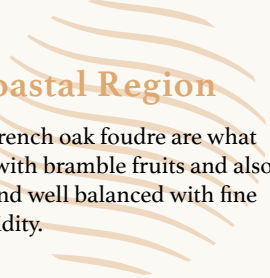
Reds

False Bay 'Old School' Syrah, Coastal Region

Wild yeast fermentation, low yields and ageing in large French oak foudre are what defines this savoury and appealing Syrah. Full yet elegant with bramble fruits and also some earth and meaty aromas. The palate is structured and well balanced with fine tannins and a refreshing natural acidity.

Circumstance Cabernet Sauvignon, Stellenbosch

On the nose there is ample complexity with notes of pencil shavings, ripe blackberry and spice. A rich, succulent wine with lush blackcurrant pastille fruit and smooth, fine tannins. Supple, concentrated and complex with fresh acidity on the long, complex finish.



CHRISTMAS COCKTAILS

The Golden Gift

Elderflower cordial, crème de cacao, prosecco,
lemon juice, metallic gold edible dust

Old Frankie

Maker's Mark bourbon, London Bold spirit, frankincense
bitters soaked sugar cube, angostura and orange bitters

Gingerbread Martini

Absolut Vanilia, Bailey's, amaretto, gingerbread syrup,
whipped cream, gingerbread garnish

Bergamont Martini

Beefeater, Italicus, crème de violet, rosemary
and glacé cherry garnish



THAT EXTRA SPARKLE

We know that you want your guests to have the best time possible.
To make them feel extra special we've curated a few ideas
to make your festive event a Christmas cracker.

Christmas Wine Packages

Impress your guests with our expertly curated selection of international wines. From light and elegant whites, to full and fruity reds, our list has been carefully chosen to pair perfectly with our dishes and compliment your evening. By selecting your wine ahead of time, your bottles will be waiting on your table before you're seated, easing you into the first course.

Christmas & After Dinner Cocktails

Get in the Christmas spirit with our selection of decadent festive cocktails. Warming whiskey sour, winter spiced old fashioned, sparkling spritz and rich mulled wine. Top off your festivities and finish your meal with a round of after dinner cocktails and make it one to remember.

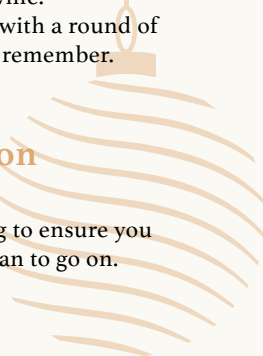
Champagne Reception

A chance to arrive in style.
Add a champagne reception to your booking to ensure you
and your guests start the night as you mean to go on.

Beer Buckets

No need to wait at the bar for your first drink, have ice buckets full of the chilled beer of your choice waiting for you at your table. Speak to one of the team about the beers we have available.

**Speak to a member of the team or enquire online
for more information.**



PRIVATE HIRE



Punch Tavern has a variety of spaces available for private hire,
with facilities to host all kinds of events.

Whether you're organising the Christmas get together, a birthday celebration,
your office party or a gathering with friends and family, our experienced
team are on hand to ensure everything runs perfectly.

CAPACITY

The Editors Room: 50 seated, 70 standing

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U R B A N P U B S & B A R S

CHRISTMAS 2022