

Celebrate  
at the  
Gatehouse







## THE GATEHOUSE

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**THE GATEHOUSE IS AN INDEPENDENT LOCAL PUB,  
RESTAURANT AND BEER GARDEN, LOCATED IN THE  
PICTURESQUE HEART OF HIGHGATE VILLAGE.**

Celebrate Christmas with us at The Gatehouse.  
Whether you're looking for somewhere to host an intimate meal  
with friends and family, or planning a big team night out,  
then look no further than Highgate Village.

We've got delicious food, an extensive wine list, signature  
cocktails, and an impressive range of local craft and  
continental premium draught beer.

Now, don't think we've forgotten about the main event!  
Watch the World Cup live on our HD screens while you get stuck  
into our seasonal Christmas menu accompanied by an array  
of craft beers & signature cocktails.

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**THEGATEHOUSEN6.COM**

**0208 340 8054**

# CHRISTMAS MENU

3 Courses from £36.5 per person

## Starters

Mushroom & Chestnut Soup (vg)

Roast Cauliflower & Pistachio Salad, Harissa, Bulgur Wheat, Mint,  
Pomegranate & Yoghurt (v)

Beetroot Cured Salmon, Cucumber & Apple Pickle, Horseradish

Duck Liver Pâté, Cornichons, Toasted Sourdough

Cecina De Leon, Celeriac & Apple Slaw

## Mains

Nut & Lentil Roast, Roast Potatoes, Parsnips, Carrots, Sprouts, Cep Gravy (vg) (gf)

Roast Norfolk Bronze Turkey, Pigs In Blankets, Sage & Onion Stuffing,  
Duck Fat Roast Potatoes, Sprouts & Roots, Cranberry Sauce

Hake Fillet, Mash, Spinach, Prawn, Egg & Parsley Sauce

Catalan Fish Stew (gf)

Rabbit With Pancetta, Ceps & Garlic, Pink Fir Potatoes, Spinach (gf)

Sirloin Steak, Triple Cooked Chips, Watercress, Béarnaise (£5 supplement)

## Desserts

Raspberry, Orange & Amaretto Trifle, Candied Almonds

Chocolate & Salted Caramel Tart, Double Cream

Sticky Date Pudding, Toffee Sauce, Clotted Cream

Pineapple, Pistachio & Ginger Pavlova

Poached Pear, Apricot Flapjack, Mulled Wine Syrup (vg)

## For the table £5 per item

Roasties (vg) | 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.

# CHRISTMAS TAPAS MENU

Six pieces per person, £18

Eight pieces per person, £21.5 | Ten pieces per person, £23

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## Tortilla (v)

Spanish omelette with potatoes

## Pinchos Morunos

Spicy marinated beef skewers

## Salt Cod Fritters

## Serrano Ham Croquetas

## Mushroom Croquetas (v)

## Spanish Cured Meats

## Pescado Frito

Andalucian fried cod

## Chipirones

Lightly floured deep fried squid

## Pimientos de Padron (vg)

## Chistorra & Patatas Bravas

Chorizo & potatoes, spicy tomato sauce

## Pan Amb Tomaquet (vg)

Catalonian tomato bread

## Triple Cooked Chrips & Aioli (v)

## Aubergine Fritters & Goats Cheese (v)

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# CHRISTMAS WINES

Sparkling & Magnum

## Henners Brut NV-East Sussex (0.75L)

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.

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## Chianti Classico Riserva, San Felice Il Grigio (1.5L)

A nose of fresh plush red fruit and blackberries, with spicy, savoury tobacco characteristics. The textured palate opens up to show dense rich fruit, with layers of black cherry, leather, spice and chewy savoury notes.

A lush and complex red - long and full on the finish.

# CHRISTMAS WINES

## Whites

### **Ontañón, Vetiver Rioja Blanco**

Opulent aromas of pear and jasmine, with tropical notes and well-integrated oak. The palate is poised with pineapple, vanilla and crisp lemon acidity and brioche notes on the finish.

### **Domaine de Maltaverne, Pouilly-Fumé 'L'Ammonite'**

A gently aromatic nose with a flinty edge, the palate is rich, ripe and very digestible, balanced by smoky, grassy flavours typical of Sauvignon Blanc followed by a pithy finish.



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## Reds

### **Boutinot 'Les Coteaux', Côtes du Rhône Villages**

Immediately impressive, this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon. This classic Côtes du Rhône Villages is enriched with specially selected parcels from Séguret and Sablet.

### **Château Milon, 'Cuvée Caprice', Saint-Émilion**

Intense, warm, spiced fruit on the nose, a full-bodied, plush Saint-Émilion, with rich plummy fruit throughout. This is a food-friendly Bordeaux with a softly, structured finish.

# CHRISTMAS COCKTAILS

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## 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 glacier cherry garnish

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# 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.

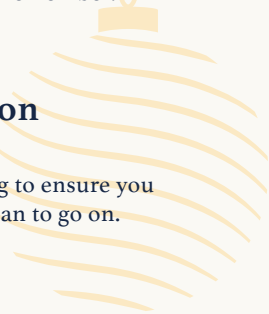
## Champagne Reception

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.

## Whiskey Flights

Our on-site whiskey experts have curated a selection of the finest whiskeys and bourbons on the planet for you to sample. So whether you're an avid fan or first timer, we have a flight to match your palate.

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



# PRIVATE HIRE

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The Gatehouse 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.

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## CAPACITY

Seated: 45 | Standing: 60

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

CHRISTMAS 2022