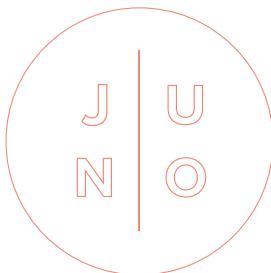


Celebrate
with
Juno!







A LIVELY, VIBRANT BAR
NESTLED IN THE HEART OF THE CITY

Juno Rooms is the ideal destination for expertly
crafted cocktails, festive food and
electric entertainment.

We're on hand to help you celebrate this Christmas,
with a festive feel that's perfect for a night out
with friends, family or the office party.



JUNOROOMS.COM
0207 846 9090





CHRISTMAS MENU

3 Courses from £42 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 & 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 delice, 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



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



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.



Chianti Classico Riserva, San Felice II 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.

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

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
& glacier 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.

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.

Festive 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 a selection of 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.

Bottle To Table Packages

Start your celebrations off in style with one of our bottle to table packages. Our team are on hand to create bespoke packages whether you want to splash out on a bottle of Belvedere or get the party started with a bottle of Patrón. Our packages start with our house spirits and mixers through to our top shelf spirits.

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



Want to go the extra mile? Hire one of our intimate spaces or book the full venue to make your occasion truly special. Get in touch with the team to be guided through our versatile spaces and bespoke event packages.

CAPACITY

Mezzanine: 20 seated, 40 standing

Private dining: 12 seated, 40 standing | Lounge: 60

Blossom tree: 35 seated, 60 standing | Greenhouse: 50

Basement booths: 35 seated, 60 standing

Basement bar: 180



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CHRISTMAS 2022