



CHRISTMAS 2025
PACKAGES & PRIVATE EVENTS

BURDOCK



AN ALL DAY CITY HOT SPOT IN FINSBURY SQUARE

Step into Burdock Café and Cocktail Lounge and immerse yourself in an unforgettable experience. Our uniquely decorated interiors provide the perfect backdrop for any occasion. On one side, enjoy all-day dining with a menu crafted to delight your taste buds. On the other, unwind in our cocktail lounge with expertly mixed drinks that set the perfect mood.

From lunch gatherings and after-work drinks to lively semi-private hires, our striking spaces are designed to impress. With flexible package options and customisable areas, we ensure your event is not only a hit but the talk of the town.





YOUR FESTIVE SPACE

SPACE			AREA INFO
Tank Bar Exclusive	60	-	Semi-Private
Hub Restaurant	-	45	Semi-Private
Royal London Suites	250	220	Exclusive Lower ground floor with private bar



3 COURSE OFF PEAK 39 | 3 COURSE PEAK 44

CHRISTMAS SET MENU

STARTERS

Chicken Liver Parfait
Toasted brioche, pear chutney

Chapel And Swan Smoked Salmon
Horseradish cream, capers, rye bread

Salt Baked Beetroot v
Whipped feta, bitter leaves

Celeriac Soup pb
Granny Smith apple, brown butter

MAINS

Slow Cooked Beef Cheek
Parsnip puree, roasted chicory, parsnip chips

Roast Norfolk Bronze Turkey
*Sage & onion stuffing, duck fat roasted potatoes,
Brussel sprouts, Chantenay carrots, pigs in blankets, gravy*

Atlantic Cod
Prawn bisque, potatoes, samphire, mussels

Pumpkin And Pearl Barley Wellington pb
Lovage pesto, balsamic red onions

DESSERTS

Christmas Pudding v
Brandy custard

Dark Chocolate And Orange Torte pb
Candied orange, vanilla Chantilly

Raspberry Frangipane Tart v
Raspberry sorbet

*Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

(v) Vegetarian | (pb) Plant based | All pb dishes are made with plant based alternatives

All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. Please let our team know if you have any allergies.
For full allergen information please go to thebotanistbroadgate.com



CHRISTMAS RECEPTIONS

CLASSIC CANAPES & LARGE BITES £55

CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Truffled chicken mayonnaise vol-au-vent (*halal*)
Panko king prawns, spiced apricot, Thai basil
Chapel & Swan smoked salmon, chive cream cheese, blinis
Merguez sausage rolls, red pepper ketchup (*gf on preorder*)
Sun Dried tomato palmier, Superstraccia (*pb,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

PREMIUM CANAPES & LARGE BITES £65

CANAPÉ

Beef tartare, confit egg yolk, crouton
Smoked duck, crouton, quince membrillo
Prawn cocktail, avocado, cucumber, cracker
Seared tuna, sesame, wasabi mayo (*gf,df*)
Porcini mushroom arancini, aioli (*v*)
Smoked aubergine miso mousse, pani puri (*pb,gf,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw

BOWL FOOD - 3 FOR £30

Seabass & salmon ceviche, mango, black corn tortilla (*gf,df*)
King prawn, spinach & coconut green curry, basmati rice (*df*)
Beer-battered haddock, chips, tartare sauce
Pork belly, apple jam, crackling, mash (*df,gf*)
Teriyaki chicken thigh, tenderstem broccoli, sushi rice
Crispy gnocchi, red pepper pesto (*pb,gf,df*)
Tofu poke bowl, avocado, edamame, sushi rice (*pb,gf,df*)



DRINKS PACKAGES





4 HOURS UNLIMITED BEER, WINE, SINGLE SPIRITS & MIXERS AND SOFT DRINKS AT £75 PER PERSON

House spirit 25ml + any mixer (ex Red Bull)

Johnny Walker Black whisky

Bombay Samphire gin

Dutch Barn Vodka

Bacardi rum

Birra Moretti bottles

Lucky Saint 0%

Guinness 0.0

Joie de Vigne, Marsanne/ Rolle, Languedoc, France

Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy

Monastrell, Esteban Martin, Jumilla, Spain

Any soft drinks (excluding Red Bull)



WINE DURING DINNER

CLASSIC

10 Bottles £335

WHITE: Marsanne/Vermentino, Joie de Vigne, Languedoc, France

RED: Monastrell, Esteban Martin, Jumilla, Spain

PREMIUM

10 Bottles £420

WHITE: Pinot Grigio, Riserva, Mezzacorona, Trentino, Italy

RED: Cabernet Sauvignon, Vitis Unica, Malpo, Chile

PROSECCO RECEPTION (1 glass per person)

£8

CHAMPAGNE RECEPTION (1 glass per person)

£17

Drink Token

£8.50

Bottled Beer, Glass House Wine, Single Spirit & Mixer, soft drink

WHITE: Joie de Vigne, Marsanne/ Rolle, Languedoc, France

ROSÉ: Pinot Grigio Rose, Terre de Noce, Trentino-Alto-Adige, Italy

RED: Monastrell, Esteban Martin, Jumilla, Spain

BEER: Moretti bottle, Lucky Saint 0%

SPIRITS: 25ml: House Pour Vodka, Gin, Whiskey, Rum

MIXERS: Any mixer except Red Bull

All soft drinks







BURDOCK

ADDRESS

Ground floor of the Montcalm Hotel, | 22-25 Finsbury Square, London, EC2A 1DX

TUBE STATIONS

Moorgate | Liverpool Street | Old Street

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, and all day Sunday.

CONTACT

020 3873 4050 | etmcollection.com/burdock

