



CHRISTMAS 2025
PACKAGES & PRIVATE EVENTS

ETM
collection



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.





YOUR FESTIVE SPACE

SPACE			AREA INFO
Grub Street	20	12	Private Room
The Snug	20	12	Semi-Private
Worsley	35	20	Private Room
Melville	50	24	Private Room
Samuel	90	44	Private Room
Cornwallis	120	90	Private Room
Restaurant Section 1	50	32	Private Dining Area
Restaurant Section 2	45	30	Private Dining Area
Full Venue Hire	145	63	Exclusive Venue Hire & Private Bar





CHISWELL STREET DINING ROOMS

3 COURSE OFF PEAK 39 | 3 COURSE PEAK 44

CHRISTMAS SET MENU

STARTERS

Jerusalem Artichoke Soup *pb*
Thyme croutons, toasted seeds

Chapel & Swan Smoked Salmon
Cucumber, dill, cream cheese

Pulled Venison & Stilton Croquettes
Woodland mushroom sauce

Beetroot Carpaccio *pb,v*
Rosary ash goat's cheese, walnut, mustard dressing

MAINS

Peterhead Cod
Fennel, tenderstem broccoli, prawn bisque

Roast Norfolk Turkey
*Stuffing, duck fat roasted potatoes, Brussel sprouts,
Chantenay carrots, pigs in blankets, gravy*

Slow Cooked Beef Short Rib
Sprout tops, smoked garlic mashed potato, red wine jus

Stuffed Butternut Squash *pb*
Pomegranate, wild rice, feta

DESSERT

Christmas Pudding *pb,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)

(pb) plant based | *(v)* vegetarian | All pb dishes are made with plant based alternatives

A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Caution, all game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to chiswellstreetdining.com





CHISWELL STREET DINING ROOMS

CHRISTMAS DAY 2025

£85 per person

STARTERS

Jerusalem Artichoke Soup *pb*
Thyme croutons, toasted seeds

Chapel & Swan Smoked Salmon
Cucumber, dill, cream cheese

Pulled Venison & Stilton Croquettes
Woodland mushroom sauce

Beetroot Carpaccio *pb, v*
Rosary ash goat's cheese, walnut, mustard dressing

MAINS

Peterhead Cod
Fennel, tenderstem broccoli, prawn bisque

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CHRISTMAS RECEPTIONS

AMUSE BOUCHE & PETIT FOURS

CANAPÉ

Roast beef, Yorkshire pudding, horseradish cream
Lamb kofta, kimchi ketchup (*df,gf*)
Smoked duck, crouton, quince membrillo
Truffled chicken mayonnaise vol-au-vent (*Halal*)
Panko king prawns, spiced apricot, Thai basil
Prawn cocktail, avocado, cucumber, cracker
Beef tartare, confit egg yolk, crouton
Chapel & Swan smoked salmon, chive cream cheese, blinis
Seared tuna, sesame, wasabi mayo (*df,gf*)
Porcini mushroom arancini, aioli (*v*)
Waterloo soft cheese, fig jam, puff pastry (*v*)
Smoked aubergine miso mousse, pani puri (*df,gf,pb*)
Merguez sausage rolls, red pepper ketchup (*gf on preorder*)
Sun Dried tomato palmier, Superstraccia (*pb,df*)

SLIDERS

Cheeseburger, American cheese, pickle, burger sauce
Wagyu cheeseburger, mature cheddar, red pepper relish
Moving Mountains slider, red pepper, smoked Applewood (*pb*)
Buttermilk chicken slider, gochujang ketchup, slaw
Prawn and crayfish, lemon mayo, rocket
Soft shell crab, kimchi ketchup, gem lettuce

BOWL FOOD

Seabass & salmon ceviche, mango, black corn tortilla (*df,gf*)
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 (*df,gf,pb*)
Tofu poke bowl, avocado, edamame, sushi rice (*df,gf,pb*)

DESSERT CANAPÉS

Milk chocolate & passion fruit fudge (*v,gf*)
Lemon & lime tart, muscovado meringue (*df,pb*)
Milk chocolate espresso cups, caramel mousse (*gf*)

PACKAGE 1 - 6 CANAPÉS AND 3 SLIDERS £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

PACKAGE 2 - 6 CANAPÉS AND 3 SLIDERS £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

PACKAGE 3 - CHOOSE ANY 3 BOWLS FOR £20

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*)



UNLIMITED
DRINKS
PACKAGES





4 HOURS UNLIMITED BEER,
WINE AND SOFT DRINKS AT
£55 PER PERSON

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)

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

House spirit 25ml + any mixer (ex Redbull)

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 Bottle £335

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

RED: Monastrell, Esteban Martin, Jumilla, Spain

PREMIUM

10 Bottle £420

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

RED: Cabernet Sauvignon, Vitis Unica, Malpo, Chile

PROSECCO RECEPTION

£8

Della Vite

CHAMPAGNE RECEPTION (1 glass per person)

£17

Upgrade to Joseph Perrier Champagne

£9

from complimentary Fizz reception

Drink Token

£8.50

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

White: Wine TBC

Red: Wine TBC

Beer: Moretti bottle, Lucky Saint 0%

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

Mixers: Any mixer except Red Bull

All soft drinks







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

0207 614 0177 | etmcollection.com/chiswell-street

