



CHRISTMAS 2025  
PACKAGES & PRIVATE EVENTS



CHISWELL STREET  
DINING ROOMS



## 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                                                                                  | 15                                                                                  | Private Room                       |
| The Snug             | 20                                                                                  | 14                                                                                  | Semi-Private                       |
| Worsley              | 35                                                                                  | 20                                                                                  | Private Room                       |
| Melville             | 40                                                                                  | 24                                                                                  | Private Room                       |
| Samuel               | 90                                                                                  | 44                                                                                  | Private Room                       |
| Restaurant Section 1 | 50                                                                                  | 35                                                                                  | Private Dining Area                |
| Restaurant Section 2 | 40                                                                                  | 35                                                                                  | Private Dining Area                |
| Full Venue Hire      | 120                                                                                 | 75                                                                                  | 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](http://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*

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*

*(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](https://chiswellstreetdining.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 £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*)



# 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)



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







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](http://etmcollection.com/chiswell-street)

