



CHRISTMAS 2025
PACKAGES & PRIVATE EVENTS

Wagtail



LUXURY ROOFTOP EXPERIENCE IN THE HEART OF LONDON

Wagtail is an unforgettable Christmas dining and drinking experience, atop a stunning 1920s building in the heart of the City by Monument.

Split over two floors, Wagtail includes a restaurant with two private terraces, an elegant fully heated rooftop terrace bar and an exclusive private dining room in The Nest crowning the building.





YOUR FESTIVE SPACE

SPACE			AREA INFO
West Terrace	60	-	Private Space
East Terrace	60	-	Private Space
Restaurant	180	76	Christmas Dining
9th Floor Exclusive	270	76	Exclusive Hire with Rooftop & Private Bar
10th Floor Exclusive	100	-	Private Hire with Rooftop & Private Bar
The Nest	-	13	Private Dining Room
Full Venue Hire	360	76	Exclusive Venue Hire with Private Bars



Wagtail

ROOFTOP BAR & RESTAURANT

3 COURSE OFF PEAK 65 | 3 COURSE PEAK 75

CHRISTMAS SET MENU

STARTERS

Wood Pigeon
Celeriac purée, blackberries

Chapel & Swan Smoked Salmon
Beetroot relish, oatcakes

Roasted Parsnip & Granny Smith Soup
Crispy sage *pb*

Wild Mushroom & Chestnut Tartine
Bitter leaves, stilton *v*

MAINS

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

Fillet Minion
Potato terrine, hispi cabbage, red wine jus

Roast Wild Hallibut
Herb crust, sea vegetables, brown shrimp butter

Lentil Shepherd's Pie
Porcini mushroom, truffle mashed potato, crispy onions *pb*

DESSERTS

Christmas Pudding
Cognac custard

Dark Chocolate Biscoff Swiss Roll
Poached pear, Chantilly cream *pb*

Mince Pie Bakewell Tart
Vanilla ice cream

*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 | *gf* gluten free | All *pb* dishes are made with plant based alternatives

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.



CHRISTMAS RECEPTIONS

CLASSIC CANAPES & LARGE BITES £75

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 £85

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 £35

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 Sapphire 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)

£12.50

CHAMPAGNE RECEPTION (1 glass per person)

£17

Drink Token

£9

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





Wagtail

ROOFTOP BAR & RESTAURANT

ADDRESS

68 King William Street | London | EC4N 7HR

TUBE STATIONS

Monument - 1 Minute

Bank - 4 Minutes

London Bridge - 10 Minutes

Cannon Street - 6 Minutes

Fenchurch Street - 8 Minutes

CONTACT

020 8161 4442 | etmcollection.com/wagtail

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