

CHRISTMAS IN THE
OAK ROOM



SINCE 1549

Celebrating Christmas
Since 1549

THE
**SHIP
TAVERN**

A Dickensian Inspired
CHRISTMAS
FEAST
Awaits ...





Exclusive Christmas Celebrations

Hidden above The Ship Tavern, our historic Oak Room provides a truly unique setting for festive gatherings in the heart of Holborn.

With its oak-panelled walls, candlelit tables and timeless Victorian charm, The Oak Room offers the perfect backdrop for Christmas parties, family celebrations and corporate entertaining throughout the festive season.

Whether you're planning an intimate lunch for six guests or an exclusive celebration for up to 70, Lenka and her team will work closely with you to create a memorable occasion tailored to your needs.

Your Christmas Feast Includes

- *A welcome Dickensian winter cocktail on arrival*
 - *Four-course festive feast prepared by Head Chef Jair and his team*
 - *Full festive table styling with Christmas crackers and seasonal decorations*
 - *Tea, coffee, homemade mince pies and snowball truffles*
 - *Dedicated event planning from enquiry to arrival*
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From a Bygone era

A hearty Christmas welcome from the Evans family

*For over 25 years our family has had the privilege of
welcoming guests through the doors of The Ship Tavern
during the festive season.*

*This year we invite you to join us once again in our historic
Oak Room, where candlelight, traditional hospitality and
exceptional food combine to create a truly memorable
Christmas celebration.*

We look forward to raising a glass with you.

Merry Christmas!

*"May your glass never be empty, your company always
merry and your Christmas full of cheer."*



*“Christmas isn’t Christmas
without dinner at ‘The Ship’”*

Trip Advisor

Our Famous
**CHRISTMAS
FEAST**

Four course set feasting menu with welcome drink £85pp

On Arrival

A Glass of Dickensian inspired winter cocktail

Spiced fruits, warming spices and festive cheer



Warm sourdough cob for the table

Bovril Butter

London Market Starters

Smithfield Market -

Gamekeeper's Terrine

Juniper-cured game terrine, spiced pear chutney and toasted sourdough

Billingsgate Market -

Oak-Smoked Scottish Salmon

Pickled cucumber, dill crème fraîche and rye bread

New Covent Garden Market -

Pear, Stilton & Walnut Salad (v)

*Caramelised pear, Cropwell Bishop Stilton, candied pecans, chicory
and winter leaves with cranberry-clemantine vinaigrette*

Jerusalem Artichoke Soup (v) (vg)

Crispy sage and chestnut crumb



The Christmas Feast

Roast Norfolk Bronze Turkey

*Savoury chestnut crumble, smoked garlic duck-fat roast potatoes,
braised red cabbage, maple-glazed carrots, Brussels sprouts, parsnip purée,
cranberry conserve and port gravy*

Woodland Mushroom Pithivier (v) (vg)

*Wild mushrooms, roast leek and chestnuts, vegan roast potatoes,
winter greens and red wine gravy*

Slow-Cooked Short Rib

Horseradish mash, maple glazed roots and red wine jus

Roast Sea Bass

Saffron potatoes, braised fennel, clementine hollandaise and crispy capers

Sweet Treats From The Parlour

Kraken Rum Sticky Toffee Pudding

clotted cream

Apple & Cinnamon Crumble

Vanilla Custard

White Chocolate Cheesecake

(Gluten and vegan free cheesecake also available) - mulled berry coulis

British Cheeseboard

£8 supplement per guest

*Montgomery's farmhouse cheddar, Somerset brie,
Colston Bassett stilton, garden cottage spiced plum chutney, oatcakes*

After Dinner Comforts

White Chocolate And Coconut Flaked Snowball Truffles

Homemade Mince Pies

Teas or coffees

*For food allergies and intolerances; before you order your food and drinks please speak to our
staff who will provide information about our ingredients. A discretionary service charge of 12.5%
will be added to your bill and distributed to the team.*

WINES by the glass

SPARKLING

	125ml	Btl
Wildlife Botanicals Nude - Non Alcoholic Sparkling White Wine (France)	6	35
Prosecco Extra Dry Portenova (Italy)	8.5	37
Prosecco Rosé, Barocco (Italy)	8.5	37
Brut, Chapel Down, Kent (Eng)	12	53
Andre Clouet Grand Cru Grande Reserve Brut, (Champagne)		65
Lombard et Cie, Brut 'Extra Brut' Champagne		85
Bollinger Grand Année		100
Laurent-Perrier Brut Rosé		120

WHITE

	175ml	250ml	Btl
Trebbiano Rubicone, Senso, Emilia Romagna, (Italy)	6.8	9.6	28
Chardonnay, Hamilton Heights, (Australia)	7.9	11.25	32
Pinot Grigio, Ca' Luca, Veneto (Italy)	8.4	12	34
Picpoul de Pinet, 'Sal et de Sable, Languedoc (France)	8.9	12.75	37
Sauvignon Blanc, Havelock, Marlborough (NZ)	9.9	13.9	40
Albariño, Pazo Mirasoles, Bodegas Parra Jimenez (Spain)	10.2	14.5	42

ROSÉ

	175ml	250ml	Btl
Pinot Grigio Rose, San Antini, Terre Siciliane (Italy)	7.9	11.25	32
Château Paradis, Côtes de Provence (France)	10.5	14.75	42
Rosé Florence, Vergelegen, Stellenbosch (SA)	10.9	15.25	44

ORANGE / SKIN CONTACT

Regard d'Artiste Orange, (France)	9.1	12.9	38
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RED

Sangiovese, Rubicone, Senso Emilia Romagna (Italy)	6.8	9.6	28
Merlot, Whale Point, Western Cape (SA)	7.9	11.25	32
Pinot Noir, The Impressionist, (Macadonia)	8.2	11.75	34
Rioja Tinto, Tempranillo Fincas de Azabache (Spain)	8.4	12	35
Malbec, Punto Alto, Mendoza, (Argentina)	8.9	12.75	37
Montepulciano d' Abruzzo, Riserva (Italy)	9.9	13.9	40

125ml measures are available. Prices are subject to change

WINES by the bottle

WHITE

Azal, Vinho Verde, AB Valley Wines, Minho, Vinho Verde (Portugal)	46
Viognier Reserve, Wairau River, Marlborough (NZ)	48
Bacchus dry , Chapel Down, Kent (England)	49
Gavi di Gavi 'Masseria dei Carmelitani' Terredavino, Piedmont (Italy)	51
Assytiko/ Malagouzia, Little Ark White, Lantides Estate Hika Off (Greece)	56
Txakoli, Hika, DO Getariako Txakolina (Spain)	56
Sancerre, 'Calcaire' Domaine André Neveu, Loire (France)	63
Chablis, Domaine des Miles, (France)	66
Chardonnay 'Arroyo Seco' Monterey Anderson Valley (USA)	70
Pouilly-Fuissé, 'Pentacrine' Domaine Saumaize Burgundy (France)	75
Meursault, Domaine Jean Pascal, Burgundy (France)	90
Puligny Montrachet, Dom Jean-Louis Chavy (France)	150

ROSÉ

Txakoli Rosado, Hika, DO Getariako Txakolina (Spain)	52
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RED

Shiraz, Pimpala Road, McLaren Vale, (Australia)	41
Pinot Noir, Long Barn Fior di Sole California (USA)	47
Primitivo, Ruminat, Cantina Orsoga, Abruzzo (Italy)	49
Malbec Estate Reserve, Finca Sopenia Mendoza (Argentina)	51
Fleurie, 'Poncié, Domaine Patrick Tranchand, Beaujolais	55
Zweigelt, Estoras, Neusiedlersee-Hügelland, Weinland (Austria)	59
Cabernet Sauvignon Reserve, Vergelegen, (SA)	61
Rioja Reserva, Marqués de Riscal, Rioja Alavesa (Spain)	63
Old Vine Zinfandel 'The Predator' Anderson Valley (USA)	65
Saint Émilion Grand Cru Château Louvie (France)	70
Barolo, Tenuta Neirano Piedmonte (Italy)	75
Amarone della Valpolicella Classico Monte Faustino, (Italy)	95
Brunello di Montalcino, Donatella Colombini, Tuscany (Italy)	115
Chateau Ségla, Margaux (France)	125
Côte Rotie, Ampodium, Domaine René Rostaing	145

Prices are subject to change



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A Few Helpful Details...

Booking & Cancellations

To confirm your reservation, we kindly request a card pre-authorization of £20 per guest. A secure link will be sent via email to allow you to log these details safely.

Please note that this is strictly a pre-authorisation to secure your booking. No funds will be debited from your account at this stage, and your final bill will be settled in full on the day of your visit.

We understand that arrangements can change, and we aim to be as accommodating as possible. Should you need to cancel your reservation, no charges will be incurred provided we receive notice at least 7 days prior to your booking date.

Cancellations within 7 days: A charge of £20 per guest will be applied to the authorised card, as preparations for your event will have already commenced.

Cancellations within 48 hours or No-Shows: The full menu charge per guest will be applied to cover the costs of food, staffing, and specific preparations made on your behalf.

Allergens and Dietary Requirements

Our dishes are freshly prepared in a kitchen environment where nuts, gluten, dairy, and other allergens are present. While every precaution is taken, we cannot guarantee the complete absence of allergen traces.

If you or any of your guests have allergies, intolerances, or specific dietary requirements, please inform a member of our team prior to ordering. We will be pleased to assist and advise on suitable menu alternatives.

Deposit Details

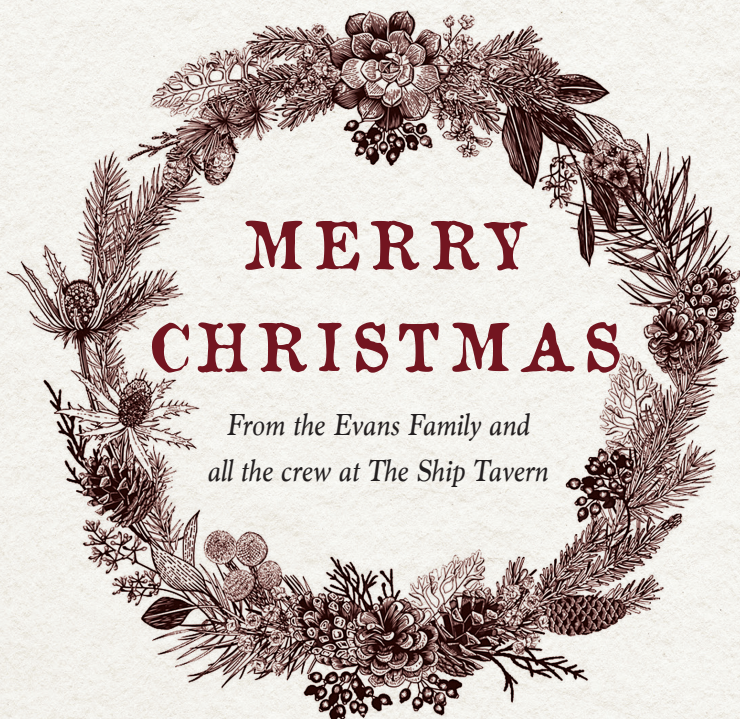
Please reference booking name

HSBC / Sort Code: 40-03-27 / Account Number: 02010526

IBAN: GB14HBUK40032702010526 / BIC: HBUKGB41067



Wishing all our guests a very



Celebrating Christmas Since 1549

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