









65 Westbourne Grove, Bayswater, London W2 4UJ Tel: 020 72292233 www.haydennottinghill.com

Welcome to











Enjoy our specially created dishes made using fresh, seasonal ingredients and our expertly mixed cocktails overflowing with Christmas cheer, all served in a buzzing atmosphere. We also have beautiful boutique bedrooms upstairs which can be reserved for those who wish to stay.

We are always happy to discuss any special requirements you might have for your Christmas celebration.



Areas available to book:

Restaurant & lounge - 50 Semi private function room - 24

> Nearest Tube: Royal Oak / Bayswater

Please visit our website to find capacity and licence hours

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Jour gift for BOOKING EARLY





Book your Christmas party before October 31st and we'll give each member of your group a complimentary glass of prosecco on arrival

Bookings & deposits must be made & paid by October 31st 2024

To be eligible to receive this offer, you must make a booking on our festive menus. The deposit must be paid in full by 31st October 2024. No cash alternative. Enjoy responsibly. Proof of identity may be requested. Age restrictions apply. If you are under 18, please check with the venue in advance. Offer subject to availability. We reserve the right to cancel, amend or withdraw this offer at any time.



Mini mushroom tartlets

Kingfish ceviche spoons with green apple & fennel

Smoked salmon, cream cheese & chives on mini blinis

Hummus & crudité pots

Mini thai fish cakes with sweet chili dip

Pineapple & cheese skewers

Vietnamese veg rice paper rolls with namprik dip (vegan)

Satay chicken skewers

Mini lamb kebabs bites with mint and tzatziki

Aubergine red pepper parcels with pomegranate (vegan)

Chicken karage with Japanese mayo

Pumpkin arancini

Choose 6 and minimum of 12 people - £18.00pp

Festive menu

Carrot & ginger soup (V) parmesan crisp

Beetroot, goats cheese salad (V) roasted beetroot, rocket, smoked goat cheese, candied hazelnuts, honey mustard dressing

Salmon tartare

smoked olive oil, horseradish, tobiko, asparagus, parsley oil, rye bread

Beef short ribs

slow-cooked beef short ribs, with winter greens, truffle potato purée & mushroom jus

Lemon sole

pan-fried lemon sole, potato salad, lemon & caper sauce

Roast Norfolk Bronze turkey

herb & pork stuffing, pigs in blankets, roasted root vegetables, cranberry sauce & all the trimmings

Eggplant & courgette moussaka (V) layered eggplant & courgettes with mornay sauce, red pepper coulis

Vanilla cheesecake (V) red berries compote

Pear & gingerbread tart rum & raisin ice cream

Christmas pudding (V) warm brandy custard

Cheese board served with quince jelly & crackers

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Two courses for £33.00 Three courses for £38.00

Complimentary Christmas crackers included

Christmas Day menu

Celeriac soup truffle & chestnut

Pork & Pistachio Terrine apple jelly, pickled veg, onion purée, chicharron

Salmon tartare smoked olive oil, horseradish, tobiko, asparagus, parsley oil, rye bread

Heritage Tomato Carpaccio cashews, compressed watermelon, angel feta, basil, mint

Roast rib of beef roast potatoes, horseradish crème fraîche, maple glazed

root vegetablea, Yorkshire pudding, veal jus

Poached Halibut

Charred winter greens, braised hispi cabbage, gremolata

Traditional Turkey dinner

cranberry & chestnut stuffing, pigs in blankets, roast potatoes, honey roasted root vegetables, burnt Brussel sprouts, gravy

Roasted cauliflower

With olive and tomato salsa, saffron couscous, coconut yogurt tahini, pomegranate molasses, pine nuts, rocket salad.

> Traditional Christmas pudding with vanilla Tahitian ice cream & brandy custard

> > Pear & gingerbread tart rum & raisin ice cream

Chocolate brownie with Tahitian vanilla ice cream

£85 per person

Complimentary Christmas crackers included

THE SPIRIT OF CHRISTMAS

PARTY PACKAGES

Get your party into the festive spirit by PRE-ORDERING your celebratory drinks and take advantage of our festive discount available on all advance pre-orders.

SPARKLING PACKAGE

5 bottles of the following:

Prosecco - £180

Pierre Mignon, Grande Reserve - £295

Veuve Clicquot Yellow Label - £365

BEER PACKAGE - £65

15 x bottles of Corona

AFTER DINNER:

5 x B-52 (shot) £30

5 x Mulled wines £40

5 x Espresso martinis £50

5 x Brandy Alexander £45

BRONZE WINE PACKAGE - £110

Any 5 bottles of these wines:

Entero Macabeo, Manchulea Sangiovese, Terre Allegre Carignan La Loupe Rosé

SILVER WINE PACKAGE - £150

Any 5 bottles of the below wines:

Picpoul de Pinet Saint-Roch Les Vignes Rosé Rioja Crianza, Marques de Reinosa

GOLD WINE PACKAGE - £180

Any 5 bottles of these wines:

Sauvignon Blanc, Stoneburn Primitivo Ruminat, Abruzzo, Italy Saint-Roch Les Vignes Rose

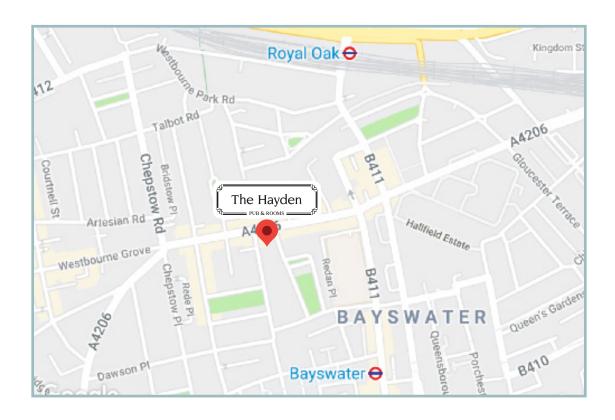
WATER - £15:

5 x bottles of still or sparkling water (750ml)

Our pre-ordered drinks packages must be paid in full when settling your outstanding balance on the day of your Christmas party or Christmas Day Booking.

Please note this payment is non-refundable.





THE HAYDEN

65 Westbourne Grove London W2 4UJ

CONTACT US:

for more information & bookings call: +44 (0)20 72292233 or email: info@haydennottinghill.com

TERMS & CONDITIONS

To reserve a table for your Christmas party or Christmas Day meal, please call <u>0207 229 2233</u> or email us on <u>info@haydennottinghill.com</u>.

Everyone must pay a £20 per person deposit or 50% of the minimum spend agreed upon booking any festive menu (irrespective of your party size). But don't worry, all your deposits are fully redeemable against your final bill.

Pre-orders are really important during our busiest time of year, Christmas takes so much planning so please get your group's pre-orders in on time, no later than one week before your booking date.

We understand that arrival times aren't always in your control so please give the pub a call if you're going to be late.

An optional service charge of 12.5% is added to all parties dining at The Hayden which is shared fairly amongst the team.

FOOD ALLERGIES & INTOLERANCES

Don't forget to let us know about allergens & special dietary needs so that we can prepare for you in advance.

Full allergen information for food and drink is available, upon request. The information available is correct to the best of our knowledge, however, this is subject to possible change between the time of advance booking and the time of dining. Please ask to see the allergen guide(s) at the time of your visit to check if there have been any changes that may affect you.

REFUNDS & CANCELLATIONS

If any of your party (or your whole group) needs to cancel or amend the bookings, we will always process a 100% refund for you as long as you give us one week's notice. Please be patient as refunds may take up to 14 days.

Ideally, rather than cancelling, if you can book another date for a few weeks' time, that would be a massive help to our team, but we understand completely if that's not possible. So long as you give us one week's notice to give us a chance to re-book your table then you get a 100% refund. Whether that is for the whole party or a just a drop in numbers.

If you increase your numbers, and we can accommodate the additional guest(s), please ensure you pay the extra deposit when booking the additional guest(s). If it's a late change we will need the pre-order for the additional guest(s) immediately as well.

We are here to answer any of your questions or concerns so please dial the pub or our bookings team if you need any more info or clarity.

