

Wednesday 15th November 2023

We offer our three course Christmas Feasting Menu to any bookings of 8 or more, from December 1st until we close for Christmas.

We're sorry but we cannot offer our a la carte menu to tables of 10 or more over the festive season.

There are four menus, all structured around a central beast, with food served in a feasting style on sharing platters. Please select one menu for the whole group to share. Anyone with dietary requirements can eat from the A la Carte menu.

The menus have been created for a balanced feast. Should you wish to swap starters or desserts with a different feast, this is possible with all but the Goose Feast.

Olives
Oysters
Boiled Egg, Anchovy and Mayonnaise

Suckling Pig

Feeds 15 people	500.00
Feeds 22 people	700.00

Plus 24.00 per guest for Starter and Dessert
Roast Celeriac, Radicchio and Quince
Whole Roast Suckling Pig (sides of potatoes and greens included)
Twice Baked Chocolate Cake

Venison

Per guest	58.00
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Cauliflower, Leek and Butter Bean
Grilled Venison, Swede and Pickled Walnut
Pear and Cherry Trifle

Beef

Per guest	55.00
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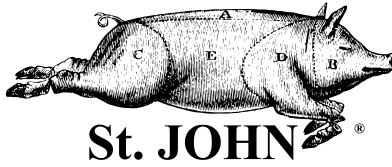
Beetroot, Boiled Egg and Spinach
Roast Dexter Beef, Watercress and Horseradish
Date Loaf and Butterscotch Sauce

Goose

Per guest	60.00
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Smoked Cods Roe and Radish
Roast Goose and Goose Fat Mash
Apple and Cranberry Crumble and Vanilla Custard

*Allergen information available on request, please inform us of any allergies or food intolerances.
Whilst we take every precaution, we cannot guarantee that all game birds and fowl are free of lead shot.*



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Sides

One portion serves up to 4 guests

Mash	6.50
Cauliflower Cheese	8.00
Brussel Sprouts and Bacon	7.10
Anchovy Toast	9.00

Add

Mince Pie and Clotted Cream	4.90
Colston Basset Stilton and Raisin Bread	8.00

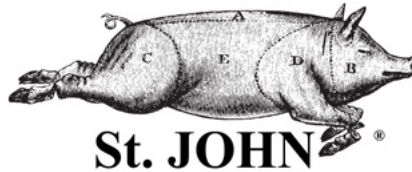
CONTACT

Billie Holland

billie@stjohnrestaurant.com

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BREAD and WINE



E1 6LZ

BAKERY

RESTAURANT

WINE SHOP

BREAKFAST

Monday - Friday: 9.00am - 11.00am
Saturday & Sunday: 9.00am - 11.30am

LUNCH

Monday - Friday: 12.00pm - 4.00pm
Saturday & Sunday: 1.00pm - 4.00pm

SUPPER

Sunday - Thursday: 6.00pm - 10.00pm
Friday & Saturday: 6.00pm - 10.30pm

BAR

Monday - Friday: 12.00pm - close
Saturday & Sunday: 1.00pm - close

Restaurant available for private functions

For reservations call 020 7251 0848

For more information visit us online www.stjohnrestaurant.com

St. JOHN BAR and RESTAURANT
26 St. John Street, London EC1M 4AY
www.stjohnrestaurant.com

St. JOHN BREAD and WINE
94-96 Commercial Street, London E1 6LZ
www.stjohnrestaurant.com

St. JOHN Bakery Neal's Yard
Neal's Yard, Covent Garden, London WC2H 9DP
www.stjohnrestaurant.com

St. JOHN BAKERY
Arch 72, Druid Street, London SE1 2DU
www.stjohnbakerycompany.com

St. JOHN WINES
26 St. John Street, London EC1M 4AY
www.stjohnwines.com

All our wines are available for mixed or by the case purchases from our wine company, above.
A delivery service is also available. Please contact info@stjohnwines.com or 020 7553 9844.

Cookbooks and other gifts are available to buy

Tables of six or above will have an optional service charge of 12.5% added

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NOSE TO TAIL EATING

26 St. John Street, London, EC1M 4AY Telephone: 020 7251 0848 Fax: 020 7251 4090
www.stjohnrestaurant.com