

THE
COACH MAKERS
ARMS



FESTIVE FUN
AND
FRIVOLITIES

DID YOU KNOW WE HAVE SOME SPLENDID SISTER VENUES?

Cubitt House is a luxury collection of iconic pubs, serving proper food and outstanding drinks, delivering a truly memorable experience.

Our pubs have many beautiful and unique spaces available for you

THE THOMAS CUBITT BELGRAVIA
THE ALFRED TENNYSON KNIGHTSBRIDGE
THE ORANGE PIMLICO ROAD
THE GRAZING GOAT MARBLE ARCH
THE COACH MAKERS ARMS MARYLEBONE

TAKE A LOOK

www.cubitthouse.co.uk

CALL ON

020 7730 6064

EMAIL US ON

reservations@cubitthouse.co.uk

———— CUBITT HOUSE ————

FESTIVE FUN AT THE COACH MAKERS ARMS

Whether you're planning your office party, treating your nearest and dearest or arranging frivolities with friends, we are just the place for you!

Our pubs have some beautifully unique spaces from cosy corners with roaring fires to the most sumptuous private dining rooms in London.

Groups of 1 to 100 can exclusively wine, dine and have a jolly good time.

Spaces are filling up fast so book now to avoid disappointment.

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OUR FESTIVE MENUS

We've carefully handpicked the best British, local and sustainable suppliers to passionately craft our festive dishes using the finest seasonal produce to ensure you can enjoy a true farm to fork experience.

See overleaf for our Festive & Canapés Menus

FESTIVE FUNCTIONS

Our dedicated events team are delighted to assist you in your quest to find and plan your perfect festive celebration.

See the beautiful private spaces we have available below:

LARGE TABLE

Large banqueting table in a commanding position in the first-floor dining room, overlooking Marylebone Lane.



UP TO 16 GUESTS

ENTIRE FIRST FLOOR

The first floor is beautifully decorated with large windows and tall banquet seating, great for larger family celebrations and corporate events.



UP TO 45 GUESTS



UP TO 70 GUESTS

THE 72

This intimate vaulted space, featuring a hand carved wooden bar is perfect for a large or small groups for cocktails and canapés.



UP TO 45 GUESTS

FOOTMAN'S QUARTERS

This cosy snug is the perfect space for a group of up to 20 guests to host an intimate cocktail party.



UP TO 20 GUESTS

FESTIVE MENU

Available to book from 27th November to 30th December (excluding Christmas Day)

STARTERS

Celeriac soup, apple & rye
Cured salmon, fennel, preserved lemon, horseradish crème fraîche
Duck terrine, duck ham, bitter leaves, hazelnuts
Burrata, pumpkin relish, wild rice, pomegranate dressing

MAINS

Castlemead turkey, stuffing, roasted parsnips, cranberries, thyme jus
Pan-fried hake, cauliflower, kale, caper, pine nut & raisin butter
Caramelised onion tarte tatin, olive tapenade, trompette mushrooms, black cabbage
35 day-aged beef sirloin, roasted Jerusalem artichokes, beetroot, rosemary jus (£3 supplement)

SIDES

Brussel sprouts & bacon
Roast potatoes
Bitter leaf, pear & parmesan salad

CHEESE

Selection of British cheese, fruits & biscuits

PUDDINGS

Bramley apple pie, walnuts, salted caramel ice cream
Christmas pudding, whiskey custard, cranberries, vanilla ice cream
Chocolate & almond pudding, mandarins, white chocolate parfait

CANAPÉ LIST

Whether you want some delicious nibbles to start off your evening with us or are looking for a more informal celebration with your colleagues or friends, we have an inventive and seasonal menu of canapés for you to create your own bespoke festive event.

Select your favourites from the options below, 3 per person recommended for nibbles and 10 per person for drinks and canapés.

SAVOURY

Priced at £2 per piece

Charred watermelon, spiced labneh
Bresaola, horseradish cream & beef fat toast
Tomato, black olive, caper, basil & mozzarella tart
Pulled pork croquette, wholegrain mustard mayonnaise
Salt cod croquette, smoked aioli
Wild mushroom & chestnut croquette, cranberry relish

Priced at £2.50 per piece

Pea & parmesan arancini, truffle mayonnaise
Red onion marmalade tart, blue cheese & apple
Black pepper lamb loin, cauliflower, toasted brioche
Mini beef burger, baby gem & caramelised onions, bloody Mary relish
Crispy spiced prawn, pancetta, citrus & tomato jam
Smoked trout rilette, rye bread
Mini turkey burger, mulled shallot & fig pickle, smoked almond mayonnaise
Middle White pork sausage roll, lemon & date chutney

SWEET

Priced at £2 per piece

Sour cherry & pistachio fudge
Caramel chocolate shortbread
Meringue, passion fruit curd, cream
Salted chocolate brownie
Raspberry Swiss roll, lemon curd Chantilly
Mascarpone & passion fruit cheesecake
Cinnamon palmier, coffee cream
Apple & frangipane tart

2 COURSE £35 PP | 3 COURSE £40 PP | 4 COURSE £48 PP

AVAILABLE TO PARTIES OF ALL SIZES

* MINIMUM ORDER OF 20 PER VARIETY IS REQUIRED

FESTIVE TIPPLES

No meal is complete without a tittle (or two) so add the finishing touches to your celebration with a carefully crafted festive drinks package.

Save up to 15% if you pre-order your drinks package with us a week in advance of your booking.

WELCOME DRINKS

All drinks will be ready for your arrival.

Glass of Prosecco £6.5 a glass or a case of 6 bottles £200

Aperol Spritz £8 a glass

Mulled Wine Kettle (includes 50 glasses) £250

Winter Punch Jugs (includes 50 glasses) £300

WINE LIST

(available by the case)

6 Nero D'Avola "Tre Filari" Antonello Cassara, Sicily, 2016 £135

6 Cubitt House Sauvignon Blanc "Cuvée Bézard" Loire Valley, France, 2016 £165

6 Corvezzo "Terre di Marca" Prosecco Treviso, Extra Dry, Veneto, Italy 2017 £200

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6 Gavi, Molinetto di D.Carrea, Piedmont, Italy 2017 £200

6 Malbec "Obra Prima" Familia Cassone, Lujan de Cuyo, Argentina, 2014 £200

6 Sancerre, Lucien Crochet, Loire Valley, France 2016 £265

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6 Viognier "Rosine" Michel & Stephane Ogier, Rhone Valley, France 2016 £250

6 Montagne-Saint-Emilion, Les Piliers de Maison Blanche, Bordeaux, 2014 £240

6 Billecart-Salmon Brut Reserve NV, Champagne £300

POST DINNER TREATS

Homemade Christmas Cake Vodka shots £4 each