

## HOW TO BOOK

We're cooking up the Festive Party and Buffet Menus from 22nd November until 24th December.

A deposit of £10 per person and a pre-order is required for Festive Party Menu and Festive Buffet bookings.

Bookings can be made online via the Christmas page on our website. Or if you'd prefer, please fill in the booking form and pass to one of our team.

Christmas Day deposit is £25 per person. A pre-order is required for Christmas Day too.

We will send you the pre-order forms for both food and drink during the booking process. They can also be found on our website on the Christmas page.

Pre-orders to be received two weeks before your booking please.

## GET IN TOUCH

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62 Wigmore Street, London, W1U 2SA



To see our allergen guide, scan the QR code, speak to one of our team or visit our website: cockandlion.com

### TERMS & CONDITIONS

Please see our website for terms and conditions, which can be accessed via our QR code.

v Vegetarian Ve Vegan † May contain bones

## A TIPPLE OR TWO

Really make the party by adding one of our fine selections below. Not only will we have your drinks ready and waiting on arrival, but we'll also decorate your table with some extra zsh-zsh-za!

### BEER

TWELVE BOTTLES OF PERONI  
ON ICE TO YOUR TABLE  
WITH A BOTTLE OPENER  
FOR £45

### CRAFT

TWELVE OF ANY OF THE  
CRAFT CANS BELOW FOR £50

Beavertown Gamma Ray 5.4%

Big Smoke Lucky Spring 4.5%

Magic Rock Session IPA 3.9%

Big Smoke Electric Eye 5%

### WINE

*10% Off Pre-Ordered Wine*

FOR ORDERS £150 AND OVER

OR

ANY SIX BOTTLES  
FROM THE BELOW  
FOR £145

Caparrone Pecorino, IGT  
Colline Pekaesi, Italy  
Floral | Lime | Mineral

Tiki Estate Pinot Gris,  
Waipara, New Zealand  
Honeysuckle | Quince | Pear

Rag & Bone Riesling,  
Eden Valley, Australia  
Crisp | Green Citrus | White Fruits

Diamarine Côteaux Varois  
en Provence Rosé, France  
Pale | Fresh Redcurrant | Citrus Peel

Waipara Hills Pinot  
Noir, Waipara  
Valley, New Zealand  
Bramble Fruit | Cherry | Spice  
Soft Tannins

Alta Vista Estate  
Premium Malbec,  
Mendoza, Argentina  
Blackberry | Plum | Subtle Chocolate

Château Petit Bois  
Lussac Saint-Émilion,  
Bordeaux, France  
Approachable | Plum Characters  
Soft Tannins

## CHRISTMAS COMES EARLY...

Our gift to you is three courses for the price of two if you dine between 22nd November and 2nd December.

## BOXING DAY

If there was one day made for a walk and the pub (and the answer can't be every day...) then it is Boxing Day. Offering our normal menu for those turkeyed out, but with a few festive twists for those who are embracing the season.

## NEW YEAR'S EVE

Make sure to book your table in advance for a spot this New Year's Eve. Chef is already working on some dish ideas for the night and judging from the taste-tests so far, they're proving to be pretty special.

## NEW YEAR'S DAY BRUNCH

With New Year on a Friday this year, and the Monday a bank holiday, you can really make the most of the New Year weekend. And yes, there will be Bloody Marys and Mimosas. Lots in fact.

— THE —  
COCK & LION  
MARYLEBONE

## FESTIVE PARTY MENU

### STARTERS

- Duo of hot smoked mackerel & kiln-smoked salmon pâté, rocket, toasted sourdough †
- Warm duck confit, fresh plum, sweet & sour onions, chicory, spring onions, pomegranate, salad leaves
- Red onion & soft goat's cheese tulip, red onion marmalade, fresh fig (v)
- French onion soup, Welsh rarebit dough twist

*Vegan option available*

### MAINS

- Roasted Norfolk Bronze turkey, pork & sage stuffing, traditional trimmings
- Slow-cooked lamb shank, apricot & fresh thyme jus
- Wild mushroom, chestnut & tarragon suet pudding (Ve)
- Shared festive vegetables to the table for the dishes above**
- Roasted roots, shallot & hazelnut sprouts, rosemary & sea-salt roast potatoes, creamy cauliflower cheese (v)
- Pan-roasted fillet of Fjord salmon, citrus salad & sautéed potatoes †

### DESSERTS

- Traditional Christmas pudding, cherries, crunchy almonds, brandy sauce (v)
- Mulled wine poached pear, fresh fig, crème fraîche (v)
- Vegan option available*
- Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v)
- British cheese selection, Blacksticks Blue, Button Mill Camembert, Lancashire hard-cheese, biscuits, fresh figs, chutney (v)

THREE COURSES £31

TWO COURSES £26

For children under 12, please feel free to choose kids options from our À La Carte menu

## CHRISTMAS DAY

### STARTERS

- Devon crab & celeriac remoulade, toasted sourdough †
- Fresh fig, mozzarella, cherry tomato, rocket salad (v)
- Chicken, pancetta & apricot terrine, fig chutney, toasted walnut bread
- Spiced butternut squash, wild garlic & sage soup, truffle oil (Ve)

### MAINS

- Roasted Norfolk Bronze turkey, pork & sage stuffing, traditional trimmings
- Pan-roasted British lamb rump, clementine & thyme sauce
- Salmon & king prawn wellington, garlic butter, sautéed potatoes †
- Plant-based wellington, Macsween's haggis, roasted red peppers, field mushrooms, curly kale (v)
- Vegan option available*

**Shared festive vegetables to the table for the dishes above**

- Roasted roots, shallot & hazelnut sprouts, rosemary & sea-salt roast potatoes, creamy cauliflower cheese (v)

### DESSERTS

- Traditional Christmas pudding, cherries, crunchy almonds, brandy sauce (v)
- Dark & white chocolate Eton Mess, winter berries (v)
- Vanilla crème brûlée, morello cherry, ginger snap (v)
- Mulled wine poached pear, fresh fig & crème fraîche (v)
- Vegan option available*
- British cheese selection, Blacksticks Blue, Button Mill Camembert, Lancashire hard-cheese, biscuits, fresh figs, chutney (v)

THREE COURSES £75

CHILDREN UNDER 12 £50

## FESTIVE BUFFET

PARTY BUFFET  
£19 PER PERSON

- Turkey, brie & cranberry sliders
- Grilled halloumi & chilli jam sliders (v)
- Prawn, spring onion & garlic twists †
- Seasoned fries (Ve)
- Smoked mackerel pâté, toasted sourdough †
- Hand-raised pork pie, beetroot piccalilli
- Plant-based haggis bon bons (v)
- SOURDOUGH BAGUETTES
- Smoked streaky bacon, lettuce, beef tomato, rocket, maple mayonnaise
- Brie, cranberry, roasted red pepper & toasted hazelnuts (v)

SUMPTUOUS BUFFET  
£21 PER PERSON

- Smoked mackerel pâté, toasted sourdough †
- Scotch egg & hand-raised pork pie, beetroot piccalilli
- Chicken, pancetta & apricot terrine, fig chutney, toasted walnut bread
- Fresh fig, mozzarella, cherry tomato, rocket salad (v)
- Plant-based haggis bon bons (v)
- Kiln-smoked salmon, cream cheese blinis †
- Rosemary & sea-salt roast potatoes (Ve)
- Chocolate fudge brownie (v)
- Mince pies (v)

## FESTIVE BOOKING FORM

To confirm your booking, please fill in the form below and pass to a member of the team.

You can also place your booking through the Christmas page on our website.

Please see 'how to book' overleaf for deposit amounts.

First name \_\_\_\_\_

Last name \_\_\_\_\_

Telephone \_\_\_\_\_

Email \_\_\_\_\_

No. of guests \_\_\_\_\_

Booking date \_\_\_\_\_

Preferred time \_\_\_\_\_

Menu \_\_\_\_\_

Deposit amount \_\_\_\_\_

## CHRISTMAS DRINK PACKAGES

Twelve craft beer cans

Six bottles of wine

Twelve Peroni bottles

10% off pre-ordered wine for orders of £150 and over

Please note:

The wine menu can be found on our website. The 10% on pre-ordered wine doesn't apply to the drinks package of six bottles of wine.

The packages are available as pre-order only.