A discretionary service charge of 12.5% will be added to your final bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.

Christmas Party
£35 per person

Your very own themed private dining room with complimentary Christmas crackers.

Starters
Cream of Jerusalem artichoke & celeriac soup
Wild game terrine, pear & fig chutney and Melba toast
Beetroot-cured salmon gravlax, salmon pâté and thyme crackers
Double-baked cheese soufflé and apple & walnut salad

Mains
Roasted turkey, chestnut & sage stuffing, roasties, pigs in blankets, red cabbage, sprouts, cranberry sauce and gravy
Salmon en croute, spinach & vegetable tagliatelle, beurre blanc sauce
Stuffed cabbage, black trompette, barley and mushroom sauce
Lobster Thermidor, crispy kale and Jersey Royal new potatoes (£7 supplement)

Desserts
Christmas pudding, mince pie and brandy custard
Chocolate fondant, pistachio ice cream and coconut crumble
Selection of ice-cream and sorbets
Selection of British cheeses, quince jelly and crackers

Book before the end of October and we will upgrade your main course wine selection.
A discretionary service charge of 12.5% will be added to your final bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.

Christmas Party
£45 PER PERSON

Your very own themed private dining room with complimentary Christmas crackers.

STARTERS

Cauliflower velouté, scallops and caviar
Grilled cep, brioche soldiers, spec and cep sabayon
Twice-baked Montgomery’s mature cheddar soufflé
Wild game terrine, pear, fig chutney and mulled wine reduction

MAINS

Braised lamb shank, quince, crushed potato and heritage carrots & vanilla
Roasted venison loin, pickled beetroot, girolles, black pudding purée, curly kale and salsify
‘Armoricaine’ monkfish steak, saffron pilau rice and peppers
Individual beef Wellington, pomme purée, baby vegetables and red wine jus

DESSERTS

Nougat glacé, coulis de framboise
Crème brûlée, vanille pistache and homemade shortbread
Christmas pudding, brandy butter and orange custard
Chocolate fondant and vanilla & Bourbon ice-cream

There will be a new Christmas dish available on our a la carte menu each week.
A discretionary service charge of 12.5% will be added to your final bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.

New Year’s Eve
£45 PER PERSON

Glass of fizz upon arrival

ST ARTERS
Wild game terrine, pear & fig chutney and Melba toast
Crab cakes, black-eyed pea succotash and paprika aioli
Salad Lyonnaise of frisée, pancetta, poached egg and croutons

M A I N S
Monkfish bonbon, citrus Scottish scallops wrapped in speck and clam & chorizo risotto
Stuffed cabbage, black trompette, barley and champagne & mushroom sauce
9oz beef sirloin, onion confit, onion crisp, dauphinoise potatoes and oxtail sauce

D E S S E R T S
Chocolate moelleux, pistachio ice cream and coconut crumble
Sticky toffee pudding, caramel sauce and vanilla ice cream
Selection of British cheeses, quince jelly and crackers

1 HOUR UNLIMITED BUBBLES
@ £25 per person. Festive wine list including mulled wine or cider.*

*Ts&Cs apply. Please see website for more details.
Festive Opening Hours

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<th>BAR</th>
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0207 581 0005
info@theadmiralcodrington.co.uk
theadmiralcodrington.co.uk
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The Admiral Codrington, 17 Mossop Street, London SW3 2LY
 Гр South Kensington or Sloane Square
Celebrate the festive season with us
November 20th - December 23rd

Treat friends and colleagues to an intimate private dinner in our Navarino room or host an elegant affair in one of our fantastic downstairs spaces.

For larger parties of up to 45 guests, book our spacious main dining room.

Our private dining room, hidden above the pub accommodates up to 60 standing or 20 seated guests. An exclusive area in the pub is also available for up to 20 standing guests for drinks and canapés.

Contact us for more information and to reserve the perfect area for your Christmas party.

SUNDAY
12.00 - 21.00

MON - WEDS
12.00 - 22.00

THURS - SAT
12.00 - 23.00

Book before the end of October
and enjoy a complimentary fizz reception before your meal.

A discretionary service charge of 12.5% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. For exclusive hires and private dining room bookings 25% of the minimum spend as a deposit is required at the time of the booking and is non-refundable. For large table bookings in the dining room we require a deposit of £10 per person. Pre-orders must be received no later than 96 hours prior the date of the event.