



KERRIDGE'S
BAR & GRILL



Festive Season in the
Private Dining Room



OUR ROOM

The Private Dining Room at Kerridge's Bar & Grill is brought to you by the team of Michelin-Starred chef Tom Kerridge and can seat up to 16 guests (with the potential to accommodate up to 18 if required).

Alongside Tom, our Head Chef Tom Childs has created a menu that puts a twist on traditional British dishes and delivers big, robust flavours. This space has been designed to put food into the heart of the room.

THE FINER DETAILS

To reserve this intimate space, we kindly ask for a minimum spend on food and beverage.

The minimum spend for the room is £2000 for lunch and £2500 for dinner including VAT, excluding 15% service charge.

All reservations are confirmed by a payment of 50% of your minimum spend, which is used to secure your booking.

Cancellation policy: We have a 14-day cancellation policy, cancellations or amendments made within the cancellation period will incur a loss of the deposit. You can move your reservation 72 hours before the event to a future date should the venue agree.

Our menus are designed for your entire party to dine on the same dishes for all courses. We can cater to any dietary requirements separately.

ROOM TIMINGS

Lunch – From 12pm until 4:30pm

Dinner – From 6pm until 11:30pm

HOW TO GET IN TOUCH

Please contact the Private Dining team who will be available to help you organise your perfect event.

Telephone: 0207 321 3245

Email: privatedining@kerridgesbarandgrill.co.uk



Festive Menu in the Private Dining Room

£175 per person

Devils on Horseback

NV Coates & Seely | 'Brut Reserve' £109

Or

NV Juget-Brunet | 'La Tradition' Grand Cru £125

Spiced Parsnip and Bramley Apple Soup

2019 Semillon | El Enemigo £75

Or

2022 Chablis 'Les Hauts de Milly' £99

Cornish Crab Vol Au Vent with Crab Bisque

2022 Meursault | Ballot Millot £185

Or

2021 Soave Classico 'La Rocca' | Pieropan £120

**Rotisserie Roasted Norfolk Brown Turkey with Sage and Apricot Stuffing,
Sourdough Bread Sauce, Pigs in Blankets, Roast Potatoes and Seasonal Vegetables**

2020 Barolo 'Dagromis' | Gaja £210

Or

2019 Château de Pez £125

Kerridge's Christmas Pudding

Clotted Cream Ice Cream and Brandy Sauce

2018 Late Bottle Vintage | Ramos Pinto £85

Or

2018 Recioto Della Valpolicella 'Fiorato' | Tommasi 74

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