

The Perfect Christmas get together!



CHRISTMAS CELEBRATIONS

Perfect spots for work parties or festive get-togethers with drinks, food and cozy spaces



PRIVATE HIRE

Festive drinks and exclusive areas for an intimate, seasonal celebration



FESTIVE SPECIALS

Indulge in hearty festive dishes and signature cocktails crafted for the holidays



BESPOKE PACKAGES

Customised packages, welcome drinks, and more to make your celebration special!



EARLY BIRD OFFER!

Book early and get an extra 10% added to your bar tab, our little Christmas gift to you!

Private Spaces

Celebrate the festive season at St Christopher's Inn, located in the heart of Borough high street. Whether you're planning after-work Christmas drinks, a festive three-course meal, or a Christmas lunch with friends and colleagues, our pub is the perfect setting. With a lively atmosphere, live music every night, and a wide selection of draught beers, wines and cocktails we'll make sure your celebration is one to remember.

We also offer private hire for Christmas parties, with two fantastic spaces to choose from. Our Dining Room can accommodate up to 60 guests (50 seated), providing a semi-private space that still captures the atmosphere of the main bar with full table service. For a more exclusive gathering, our fully private lounge downstairs holds up to 50 guests (30 seated) and features comfy sofas, booths, and even the option to control your own music.

Whether it's a casual festive get together or a big office celebration, our events team is here to ensure everything runs smoothly. Book your Christmas event today and let us handle the rest!



To check availability or make an enquiry about hosting your Christmas event, get in touch with our team today!

Three Course Meal

Two Courses / 30.00 | Three Courses / 35.00

STARTERS

Butternut Squash & Sweet Potato Soup (V)

A creamy butternut squash and sweet potato soup, served with toasted malted wheat bloomer

Mushroom Risotto (NGCI)(V)

Arborio rice with sautéed mushrooms, white wine, and herbs, topped with Parmesan and truffle-infused oil

Beef Brisket Croquettes

Tender, slow-cooked beef in a crispy breadcrumb coating, served with Bourbon barbecue sauce

Smoked Salmon (NGCI)

Smoked salmon with beetroot and crème fraîche

MAINS

Roast Turkey

Roasted turkey breast with pigs in blankets, sautéed carrots, roasted Brussels sprouts, potatoes, parsnip chips, stuffing, Yorkshire pudding, and cranberry sauce. Served with house gravy

Honey Gammon

Honey-glazed gammon with sautéed carrots, roasted Brussels sprouts, potatoes, parsnip chips, stuffing, and Yorkshire pudding. Served with house gravy

Roast Cod (NGCI)

Roasted cod with kale, cabbage, and Royal Jersey potatoes, served with a creamy garlic butter sauce

Beetroot Wellington (VG)

Beetroot Wellington with sautéed carrots, roasted Brussels sprouts, potatoes, parsnip chips, stuffing, and cranberry sauce. Served with house gravy

PUDDINGS

Sticky Toffee Pudding (NGCI)(VG Available)

Served with vanilla ice cream

Chocolate Fondant (NGCI)

Served with vanilla ice cream

Basque Cheesecake

Served with Cornish clotted cream



(V) Vegetarian / (VG) Vegan / (NGCI) No Gluten Containing Items / Scan the QR code for allergens

Platters & Buffet

PLATTERS (Built for 2-4 people)

All served with house gravy and a selection of sauces

Festive Board / 30.00

Honey and mustard glazed ham slices, mini beef & ale pies, Yorkshire pudding bites with roast beef & horseradish cream, pigs in blankets, and roast potatoes

Garden Feast (V) or (VG) / 30.00

Brie and cranberry wontons, boletus mushroom croquettes, sweet potato falafel bites, spring rolls, and roast potatoes

Season's Best (NGCI) / 30.00

Honey and mustard glazed ham slices, wholetail breaded scampi, spicy corn fritter, pigs in blankets, and roast potatoes

BUFFET (10 People Minimum)

All served with garden salad, house gravy, and a selection of sauces / 18.00 per person

► Loaded Potato Skins

Baked potato skins filled with melted cheese, crispy bacon bits, and chives

► Mini Turkey Sliders

► Mini Fish and Chips

► Mac & Cheese Croquettes (V)

► Roast Skewers (VG Available)

Turkey, carrots, stuffing, roast potatoes, Brussels sprouts, and pigs in blankets

► Yorkshire Pudding Bites

Served with roast beef and horseradish cream

► Breaded Mushrooms (V)

Drinks

Bottle of Wine / 20.00

Choose from our house White, Red or Rosé

Bottle of Prosecco / 25.00

Moët & Chandon Champagne / 65.00

Beer Bucket / 40.00

Bucket of 10 beers. Choose from Corona or Heineken

Soft Drinks / 16.00

Bucket of 5 soft drinks

If you'd prefer to choose your own drinks, we've got you covered as well

Terms & Conditions: Vegan and gluten - free options are available. Please note that food offers may be subjects to minor changes in September