
Christmas
COLLECTION
2026
GREENWICH
TAVERN

AREAS





King William Room

up to 70 guests standing

Whether you're planning a corporate Christmas party, family gathering, or festive reception, our elegant private space provides the perfect backdrop. Enjoy seasonal drinks, delicious canapés, and bowl food in a relaxed setting.





Private Dining

up to 40 guests seated

With stunning views across Greenwich Park and a warm, intimate atmosphere, our private dining room is the ideal setting for festive dining and seasonal gatherings.





The Mezzanine

up to 20-30 guests

Nestled within the heart of the bar, our semi-private mezzanine offers an intimate setting for smaller celebrations and gatherings. Enjoy the atmosphere of the venue while benefiting from a dedicated space that feels both exclusive and connected.





Main Bar

up to 10 guests seated

Our main bar is perfect for smaller family events and informal gatherings, offering a warm and welcoming atmosphere with all the charm of a traditional tavern. Enjoy delicious food, seasonal drinks, and the lively ambience that makes every occasion special.

PACKAGES

01.

SANTA BABY

4 Bottles Madri Beer or 1 Bottle House Wine

4 Canapés

35 per person

UNDER THE MISTLETOE

Glass Prosecco Welcome Drink

5 Bottles Madri Beer or 1 Bottle Pinot Grigio / Shiraz

5 Canapés

40 per person

02.

03.

ALL I WANT FOR CHRISTMAS

Kir Spritz On Arrival

6 Bottles Madri Beer or 1 Bottle Pinot Grigio / Shiraz

4 Canapés

50 per person

MERRY & BRIGHT

Kir Spritz on Arrival

6 Bottles Madri Beer or

1 Bottle Sauvignon Blanc / Pinot Noir

4 Canapés

2 Bowls

70 per person

04.

***Designed for Groups 10 - 30 Guests**

*Please note packages cannot be modified

CANAPÉS

MEAT

Duck Spring Rolls w/ Plum Sauce
Chicken Meatball Skewer w/ Hot Honey Buffalo Drizzle and Chives (GF)
Lamb Shoulder Bon Bon w/ Mint Yoghurt Dressing
Chicken Gyoza w/ Soy Sauce Glaze
Pigs in Blanket (GF)

SEA

Tempura King Prawn w/ Sweet Chilli Sauce (DF)
Sushi Rice Ball w/ Smoked Salmon, Sesame Seeds (GF)
Shrimp w/ Cucumber, Lobster Butter (GF)
Fish Pakora w/ Spiced Flour Batter, Tamarind Glaze
Crab & Avocado Tartlet

GARDEN

Mixed Vegetable Samosa w/ Sweet Chilli Sauce (Vegan)
Firecracker Paneer w/ Butter Masala Sauce (GF)
Christmas Tart w/ Garlic & Herb Goat's Cheese, Onion Chutney
Falafel w/ Beetroot Hummus (Vegan, GF)
Truffle Arancini w/ Truffle Mayo

SWEET

Macaroons (GF)
Chocolate Profiteroles
Apple Crumble Tartlets

3.5 per canapé
We recommend ordering four / six canapés per person
*Minimum 10 canapés per variant

BOWLS

MEAT

Sausage & Mash w/ Crispy Fried Onions, Gravy, Pea Shoots
Chicken Curry w/ Basmati Rice, Coriander (GF)
Braised Beef w/ Horseradish Potato Puree, Carrot Crisps, Gravy
Lamb Skewers w/ Jollof Rice (GF)

FISH

Fish & Chips w/ Tartar Sauce, Green Pea
Roasted Salmon w/ Herbed Potato Rosti, Watercress & Garlic Sauce (GF)
King Prawn Cocktail w/ Baby Shrimp, Lettuce, Marie Rose Sauce (GF)
Crayfish Mac & Cheese w/ Lobster Base, Truffle Oil, Parmesan
Spiced Salmon & Haddock Fishcake w/ Thai Sweet Chilli Hollandaise, Chives

GARDEN

Risotto w/ Goats Cheese, Green Pea (GF, Vegan*)
Gnocchi w/ Wild Mushroom, Spinach, Garlic & Herb Cream Sauce, Parmesan
Bang Bang Cauliflower w/ Sriracha & Maple, Sesame, Spring Onions, Pea Shoots (GF, Vegan)
Nachos Grande w/ Salsa, Cheese Sauce, Guacamole, Pico De Gallo (GF)
Chickpea Curry w/ Steamed Basmati Rice, Pickled Red Onion, Poppadom (Vegan, DF)

SLIDERS

Buttermilk Chicken Burger w/ Brie Cheese & Cranberry Sauce, Fries
Beef Burger w/ Cheese, Truffle Mayo, Fries
Battered Fish w/ American Sliced Cheese, Tartar Sauce, Fries
Falafel Burger w/ Beetroot Tahini, Fries

6.75 per bowl
We recommend ordering two / three per person
*Minimum 10 bowls per variant

PARTY POURS

WELCOME DRINK

Prosecco 11.5

Champagne 15

Kir Royale Spritz 13

Winter Aperol Spritz 14

Tiramisu Martini 15

Mocktail 8.5

WINES

BUY 5 GET 1 ADDITIONAL FREE

WHITE

Cortevista, Pinot Grigio 36

El Dueto Sauvignon Blanc 35

Flock Together Chenin Blanc 32

Les Roches Saintes Picpoul de Pinet 40

Janelas Antigas Vinho Verde 40

Turtle Bay Marlborough Sauvignon Blanc 52

RED

Writers Block Shiraz 31

El Dueto Pinot Noir 30

Flock Together Merlot 28

Réserve St Marc Cabernet Sauvignon 31

Progresso Malbec 40

Rioja Señorial Crianza 45

ROSÉ

Kamina Rose 28

La Baume Languedoc Rosé 45

Boulevard Côtes De Provence Rosé 55

DRINKS

BUBBLES

Prosecco Spumante DOC Extra Dry, Italy 38

Veuve Clicquot Yellow Label Brut 90

BUCKETS

10' Bottles Beer, Madri 60

10' Bottles Beer, Corona 60

10' Bottles Cider, Rekorderlig 60

COCKTAIL KILNER 150

Mai Tai | Cosmopolitan | Long Island Iced Tea | I Have A Confession

MOCKTAIL KILNER 85

Sweet Passion| Refreshing Elderflower | Ginless

SOFT DRINKS

CANS 5

Coke Zero / Fanta Orange / Fanta Lemon

Fever-Tree 4

Light Tonic / Ginger Beer / Ginger Ale / Aromatic

J2O 5.5

Orange & Passion / Apple & Mango / Apple & Raspberry

Large Bottled Water 4.5

Still / Sparkling

A FESTIVE FEAST

STARTERS

King Prawn Cocktail (GF)
Baby Shrimp, Avocado, Marie Rose Sauce, Shredded Lettuce

Beef Croquette
Braised Beef, Jus, Micro Herbs

Roasted Cauliflower Soup (GF, DF, Vegan)
Charred Garlic & Herbed Cauliflower, Truffle Oil, Spring Onions

Beetroot Tartare (GF, V)
Feta, Balsamic Vinegar, Spiced Candied Nuts, Rocket

MAINS

Roast Turkey (GF)
Sage & Onion Stuffing, Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts & Gravy

Slow Roast Lamb Shank (GF)
Green Pea & Mint Mash, Carrot Puree, Sautéed Carrots, Pea Shoot & Gravy

Cod Loin (GF)
Baby Shrimp, Potato Fondant, Lobster Sauce, Micro Cress

Risotto (GF, Vegan*)
Goats Cheese*, Green Pea, Edible Flowers

Vegetable Wellington
Sage & Onion Stuffing, Roast Potatoes, Honey Glazed Carrots, Parsnips, Brussel Sprouts & Gravy

DESSERTS

Sticky Toffee Pudding
Salted Caramel Sauce, Vanilla Ice Cream

New York Cheesecake
Wild Berry Compote, Ice Cream, Biscoff Crumble

Mulled Wine Poached Pear (GF)
Cinnamon & Orange Infused, Clotted Cream

Sorbet (GF, Vegan)
Fruits

Two Course 41.5 | Three Course 45

T&C'S

When making a booking at The Greenwich Tavern you are subjected to the terms & conditions listed below.

- Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.
- All area bookings require a security deposit. Your booking is not confirmed until the agreed deposit has been received. The Greenwich Tavern reserves the right to release any bookings not so confirmed within 48 hours of the original enquiry.
- If your booking is cancelled within 21 working days of your booking date then your deposit is non- refundable.
-In the event of strike action there will be no refund provided, however change of booking date is possible. Please note, we can only move the booking based on our availability, the new booking date must be within the 2 months of the original booking date.
- All prices include VAT at the current rate of 20%. This rate may be subject to change in accordance to UK regulations. All group bookings are subject to a 12.5% service charge which will be added to your bill.
- All menus and packages featured in this brochure are pre-order exclusive options and will not be available
to order on the day of your booking. Confirmation of all pre-orders and full payment for orders is required a minimum of 14 working days prior to your booking date. Any orders submitted after this time will be strictly subject to availability.
- All pre-orders shall be charged at the number confirmed 14 working days prior to the booking. If your group decides after this point that all pre-ordered food & drinks is no longer required the difference is non-refundable and non-transferable.
- It is client's responsibility to insure orderly conduct by all members of their party. Any costs incurred as a result of the actions of any member of the party will be the liability of the individual or company who made the booking. This includes any loss or damages caused to The Greenwich Tavern and its property, members of staff and other guests of the property.
- The Greenwich Tavern cannot accept responsibility for the loss or damage of property on the premises. Any goods remaining at the premises are left at the owner's own risk.
- The Greenwich Tavern shall not be held accountable for any failure or delay in performance of its obligations to the client as a result of causes beyond reasonable control. This includes but is not limited to weather conditions, fires, terrorist activities, health epidemics / global pandemics, or industrial disputes.
- If a minimum spend is agreed prior to your booking you are responsible for the actual spend meeting the agreed amount. The full minimum spend must be paid 14 working days in advance of your booking date at the absolute latest. In the event of the agreed minimum spend not being met with sales the difference is non- refundable.
-To ensure compliance with licensing regulations and to maintain a peaceful environment for all residents and neighbours, the beer garden and all the windows will be closed at 10pm.
- Private entertainment, decorations, and catering are not permitted unless prior agreement has been issued in writing by the management team.



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