

CANAL

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FESTIVE BROCHURE



Festive menus

Canal's Festive Menu £68pp

Bread, brown butter
Todoli citrus & radicchio salad
Shellfish cocktail

Hand-dived scallop, 'nduja butter,
sea aster
(£15 per scallop supplement)

Braised short rib, celeriac,
roasted carrot, horseradish
-or-

Curried Monkfish pie
(either main for the whole table,
known in advance)

Delica pumpkin risotto, chestnut &
Cashel Blue (vegetarian option)

Fries
Winter leaf salad

Brown butter cake, spiced poached pear,
creme fraiche

Canal Christmas Day £100pp Lunch

To start: Forget de Brimont,
Brut Terroir, Champagne, France

Soda bread & brown butter
Smoked trout, crème fraîche,
pickled fennel
Coombeshead Farm ham
Montgomery cheddar dumplings,
tunworth custard

Burrata, todoli citrus, hazelnut, balsamic
Crudo, clementine, fennel

Roast duck, creamed brussels sprouts,
quince
Fried Potato, duck fat, confit garlic
Steamed carrots, chervil butter

Brown butter cake, spiced pear, crème
fraiche



Capacity

- Group booking 30
- Seated 50–70
- Standing 100
- Standing with terrace 150

Minimum spend

- £6,000 (lunch)
- £8,500 (dinner)
- £15,500 (whole day)
- with a 13.5% service charge on top

Other Information

- £1,000 deposit
- £68 sharing menus for seating events
- For standing events, the minimum spend is £100 per person
- Floor layout on request
- Furniture can be removed at extra cost



We take an advance deposit of £1,000 to secure the booking, which is redeemed against the final bill. When you're ready to confirm your group booking, let us know and we'll send you a deposit payment link – until this is paid, we're unable to hold any areas.

The deposit and any pre-orders are non-refundable for any changes or cancellations made within 14 days of the reservation. Deposits are deducted from the final bill which must be paid via secure payment link, or alternatively BACS transfer, 3 days prior the event.

Any additional spend can be paid in person via card, at the end of your event. For all seated events, we offer a Festive sharing menu for £68 per guest based on our ethos of using the highest quality, carefully sourced seasonal produce. For standing events, we offer a curated selection of bites & bowls. For bites and drinks, the minimum spend is £100 per person; all food & beverage count towards this. Our seasonal wine list is curated by the brilliant Daniel Ilsley from Theatre of Wines, who served as Wine Director at Maison François. Please see a sample list attached. Daniel's expertise and passion for wines translates in his balanced approach to wine selection. All prices noted are inclusive of VAT and exclusive of service charge.



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