



**FARMERS &
FLETCHERS**
IN THE CITY

Christmas 2026



Christmas at Farmers & Fletchers in the City

Our versatile event spaces at Farmers & Fletchers in the City can be tailored to suit celebrations of every size, from intimate private dining experiences to lively festive parties and exclusive receptions. Paired with exceptional food and drink, attentive service and expert event support, every detail is carefully considered.

We will help you create a Christmas celebration that feels effortless to host and truly unforgettable to attend.



Festive Packages



DRINKS RECEPTION

Package Inclusions

- Exclusive venue hire from 10:00am – 5:00pm or 6:00pm – 11:00pm
- A glass of Prosecco on arrival
- Chef's selection of three canapés and two bowl food options per guest
- Two-hour drinks reception including house wine, beers and soft drinks
- Filtered water throughout
- Festive decorations
- Dedicated event management team
- PA system and microphone in the Great Hall

PRICING FROM

100 - 150 guests £95 per person

150 - 260 guests £88 per person

DINNER

Package Inclusions

- Exclusive venue hire from 10:00am – 5:00pm or 6:00pm – 11:00pm
- A glass of Prosecco on arrival
- A three-course festive meal, served with coffee and mince pies
- Half a bottle of house wine per guest with dinner
- Filtered water throughout
- Festive decorations and Christmas crackers
- Dedicated event management team
- PA system and microphone in the Great Hall

PRICING FROM

50 - 100 guests £138 per person

100 - 120 guests £118 per person

Terms & conditions apply. Prices exclude VAT

Farmers & Fletchers in the City, 3 Cloth St, London EC1A 7LD

Nearest tube: Barbican | Farringdon

Speak to our team today and start planning your perfect Christmas event.

FarmersandFletchers@graysons.com or 020 7600 2064



Catering by Graysons

At Graysons, exceptional food is at the heart of every celebration. Guided by a commitment to quality, sustainability, and innovation, our menus showcase the very best seasonal ingredients, sourced responsibly from trusted suppliers who share our values.

From festive canapés and drinks receptions to elegant dining experiences, every menu is thoughtfully crafted to delight your guests and make your Christmas celebration truly special.





Sample Christmas Menu 2026

Canapés

Hot

Port Glazed Pork Belly *pickled cucumber and onion seeds*

Turkey & Stone Fruit Sausage Roll, *cep ketchup*

Ham Hock Croquette *pea purée, micro mint*

Baked Aubergine Arancini *tomato gel (V)*

Pressed Guinea Fowl *and shiitake mushrooms, tarragon emulsion*

Stuffed New Potato *with braised ox cheek*

Cold

Prawn Cocktail, *dried tomato Marie Rose sauce*

Whipped Salt Cod on Crostini *with dried olives*

Vegan Blue Cheese *caramelised onion (Ve)*

Beer-cured Salmon Rye Toast *lemon whipped butter*

Beetroot & Goat Cheese *skewers (V)*

Seared Tuna *sweet pepper, soy baby onion*

Seared Roe Deer, *beetroot ketchup, nasturtium*

Bowl Food

Cold

Pressed chicken & duck terrine, *cranberry and orange relish, focaccia croûte*

Beef Carpaccio, *baby salad, parmesan mayo*

Gin Cured Scottish Salmon, *pickled fennel, rye sourdough, clementine whipped butter*

Seared Yellow Fin Tuna, *bean sprouts, roasted sweet potatoes, soy gel*

Rainbow Beetroot Tartare, *frisée salad, avocado emulsion, pine nuts (Ve)*

Hot

Glazed Herefordshire Ox Cheek, *spiced sweet potato hash, barolo jus*

Confit Chicken, *sauté porcini and chanterelle mushrooms, parmesan crisp*

Slow Cooked Halibut, *mussels and tomato sauce*

Deep Fried Baby Artichoke, *pine nuts, riso pasta, mint pesto (V)*

Bean Casserole, *focaccia croûte (Ve)*

Dessert

Clementine Cheesecake, *burnt orange jam*

Sticky Toffee Pudding, *pickled raisins, rum sauce*

Apple Pie *with cinnamon whipped cream*

Rum Brownie, *white chocolate sauce*



*Please be aware that our recipes may change at short notice due to unforeseen circumstances.
If anyone in your party has a food allergy or dietary requirement, please discuss this at time of booking and when placing your food order.*



Sample Christmas Menu 2026

Formal Dinner



Starters

Salmon Gravavlax, *marinated beetroot, shaved fennel and crème fraîche*

Chicken Liver Parfait, *toasted brioche, cranberry and red-onion chutney*

Roasted parsnip soup,
crisp kale and spiced seeds (Ve)

Butternut, Chestnut & Sage Tart,
winter leaves and mustard dressing (V)

Mains

Roast Turkey Breast, *sage and onion stuffing, pig in blanket, roast potatoes, winter vegetables and cranberry jus*

Slow-braised Ox Cheek, *creamy mash, glazed carrots, braised red cabbage and red wine jus*

Confit Salmon, *crushed potatoes, leeks, fennel and white wine sauce*

Butternut, Chestnut & Lentil Wellington,
roast potatoes, winter vegetables and gravy (Ve)

Desserts

Traditional Christmas Pudding
with brandy custard (V)

Spiced Pear & Oat Crumble
with vanilla custard (V)

Dark Chocolate & Orange Tart
with crème fraîche (V)

**British cheese, quince, crackers
& celery (V)**



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