



**STEPHENS**  
HOUSE & GARDENS

FINCHLEY • LONDON



# Celebrate Christmas

The perfect historic setting for seasonal celebrations,  
parties, dinners and social events

17 East End Road Finchley, N3 3QE

[www.stephenshouseandgardens.com](http://www.stephenshouseandgardens.com)



# Christmas Lunch / Dinner Menu

£35 per person (minimum booking 30 people) Served in a Private Room

## To Start

Prawn Marie Rose  
Breaded Camembert  
Chestnut & Sweet Potato Soup (VG) (GF)

## Main Course

Roast Turkey with Sage and Onion Stuffing, Pigs in blankets  
Roasted Chestnuts, Cranberry and Bread Sauce

Roast Beef or Roast Gammon  
Yorkshire Pudding and Homemade Gravy

Roast Salmon Fillet and Hollandaise Sauce

Mushroom & Leek Pie with Sage and Onion Stuffing,  
Roasted Chestnuts, Cranberry (VG) (GF)

All served with Chefs selection of Seasonal Vegetables

## Pudding

Indulgent Christmas Pudding (V)  
with Brandy Sauce or Cream

or

Fresh Fruit Salad

or

Belgian Chocolate & Clementine Torte (VG)(GF)

or

Ice Cream Sundae with a choice of toppings and sauces

## Coffee

Fresh Coffee with Mince Pies (V)  
Christmas crackers





# CHRISTMAS BOWL FOOD MENU

£32.00 PER PERSON

(minimum booking 10 people ) Served in a Private Room-

## Hot Choices

Roast Free Range Turkey Breast in a Cream & White Wine Sauce, Crushed New Potatoes  
Christmas Dinner – Roast Turkey, Carrot & Potato Mash, & Brussel Sprouts, Cranberry Gravy  
Beef, Guinness & Mushroom Stew with Roast Baby New Potatoes.  
Roast Gammon with a Port & Cranberry Sauce & Mashed Potato  
Upside-down Fish Pie (Salmon, Cod, Prawns & Petit Pois)  
Cod Goujons, Chips & Tartare Sauce  
Wild Mushroom & Red Pepper Risotto with Pine Nuts (vg)  
Chestnut, Cranberry & Goat's Cheese Bake with Sweet Potato (v)

## Dessert

Lemon Tart  
Chocolate Truffle Cake (Vg) (GF)  
Peach Pavlova  
Chocolate Pots  
Chocolate Brownie Squares with Raspberry Coulis (GF)

**Select 4 hot choices from the above & 2 dessert bowls per person**

Mince Pies with Rum Dip (V) (Served with all Menus)

Christmas crackers





# CHRISTMAS FORK BUFFET

**£32. PER PERSON (minimum booking 10 people )**  
**Served in a Private Room-**

## **Main choices**

Roast Free Range Turkey Breast in a Cream & White Wine Sauce  
Beef, Guinness & Mushroom Stew  
Roast Gammon with a Port & Cranberry Sauce  
Upside-down Fish Pie (Salmon, Cod, Prawns & Petit Pois)  
Cod Goujons, Chips, Tartare Sauce  
Field Mushroom & Red Pepper Risotto with Pine Nuts (Vg)  
Chestnut, Cranberry & Goat's Cheese Bake with Sweet Potato (V)

## **Vegetables/Salads**

Hot new potatoes  
Hot vegetable medley  
Mixed Bean Salad  
Couscous & Roasted Vegetable Salad  
Mixed Leaf Salad  
Tomato & Red Onion Salad  
Beetroot & Orange Salad  
Coleslaw  
Cucumber Salad

## **Dessert**

Chocolate Truffle Cake (Vg) (GF)  
Chocolate Pots  
Peach Pavlova  
Lemon Tart  
Chocolate Brownie Squares with Raspberry Coulis (GF)

**Please select 3 main choices & 3 salad/vegetables and 2 desserts from the above.**

Mince Pies with Rum Dip (V) (Served with all Menus)  
Christmas crackers





# CHRISTMAS FINGER BUFFET

£21 PER PERSON (minimum booking 30 people)

Served in a Private Room-

## Sandwich Selection

Roast Turkey & Stuffing

Honey Roast Gammon & Piccalilli

Smoked Salmon & Cream Cheese\*

Brie & Cranberry

Mature Cheddar Cheese & Chutney (V)

Vegan Cream Cheese & Cucumber (Vg)

Winter Salad & Pickled Red Cabbage (Vg)

Houmous & Roasted Vegetables (Vg)

**Please select 4 choices from the above.**

## Hot Selection

Pigs in Blankets

Vegan Cocktail Sausages (Vg)

Baby Yorkshire Puddings with Beef & Horseradish Sauce\*

Fish Goujons & Tartare Sauce

Fishless Fingers & Tartare Sauce (Vg)

Crostini Topped with Brie & Cranberry (V)

Mini Vegetable Tarts (V)

Baby Roast Potatoes with Rosemary & Sea Salt (Vg)

**Please select 4 choices from the above.**

**Please note that anything marked with \* has a supplement of £1.00.**

Mince Pies with Rum Dip (V) (Served with all Menus)

Christmas crackers





# CHRISTMAS CANAPE MENU -

## £21 PER PERSON

### **Cold**

Gravadlax Spoons

Black Olive Tapenade and Roasted Pepper Sourdough Toasts (Vg)

Mini Roasted Vegetable tart (Vg)

Brie and Cranberry Crostini (V)

Tartlet of Prawn Marie Rose

Cherry tomato, pesto and mozzarella skewers (V)

### **Hot**

Mini Yorkshire Puddings with Roast Beef and Horseradish

Sage, Onion and Chestnut Stuffing Balls (Vg)

Mini Sausage Rolls (Vg)

Pigs In Blankets

Breaded Garlic Mushrooms and Mayonnaise Dip (V)

Honey Roast Gammon and Cheddar on ciabatta

**Please select 5 choices from the above.**

**Additional item £2.00 per item**

### **Sweet (Served with all Menus)**

Mini Mince Pies

Christmas Cake Squares

### **Snacks**

Roast Nuts and Olive Selection £1.50 per person

Crisps and Dry Snacks £1.00 per person





Drawing Room



Salon



Dining Room

For all enquiries please contact Tracey or Sienna  
[info@stephenshouseandgardens.com](mailto:info@stephenshouseandgardens.com)  
020 8346 7812 option 1

**Food Allergies and Intolerances**

We are an allergy aware business. Please speak to staff about ingredients

All prices are inclusive of Room Hire & VAT

[www.stephenshouseandgardens.com](http://www.stephenshouseandgardens.com)