



STEPHENS
HOUSE & GARDENS

FINCHLEY • LONDON



Celebrate The Festive Season

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

Dates available up to and including the 22nd of December

17 East End Road Finchley , N3 3QE

www.stephenshouseandgardens.com



Christmas Themed Dinner Menu

£39 per person (Booking 10 to 70 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

Chocolate Truffle Torte (VG)(GF)

or

Ice Cream Sundae with a choice of toppings and sauces

Coffee

Fresh Coffee with Mince Pies (V)
Christmas crackers

Full Bar Service Available





WINTER BOWL FOOD MENU

£32.00 PER PERSON
(Booking 10 to 120 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)

Christmas crackers

Full Bar Service Available





WINTER FORK BUFFET

£32. PER PERSON (Booking 10 to 70 people) Served in a Private Room-

Main choices

Roast 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)
Christmas crackers

Full Bar Service Available





WINTER FINGER BUFFET

£22 PER PERSON (booking 10 TO 120 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 £1.50.

Mince Pies with Rum Dip (V)

Christmas crackers

Full Bar Service Available





WINTER CANAPE MENU – £24 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 (Included 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

Full Bar Service Available





BAR DRINKS MENU

Soft drinks

Mineral Water 1ltr (still & carbonated)	£4.90
Fruit Juice 1lt (Various)	£4.90/£2.00 per glass
Sparkling Elderflower 1lt	£6.90/2.50 per glass
Canned/Soft Drinks	£2.10

Alcoholic drinks

Budweiser/Becks Beer bottle	£5.20
Ales Bottle	£5.60
Guinness Can	£5.50
Cider Can	£5.50
House Red, White & Rose Wine bottle/glass	£21.00/£5.00 125ml glass/£5.50 175ml glass
Prosecco Bottle	£30.00
Champagne Bottle	£55.00

Spirits 25ml

Smirnoff Vodka	£4.80
Malibu	£4.80
Three Barrels Brandy	£4.80
Bacardi	£4.80
Bells Whiskey	£4.80
Dark Rum	£4.80
Gordons Gin	£4.80
Malt Whiskey	£5.80
All Other rums, gins, and whiskies	£5.80

Mixer Bottle	£1.60
Splash	£0.50

Jug of Pimm's & Lemonade	£22.10
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OUR ROOMS



Drawing Room



Salon



Dining Room

For all enquiries please contact our festive team
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

