



**FARMERS &
FLETCHERS**
IN THE CITY

Christmas
with Farmers & Fletchers in the City



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.

Farmers & Fletchers in the City, 3 Cloth St, London EC1A 7LD
Nearest tube: Barbican | Farringdon

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

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

50 - 100 guests	£138 per person
100 - 120 guests	£118 per person

Terms & conditions apply. Prices exclude VAT

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

FarmersandFletchers@graysons.com or 020 7600 2064



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 croute (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.*



Christmas Menu 2026

Formal Dinner

Starters

Aged Herefordshire Beef Carpaccio
parmesan and truffle emulsion, pickled chanterelles

Gressingham Duck & Chicken Terrine
pistachio, cranberry and apricot gel, frisse, croute

Marinated Scallops
*ajo blanco, green apple, toasted sesame seeds,
chilli oil*

Smoked Ghia Halibut
*red cabbage remoulade, orange puree,
toasted buckwheat*

Provençale Vegetable & Parmesan Terrine
focaccia croute, baby leaf, balsamic reduction (V)

English Burrata
*chargrilled peach, sour cherry, basil,
cherry dressing (V)*

Rainbow Beetroot Tartare
avocado emulsion, croute, pinenuts (Ve)

Gin & Blueberry Cured Salmon
cucumber ribbons, crème fraîche (Ve)

Mains

Two Bone Rack of Lamb
*pressed vegetable, parsley mash, barolo jus
(supplementary £5.00 cost)*

Slow Cooked Duck Breast
potato terrine, rainbow chard, wine and raspberry jus

Norfolk Bronze Turkey
*potato terrine, chestnut and apple stuffing, pigs in blankets,
cabbage puree, sprout tops, glazed carrots, gravy*

Pan Fried Halibut
mussels and beans chowder, curly kale, chilli oil

Baked Black Cod Loin
leeks mosaic, leek consume

Texture of Onion Risotto
*roscoff onion puree, pickled pears, chargrilled baby leek,
red onion hash (V)*

Desserts

64% Manjari Chocolate Torte
burnt orange jam, whipped cream (V)


Warm Christmas Pudding
brandy cream, chestnut marmalade

Mango Cheesecake
kiwi passion fruit salsa


64% Manjari Chocolate and Olive Oil Torte
toasted hazelnut, raspberry sorbet (Ve)

Selection Of Artisanal British Cheeses
orchard relish, sour dough crackers, grapes

Seasonal Fruit Plate
Chef's sorbet (Ve)



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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.

With decades of experience delivering outstanding hospitality at some of the UK's most prestigious venues, our team understands how to create seamless and memorable events. 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.



Catering





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