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This landmark pub in Farringdon is a great venue for all things festive this year. The 173-year old exterior has been lovingly refurbished and the interior is the perfect mixture of tradition and modernity.

Yorkshire Grey is serving both our Pan Asian cuisine and a traditional Christmas menu, along with speciality cocktails and craft beers.

And if you can't be bothered to make your way home, indulge in an overnight stay at one of the beautiful boutique rooms upstairs.

**Ground floor:** Standing - 100 / Seated - 50

Nearest Tube: Chancery Lane

License hours: 10.00am -11.30pm (Mon - Sat)

(Later licenses can be applied for)







Book your Christmas party before October 31st and we'll give each member of your group a complimentary glass of prosecco on arrival

> Bookings & deposits must be made & paid by October 31st 2025

To be eligible to receive this offer, you must make a booking on one of our festive menus. The deposit must be paid in full by 31st October 2025. No cash alternative. Enjoy responsibly. Proof of identity may be requested. Age restrictions apply. If you are under 18, please check with the venue in advance. Offer subject to availability. We reserve the right to cancel, amend or withdraw this offer at any time.





## Pan Asian Christmas Menu

#### To start

Jackfruit bao bun, kimchi, fried shallot (ve)

Chicken satay, peanut dip

Duck spring rolls, hoisin sauce, spring onion

#### Main

Chilli tofu, mixed vegetables, jasmine rice, sriracha (ve) Crispy smoked chicken, mixed vegetables, kimchi sauce Sichuan chili beef, asparagus, shitake, jasmine rice

#### Desserts

Sticky toffee pudding, salted caramel sauce, cream (v)

Traditional Christmas pudding, vanilla custard (v, gf available)

Mochi (ve, gf)



Two courses - £33.00 / Three courses - £38.00 choose one item from each course

v - vegetarian / ve - vegan / gf - gluten free
\*This menu needs to be pre-ordered at least one week in advance\*
\*\*Complimentary Christmas crackers included with all menu options\*\*





# Traditional Christmas Menu

#### To start

Vegetable soup, pumpkin, red pepper, bread (v)
Seared sirloin steak, spinach, garlic, mustard dressing (gf)
Smoked salmon, beetroot salad, basil oil, bread (gf)

#### Main

Traditional Norfolk turkey, roast root vegetables, chestnut stuffing, thyme jus
Pan-fried sea bass, mash potato, roast root vegetables, lemon dill sauce
Chestnut roast, roast potatoes, gravy (ve, gf)

#### **Desserts**

Sticky toffee pudding, salted caramel sauce, cream (v)

Traditional Christmas pudding, vanilla custard (v, gf available)

Ice cream /sorbet (v / ve, gf) vanilla, chocolate, gingerbread, raspberry. mango

Mince pies



Two courses - £33.00 / Three courses - £38.00 choose one item from each course



# Christmas sharing platters

### Winter feast platter - £32

Chilli salt squid, chicken gyoza, duck spring roll, sesame prawn toast

## Bao Bun Platter 9pcs - £25

3 duck bao bun, 3 crispy chicken bao bun, 3 jackfruit bao bun

## Vegetarian winter feast platter (v) - £27

Edamame, Vegetable Spring rolls, Vegetable gyoza, Vegetable satay skewers

# Christmas canapes

Vegetable spring rolls, sweet chilli sauce (v)
Chilli salt squid, sweet chilli sauce
Edamame, sea salt (ve, gf)
Jackfruit bao bun (ve)
Crispy aromatic duck rolls, hoisin sauce
Thai fries, sriracha mayo (v)
Chicken satay skewers, lemongrass & peanut sauce
Sesame prawn toast, sweet chilli sauce
Chicken or vegetable gyoza, ponzu dressing
Crispy pork belly

#### All for £25 per person

Minimum 10 people

<sup>\*</sup>This menu needs to be pre-ordered at least one week in advance\*

<sup>\*\*</sup>Complimentary Christmas crackers included with all menu options\*\*









# THE SPIRIT OF CHRISTMAS







Get your party into the festive spirit by PRE-ORDERING your celebratory drinks and take advantage of our discounts available on all advanced Christmas bookings.



#### PRE ORDER OUR RANGE OF DRINKS PACKAGES

(Each suitable for 10 guests)

# SPARKLING PACKAGE:

Five bottles of:

Bollinger, Special Cuvée £410

Pierre Mignon Grande Reserve £285

Prosecco Brut £185

#### **BEER PACKAGE:**

30 x Peroni or Corona £145

#### **ON ARRIVAL:**

Chocolate orange martini £10 each
Salted caramel espresso martini £10 each

#### FOR YOUR MEAL:

Gold wine package £145
Any 5 bottles of the below wines:
Sauvignon Blanc / Rioja / Recital Gavoty

Silver wine package £130 Any 5 bottles of the below wines: Pinot Grigio / Malbec / Recital Gavoty

Bronze wine package £105
Any 5 bottles of the below wines:
Entero Macabeo / Sangiovese /
Pinot Grigio Rosato

#### **AFTER DINNER:**

10 x Mulled wines £70

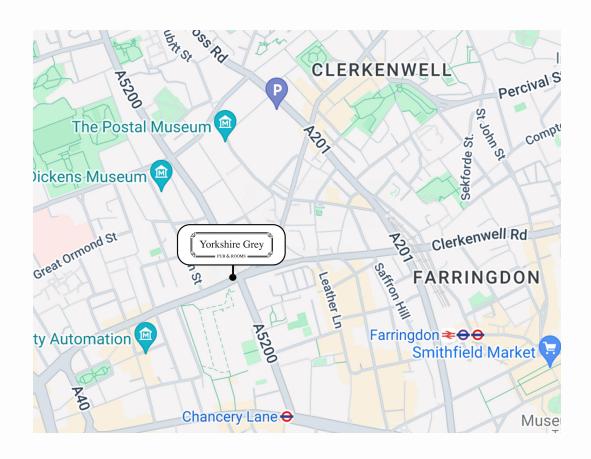
10 x Cinnamon Old Fashioned £95

10 x Jelly Donut £45

10 x Orange Baileys £50







#### Contact us:

for more information & bookings call: +44 20 8176 6990 or email: info@yorkshiregrey.com



## **TERMS & CONDITIONS**

To reserve a table for your Christmas party please call +44 20 8176 6990 or email us at info@yorkshiregrey.com or complete the booking form included in this leaflet and hand to a member of the management team.

Bookings with the Christmas set menus require a deposit of £10 per person or 50% of the minimum spend agreed for semi-private and private hire. Deposits must be paid in order to guarantee your booking.

In order to help us maintain the highest possible standards of service during your visit, all members of your party have to dine from the same menu and, if dining from the Christmas menu, we would ask you to complete the menu selection form and return it to a member of the Management team at least ONE WEEK before your booking.

Please note, our Christmas Traditional menu is only available for parties of 4 or more.

Our pre-ordered drinks packages must be paid in full when settling your outstanding balance the day of your Christmas party booking.

Please note these are non-refundable.

An optional service charge of 12.5% is added to all parties dining at The Yorkshire Grey. 100% of this optional charge is shared fairly amongst the team.

## **REFUNDS & CANCELLATIONS**

If any of your party (or your whole group) needs to cancel or amend the bookings, we will always process a 100% refund for you as long as you give us one week's notice. Please be patient as refunds may take up to 14 days.

Ideally, rather than cancelling, if you can book another date for a few weeks' time, that would be a massive help to our team, but we understand completely if that's not possible. So long as you give us one week's notice to give us a chance to re-book your table then you get a 100% refund. Whether that is for the whole party or a just a drop in numbers.

If you increase your numbers, and we can accommodate the additional guest(s), please ensure you pay the extra deposit when booking the additional guest(s). If it's a late change we will need the pre-order for the additional guest(s) immediately as well.

We are here to answer any of your questions or concerns so please dial the pub or our bookings team if you need any more info or clarity.

#### **FOOD ALLERGIES & INTOLERANCES**

Please let us know about your group's allergies & dietary needs ahead of time so that we can prepare for them.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. The information available is correct to the best of our knowledge, however it may subject to change between the time of booking and the time of dining. Please ask to see our allergen guide at the time of your visit to check if there have been any changes that may affect you.