

Christmas Menu

Available From 4th - 21st December



Lunch Seating's at 12pm and 3pm

Two courses for £23 & Three courses £27

Dinner Service from 6pm daily

Not available on Sundays






Starters

- Vegetable Soup 
- "Little & Cull" Chicken, Apricot & Pancetta Terrine
- Salmon & Lemon Parsley Fishcake
- Camembert Cheese with Cranberry Sauce 
- Lamb Kofta

Mains

- Traditional Roast Turkey**
Stuffing, Chipolata wrapped in Bacon, Roast Potatoes & Gravy
 - Slow Cook Lamb Shank**
Served with Creamy Mash Potato and Rosemary Jus
 - Topside of Roast Beef**
Served Mash Potato & Gravy
 - Scotch Whiskey Cured Fillet of Salmon**
Gratin Potato & Creamed Spinach Sauce
 - Slow Cooked Belly of Pork**
Served Gratin Potato & Apple sauce
 - GF Butternut, Brie & Beetroot Tart** 
Roast Potatoes & Gravy
 - Mushroom Stroganoff** 
Served with Cumin Rice
- All served with a Selection of Winter Vegetables

Desserts

- Christmas Pudding & Brandy Sauce 
- Coffee & Walnut Cake 
- Hazelnut Tart 
- Selection of Cheeses (£2 Supplement) 
- Gluten Free & Vegan Blackcurrant Dessert 

Allergy menu available



Christmas Turkey Special

Three Courses £19.95 Starter

Vegetable Soup

Mains

Traditional Roast Turkey
Stuffing, Chipolata wrapped in Bacon, Roast Potatoes & Gravy

GF Butternut, Brie & Beetroot Tart 

Served with a Selection of Winter Vegetables

Dessert

Christmas Pudding & Brandy Sauce

Add Coffee and Mini Mince Pies 

for £1.50

Private Rooms are available at following room rates Trafalgar Room up to 26 people to dine at £85 Elizabethan Room up to 24 people to dine at £75 Edward Bridges Room up to 16 people at £65 Peter Ward & Milner Barry Rooms up to 12 people £65 For Larger groups the Queen Elizabeth Dining Room is available for up to 75 people for private use £250 Non- Refundable deposit £5 per person for dining room bookings over 20 persons & on all private room bookings

*Full conditions on booking a private function please contact event manager on 02079304881 or email functions@civilserviceclub.org.uk



Christmas Carvery

Available Tuesday the 13th November – Saturday 1st December &
Saturday 9th and 16th December
Tuesday - Friday Carvery three course £16 adults £8 children
Saturday three course £13.95 adults and £5.95 children (under 16)

Starters

Vegetable Soup 

"Little & Cull" Chicken Apricot & Pancetta

Terrine Salmon & Lemon Parsley Fishcake

La Tua Beetroot & Goats Cheese Tortellini 

Mains

Carved by Chef in the Milner Barry Room

Traditional Roast Turkey Breast

Honey Glazed Ham

Roast Topside of Beef

Roast Leg of Lamb

Scotch Whiskey Cured Fillet of Salmon

Mushroom Stroganoff 

All Served with Traditional Garnishes & Sauces


Baton Carrots, Brussels Sprouts, Honey Roast Parsnips,

Braised Cabbage Roast Potatoes, Mash Potato

Desserts

Christmas Pudding & Brandy Sauce 

Coffee & Walnut Cake 

Selection of Cheeses (£2 Supplement) 

Gluten Free & Vegan Blackcurrant Dessert 

Add Coffee and Mini Mince Pies just for £1.50

For private rooms carvery menu plated
and served in the room

Allergy menu available



Get a fantastic carvery Christmas menu served in
the Dining Room

**Available Mon to Fri from 12pm-7pm
& Saturdays 12pm-4pm**

Please book through Reception

reservations@civilserviceclub.org.uk or 020 7930 4881

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Trafalgar Room up to 26 people to dine at £85
Elizabethan Room up to 24 people to dine at £75
Edward Bridges Room up to 16 people at £65
Peter Ward & Milner Barry Room up to 12
people £65 For Larger groups the Queen
Elizabeth Dining Room is available for up
to 75 people for private use £250 Non-
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