Christmas Menu

23 NOVEMBER - 24 DECEMBER 2026

THE MORTON SCOTT PUB CO.

www.mspubs.co.uk

Christmas
Set Menu

Starters

Roasted Butternut Squash Soup (V)
Homemade and served with crusty bread

Chicken and Duck Pâté
Served with crusty bread and butter

Scottish Smoked Salmon Roulade (GF)
Homemade with cream cheese, dill and cracked black pepper

Mains

All mains are served with crispy roast potatoes, Brussels sprouts, maple-roasted parsnips and carrots

Traditional Roast Turkey
Hand-carved turkey breast served with pigs in blankets, sage and onion stuffing balls, Yorkshire pudding, cranberry sauce and turkey gravy

Honey-Glazed Wiltshire Gammon (GF)
Served with kale and a honey and wholegrain mustard sauce

Sea Bass Fillet (GF)
Gently poached sea bass fillet served with asparagus spears and a creamy white wine and chive sauce

Mushroom, Cranberry and Brie Wellington (V)
Sautéed chestnut mushrooms with cranberries, hazelnuts, spinach and English Brie, encased in puff pastry and served with vegetarian gravy

Desserts

Traditional Christmas Pudding with Brandy Sauce (V)

Chocolate Yule Log with Whipped Cream (V)

Spiced Winter Fruit Salad (VG & GF)
Seasonal fruit with clementine segments, pomegranate and cinnamon-orange syrup

British Cheeseboard with Crackers (V)
£1.50 supplement

Two courses £32.50 per person | Three courses £38.50 per person

Christmas

Vegan and Gluten-Free Set Menu

Starter

Roasted Beetroot and Pomegranate Salad (VG & GF)

Roasted beetroot, quinoa, baby spinach, rocket, pomegranate and toasted pumpkin seeds, finished with a balsamic dressing

Main

Stuffed Butternut Squash (VG & GF)

Freshly baked butternut squash filled with quinoa, dried cranberries, chestnut mushrooms, spinach and pumpkin seeds. Served with crispy roast potatoes, Brussels sprouts, maple-roasted parsnips and carrots, and finished with a rich vegan gravy

Dessert

Spiced Winter Fruit Salad (VG & GF)

Seasonal fruit with clementine segments, pomegranate and a light cinnamon-orange syrup

Two courses £32.50 per person | Three courses £38.50 per person

This menu can be mixed and matched with the full Christmas set menu to suit individual dietary requirements and preferences

Christmas

Buffet Menu

Homemade Turkey Canapés
Slices of crusty baguette topped with
sage and onion stuffing and
a dollop of cranberry sauce

Pigs in Blankets
Glazed with honey and wholegrain mustard

Creamy Brie and Cranberry Crostini (V)
Homemade canapés topped with grilled Cornish Brie and cranberry sauce

Mini Quiche Selection (V)
Mature Cheddar, onion and chive quiche in beetroot shortcrust pastry.
Feta, spinach and red pepper quiche in spinach shortcrust pastry

Roast Beef Yorkshire Pudding Canapés
Mini Yorkshire puddings filled with tender roast beef and horseradish cream

Smoked Salmon Crostini
Handmade with cream cheese and finely chopped dill

Mediterranean Mozzarella Skewers (V & GF)
Cherry tomatoes, bocconcini, Mediterranean olives and
roasted sweet peppers, finished with a balsamic glaze

Roast Gammon and Mustard Crostini
Toasted baguette topped with honey-glazed gammon and wholegrain mustard

Classic Sausage Rolls
A selection of pork and chorizo sausage rolls and
pork and caramelised onion sausage rolls

Sweet Potato Falafel (VG & GF)
Served with red pepper houmous

Full buffet: all 10 items for £23 per person
Choose any 6 items for £19 per person
(Minimum booking of 20 guests)

Christmas

Drinks Packages

Pre-order your drinks and we'll have everything chilled and ready for your arrival.
Ask our team to add a drinks package to your Christmas booking

Bubbles on Arrival — £115 *(Save £17)*

4 bottles of Prosecco

Chilled and ready to pour when your guests arrive

Beers on Ice — £115 *(Save £28*)*

24 selected bottled beers

A chilled selection ready for your group on arrival

Wine for the Table — £120 *(Save £18)*

6 bottles of house wine

Choose from red or white, or mix and match to suit your group

The Party Starter — £200 *(Save £33)*

2 bottles of Prosecco
4 bottles of house wine (choose from red or white)
12 selected bottled beers

A little bit of everything to get the party started

The Full Party Package — £500 *(Save £98)*

5 bottles of Prosecco
8 bottles of house wine (choose from red or white)
24 selected bottled beers
£100 bar tab included for additional drinks of your choice

Ideal for larger Christmas gatherings and private parties

Packages are available by pre-order only.
Selected products are subject to availability and may be substituted with an equivalent where necessary.
Savings on selected bottled beers are approximate and may vary depending on the selection

Meet The Family

The White Hart

191 Drury Lane, London WC2B 5QD

We cater for set menus for up to 15 guests and buffets for up to 100.
We're open until 2am every Friday and Saturday and until 1am on weekdays by request

The Marquis

51-52 Chandos Place, London WC2N 4HS

The Marquis's upstairs bar is available for exclusive hire.
We can seat up to 30 guests or host up to 40 for a standing buffet event.
Due to demand, we are unable to accept drinks-only reservations

The Sun Tavern

66 Long Acre, London WC2E 9JD

Our spacious upstairs bar is suitable for a range of functions and is available for private hire. We can accommodate up to 40 guests for dining or 60 for a standing buffet event

The George

8 Great Queen Street, London WC2B 5DH

We can accommodate drinks receptions, offer set menus for up to 10 guests and provide festive buffets for up to 40.

Book Now For Christmas

Visit Our Website For More Information

Booking Information

Dietary and Allergen Information

The information provided is correct to the best of our knowledge at the time of publication. However, ingredients and dishes may change between the date of advance booking and the date of dining. If you have any questions, allergies or intolerances, or require allergen information, please let us know when booking.

Although a dish may not intentionally contain a particular allergen, our food is prepared in kitchens where a wide range of ingredients is handled. We therefore cannot guarantee that any dish is completely free from traces of allergens. Fish dishes may contain small bones. Genetically modified cooking oil is used in our kitchens.

Dietary key: V = vegetarian | VG = vegan | GF = gluten-free

Booking Procedure and Cancellation Policy

To secure your booking, we require a non-refundable deposit of £10 per person. This deposit will be deducted from your final bill on the day of your booking. Cancellations or reductions in guest numbers made within 48 hours of the booking, together with any no-shows, will be charged at the full agreed menu price per affected guest.

Service Charge

A discretionary service charge of 12.5% may be added to your bill. This charge is optional, and 100% of all tips are shared equally among our team.

Pre-Orders and Menu Availability

All festive set-menu and buffet pre-orders must be submitted at least two weeks before your booking. This helps us ensure full availability and avoid disappointment. Last-minute orders or menu changes cannot be guaranteed due to supplier availability.

Our Christmas menus are available from 23 November to 24 December 2026.
We are also happy to accommodate Christmas functions in January. January bookings must be confirmed with full payment, and all pre-orders must be received by 14 December 2026.

Booking Information

Early Booking Offer

Raise a Glass on Us

Confirm your Christmas set-menu or buffet booking and pay your deposit by **31 October 2026** to receive a complimentary glass of Prosecco for every guest.

One complimentary drink will be provided for each paid menu place. An alcohol-free alternative is available on request. No cash alternative. Subject to availability and our usual booking terms.

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