



RABBIT



BRITISH BISTRO

Festive Christmas Pack

2024

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MERRY
CHRISTMAS!



MERRY CHRISTMAS!

The Gladwin Brothers invite you to a **Christmas feast** fit for the season of celebration.

Relish in our **Local & Wild** spread this festive season with family, friends or colleagues.

Every dish has been **sustainably sourced** from local farms, and game suppliers to create a banquet boasting the best of modern British cuisine.

Enjoy a sharing style, **five-course menu** at £62 for dinner in our charming venue. Our **Express Christmas set Lunch Menu** will be served on request between 12pm-2pm on weekdays at £32 for 3 courses and £38 for 4 courses.

Our Christmas menu launches on the **18th November 2024**.







RABBIT BRITISH BISTRO

By Local & Wild



CHRISTMAS MENU

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Turkey Sausage Roll, Tarragon, Mustard Seed
Sourdough Bread, Cep Butter

Nutbourne Cures

Chalkstream Trout Gravadiax, Beetroot, Buttermilk, Dill Oil
Gladwin Chorizo, Labneh, Crispbread, Kale
Endive, Stilton, Beetroot Jam

Sharing plates

South Coast Scallop, Burnt Butter Emulsion, Apple Marigold
Sussex Partridge Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Redcurrant, Game Jus
Pollock & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)
Lyons Hill Farm Beef Fillet, Mushroom Duxelles, Red Wine Jus (+14.0pp) |120g

Sides

Rosemary & Thyme Potatoes
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

Pudding

Caramelised Pear Tartlet, Mulled Wine Gel, Butterscotch
Baked White Chocolate & Quince Cheesecake
Baked Truffled Brie To Share (+6.0pp for 3 people)

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

62.0



@RABBIT_RESTO
A discretionary service charge will be added to your bill

**Some dishes may vary, subject to availability*



MENU CONCEPT

This menu follows our Local & Wild concept with a Christmas flair; Seasonal British produce harvested from our farm in West Sussex, farms nearby, hedgerows, and the surrounding woodland and coast. A menu fit for the season of celebration!

MENU FORMAT

A majority sharing style set menu with five courses (snacks, cures, sharing plates, mains with sides and puds).

There is a choice for guests of their main course - which does not need to be pre-ordered but choices must be made once the menu has been explained to the table, before the meal begins.



FESTIVE TOUCHES

It's the time to celebrate and treat your friends, family and colleagues with some festive frills. We're here to help and have included some of our Christmas showstoppers to really turn heads and make special memories around the table!

On arrival

½ Dozen Colchester Oysters | 24.0
Nutty Vintage | 58.5 (bottle)

Post dinner

Cheddar & Truffle Fondue, Pear and Endive | 18.0 (for 2/3)

Post dinner

Espresso Martini | 12.5
Kingston Black Apple Cider Brandy | 7.5 (glass)



WHAT WE'RE POURING

To accompany your meal, we've listed some of our favourite tipples and bottles, fit for a celebration. Our full wine list will also be available to order from on the day.

Daily Loosener | 12.5

Champagne Lagache, Blanc De Blancs Reserve, Nv | 74.0
Nutty Vintage, Nutbourne, Sussex, England, 2018 | 58.5

Bacchus, Nutbourne Vineyards, Sussex, England, 2023 | 52.5
Mâcon-Vergisson, Domaine Simonin, Burgundy, France, 2022 | 60.0
Abel, Tasman, Chardonnay, New Zealand, 2021 | 70.0

Coudoulet De Beaucastel, Côtes Du Rhone, France, 2021 | 74.0
Pinot Noir 'Les Chapitres', Maison Jaffelin, France, 2022 | 75.5
B De Biac, Château Biac, Cadillac, Bordeaux, France, 2014 | 79.0

Magnums

Nutty Blush, Pinot Noir, Nutbourne Vineyards, Sussex, 2018 | 108.0
Dog Point, Sauvignon Blanc, Malborough, New Zealand, 2022 | 124.0
Château Biac, Cadillac, Bordeaux, France, 2016 | 196.0





WINE PACKAGES

Classic

52.50 per person

Nutty Vintage/Daily Loosener

(glass)

La Mule, Merlot, Pays D'Oc, France, 2023

(1/2 bottle)

Sussex Reserve, Nutbourne Vineyards, Sussex, England, 2023

(1/2 bottle)

Premium

62.50 per person

Nutty Vintage/Daily Loosener

(glass)

Baccolo Appassimento Rosso, Veneto, Italy, 2021

(1/2 bottle)

Bacchus, Nutbourne Vineyards, Sussex, England, 2023

(1/2 bottle)



PRIVATE HIRE

From 13th November to 23rd December, our full restaurant is available for hire. Please contact us for "bespoke request" days, so we can work on a bespoke budget based on your requirements.

CARD DETAILS & DEPOSITS FOR LARGE PARTIES

For parties of 10+ we require a deposit of £40 per head to secure your booking which will be deducted on the day from the final bill. Deposit payment will be arranged by a Manager who will arrange a payment link. This deposit is non-refundable should you cancel within 5 days of the booking date.

CANCELLATION POLICY

In order to confirm your booking, we will require credit card details for parties of 7 to 9 guests. Nothing will be charged to your card and the bill can be split at the end of your meal should you wish. However, you will be charged £25 per head for any cancellations within 72 hours of your booking time.

FULL RESTAURANT HIRE

To secure a booking, Rabbit British Bistro would require a £500 deposit which will be deducted from the final bill on the day (regardless of party size or day). Bookings need to be cancelled 7 days in advance otherwise the full £500 deposit will be retained.



Full Restaurant: Up to 56 pax seated

	Lunch	Dinner
Mon	Bespoke request	£2500
Tue	Bespoke request	£4000
Wed	Bespoke request	£4250
Thur	Bespoke request	£5000
Fri	Bespoke request	£6500
Sat	£3000	£6500
Sun	Bespoke request	£5500

**These prices do not include discretionary 13.5% service charge*



We look forward
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Local & Wild

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