



CHRISTMAS 2017



at the

the *d*ispensary
PUB AND DINING ROOM



CHRISTMAS 2017

Embodying the sophistication and tradition that surrounds us here on our little corner in Aldgate, Christmas at The Dispensary offers all you could want from your celebrations this holiday season.

Operating as an independent, family-run business for eleven years, we understand the importance of detail and believe in creating services and events based on the particular partialities of our customers. As a country-house pub at heart, we offer a carefully selected bar and elegant dining, while maintaining the relaxed and welcoming atmosphere that makes The Dispensary feel like home all year round.

Whether you are looking to have low-key drinks with colleagues, a filling Christmas meal with your family, or are in need of space big enough for the office and its elves, there are rooms throughout our venue to suit your need, as well as the entire venue itself, in which we can cater for up to 250 people.

Our dedication to creating the perfect experience becomes apparent in a simple glance at our menu, created by Chef Owner, David Cambridge, who carefully blends fresh and flavourful ingredients to create the finest contemporary meals and invigorating takes on the classics.

Rooted in tradition, inspired by taste.

THE DISPENSARY BAR

For drinks and delights, visit our buzzy ground floor bar; serving crafts, casks, and a wide selection of wines and spirits, Available for 60 seated guests and a 90-person standing reception.

THE GALLERY

Above the buzz, discover The Gallery by following up our spiral staircase, where we can seat a minimum of 14 guests and a maximum of 20 for a more intimate Christmas gathering with friends, family and colleagues alike. With a view looking out over the bar, you'll know you're not far from the Christmas spirit of the city.

THE WELLINGTON ROOM

Relax in privacy in our exclusive dining room, offering the space for 30 seated guests to celebrate Christmas in all its grandeur. Exchange whirlwind stores and overcrowding for luxurious country house dining and a select group of guests. Minimum spend required.

GOODMANS ROOM

A round table get together for up to 8 people; The Goodmans Room is the space to relax away from the commotion, while we serve up your classic Christmas feast.

THE VENUE

The Dispensary can be exclusively hired for your event for a maximum of 250 people.



CHRISTMAS AT THE DISPENSARY

Two Courses £28 per head / Three courses £36 per head



STARTERS

Potted Ham Hock with Piccalilli and Apple Chutney

Whipped Goats Curd with Pear and Walnut Salad

Roasted Sweet Potato Soup, Chilli Crème Fraiche

MAIN DISHES

Roast Traditional Norfolk Bronze Turkey, Sage and Onion Stuffing, with Cranberry Sauce and Accompaniments

Potato Dumplings with Leek and Ricotta and Parmesan Shavings

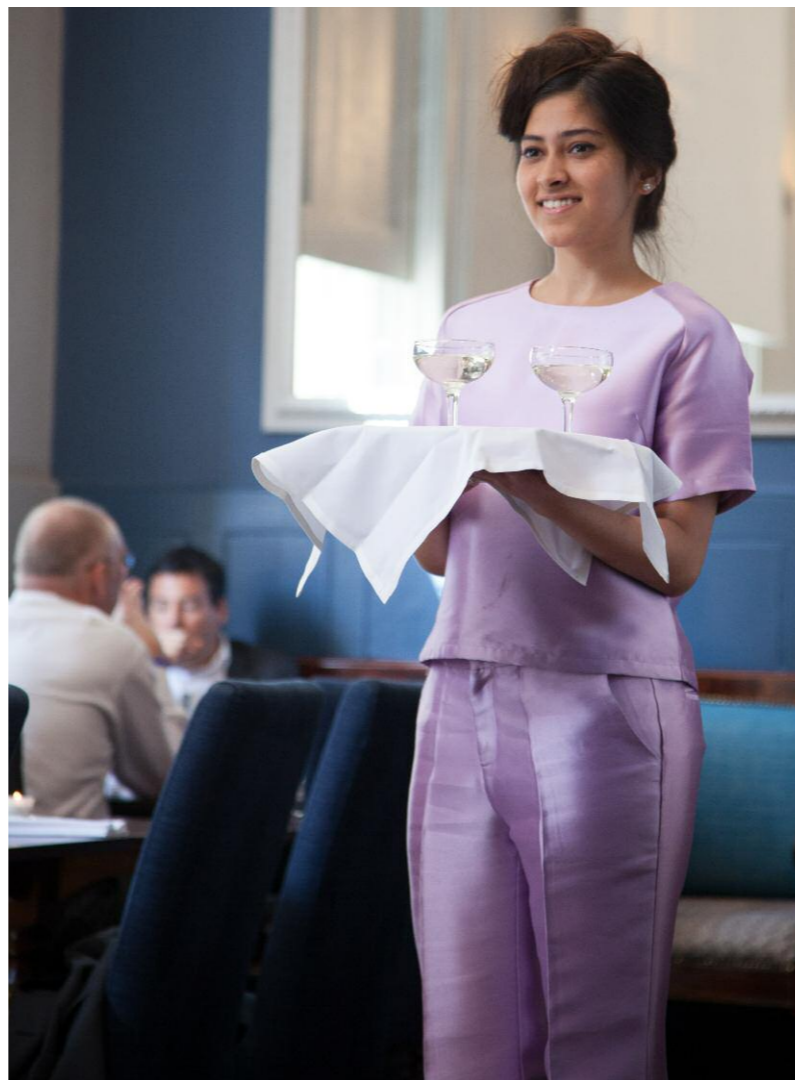
Roasted Cod Fillet, Curried Cauliflower and cardamom new potatoes

DESSERTS

Spiced Apple Crumble, Crème Anglaise

Winter Berry Eton Mess

Suffolk Broadside Christmas Pudding with Brandy Sauce



CHRISTMAS AT THE DISPENSARY

£45 per head, including a glass of Prosecco on arrival



STARTERS

London Cured Salmon Tatare, Horseradish Cream and Fresh Toasted Focaccia

Potted Ham Hock, Apple and Cider Chutney, lambs lettuce

Whipped Goats Curd, Pear and Walnut Salad, Truffle Honey Dressing

Roasted Sweet Potato Soup, Chilli Crème Fraiche

MAIN DISHES

Scottish Prime Sirloin with Duck Fat Fondant Potatoes, Roasted Shallot and Port jus (served medium-rare)

Traditional Norfolk Bronze Turkey, Sage and Onion Stuffing, with Cranberry Sauce and Accompaniments

Potato Dumplings with Leek and Ricotta and Parmesan Shavings

Lemon Herb Crust Cod Fillet, Winter Ratatouille, Champagne Cream)

DESSERTS

White Chocolate Parfait with Caramelized Macadamia

Apple Crumble, Dust of Cinnamon and Crème Anglaise

Winter Berry Eton Mess

Suffolk Broadside Christmas Pudding with Brandy Sauce

TEA, COFFEE AND HANDMADE TRUFFLES

An additional course of Farmhouse or European cheeses can be added to all menus at a supplement of £7.50 per person



CHRISTMAS CANAPES

£27 per head (A minimum of 10 people)



Vegetable Spring Rolls

Cauliflower Popcorn

Cumberland Chipolata Sausages

Roast Turkey and Cranberry Sliders

Smoked Scottish Salmon Bruschetta with Crème Fraiche

Chili and Lime Chicken Skewers

Breaded Camembert Bites with Cranberry Sauce

Roast Beef & Yorkshire Puddings with Horseradish

Tomato and Buffalo Mozzarella Arancini

Dulche de Leche Brownie



DAVID CAMBRIDGE

When you eat at The Dispensary, you know that David Cambridge – the chef who has cooked for the rich and for Royalty – is cooking for you.

David trained as a chef with Rothschild NMR, cooking first in their directors' city dining room and later at private events and parties in the

Rothschild family's country houses and international estates. The classic French style continues to influence his cooking and he adds his own trademark flair to these dishes. His country house training permeates throughout The Dispensary – even the panache and style of the interiors take their lead from that.

David sources personally from the London markets and picks only the best produce to create the most delicious food. His passion and love for cooking is clearly reflected in the creative and vibrant menus.

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