



THE BOHEMIA
NORTH FINCHLEY, N12

CHRISTMAS MENU

2 COURSE £34.25

3 COURSE £39.75

10% DISCOUNT FOR LUNCH BOOKINGS
MONDAY-FRIDAY



STARTER



Beetroot Cured Salmon with Citrus Salad & Caramalised
Walnuts (gf)

Wild Boar Pate Stuffed with Plums, Served with Spiced Apple
& Pear Chutney & Toasted Breads

Wild Mushroom Vegan Soup Served with Rustic Breads (ve)

Baked Camembert gratin layered shallots & bacon topped
with breadcrumbs served hot from the oven with toasted
garlic bread & cranberry sauce

MAIN COURSE



Hand Carved Norfolk Bronze Turkey Breast with Stuffing, Pigs
in Blankets & Cranberry Sauce

*Served with rosemary roasted potatoes, roasted Brussels sprouts, roasted fennel
carrots & maple glazed parsnips*

Roasted Butternut Stuffed Squash

*Roasted Butternut Squash, filled with spinach, feta, chestnuts, apricots &
pillow rice served with roasted fennel carrots & maple-glazed parsnips (v) (gf)
(ask for vegan)*

Slow Cooked Duck Leg Confit

*Served on a bed of butter Mashed Potatoes, Port Braised Red Cabbage, Pancetta
Gravy & Steamed Kale*

Roasted & Orange Glazed Scottish Salmon Fillet

*Served with Lyonnaise Potatoes & Tender Stem Broccoli, White Wine
Sauce*

PUDDINGS



Spiced Apple & Plum
Crumble

*with creamy vanilla
ice cream (v)*

Home-made Sticky
Toffee Christmas
Pudding

*Served with Brandy Custard
(v)*

Creamy Caramel
Biscuit Cheesecake

*Served with Vegan Vanilla
Ice Cream (ve)*

Minimum 6 People sharing

Serving from the 23rd November until 24th December 2026

(ve) vegan (v) vegetarian (gf) gluten free

FESTIVE BITES

Planning an informal yuletide get-together with friends, family or work colleagues? Well, these festive canapes may be just the thing for you.

GOLD MENU 26.75PP

One item per person

Mini Pigs in Blankets

Drizzled with a honey balsamic glaze

Spicy Breaded Chicken Strips

Served with a Korean-style dipping sauce

Fried Brie Triangles (v)

Breaded brie with a gooey centre served with a spiced cranberry sauce

Hake Goujons (v)

Golden hake goujons with zesty wasabi mayo

Sage and Onion Tofu Bites (gf, ve)

Breaded tofu bites served with a warm cranberry sauce

DESSERT

Mini Chocolate & Raspberry Brownie Bites Served with Vanilla Custard

Allergens: Please inform our staff of any allergies or intolerances before ordering. Our kitchen handles nuts, gluten, and other allergens, so cross-contamination is possible. Full allergen information is available on request.

(ve) vegan (v) vegetarian (gf) gluten free

PLATINUM MENU 31.75PP

One item per person



Mini Yorkshire Puddings

Slow-cooked turkey, braised red cabbage & warm gravy.

Fried Brie Triangles (v)

Breaded brie with a gooey centre served with a spiced cranberry sauce

Beetroot Cured Salmon

Pickled cucumber, on a bed of horseradish crème fraiche on rye bread

Mini Pigs in Blankets

Drizzled with a honey balsamic glaze

Spicy Breaded Chicken Strips

Served with a Korean-style dipping sauce.

Sage & Onion Tofu Bites (gf, ve)

Breaded tofu bites served with a warm cranberry sauce

Prawn Cocktail Bites

Atlantic cooked King prawns in Marie Rose sauce and avocado on crostini

DESSERT



Mini Chocolate & Raspberry Brownie Bites

Served with vanilla custard

Allergens: Please inform our staff of any allergies or intolerances before ordering. Our kitchen handles nuts, gluten, and other allergens, so cross-contamination is possible. Full allergen information is available on request.

(ve) vegan (v) vegetarian (gf) gluten free

DRINKS PACKAGES

DRINK ON ARRIVAL FOR £6PP

Pick one of the following options:

Prosecco Spumante Extra Dry, Veneto, Italy

Red Wine: Carignan Grenache, Herault, France

White Wine: Colombard Ugni Blanc, Comte Tolosan,
France

MULLED WINE

| SPICED CIDER

| LBC BEER

BOTTLES FOR THE TABLE?

Choose from any four wine bottles to get 10% off

CHEERS TO BEERS!

Grab a bucket of beers for you and your mates
12 bottles of Lager or Cans of LBC Beer for
£59.50

I'LL DRINK TO THAT!

Choose from any of the three following seasonal
cocktails for the whole party:

Strawberry Tart Sour | Spiced Cinnamon Spritz |
Blood Orange & Pear Winter Nip
£11.50 per person

Party packages serving a minimum of **10 people**
Ask for vegan options if required

SPACE & SEATING INFORMATION

BREWERS CORNER

Capacity: Standing 40 | Seated 20
Semi-private, right by the brewery.

BAR BELOW

Capacity: Standing 100 | Seated 70
Private room with its own bar.

BOHEMIA MAIN BAR

Capacity: Standing 300 | Seated 130
Large open space with Art Deco vibes. Book a few tables to be in the heart of the festive spirit.

TERMS & CONDITIONS

T&Cs: A discretionary service charge of 10% will be added to all group bookings. All pre-order festive dining options will require a £10 p.p. deposit and an agreed contract signed to ensure that your booking is confirmed. We will need guests' food choices at least 7 days in advance. Your whole party must order from the same menu or package. Reservation of semi-private area or tables, without pre-ordered food, may incur a card authentication. Card authentications are not deposits, instead they authorise us to charge your card in the event of a no-show. During December we will need at least 3 days notice for table cancellations. However, private reservations in the basement area whereby we will need a deposit in lieu of a minimum spend target.

Please submit an enquiry for full terms and conditions.

ADDRESS

762-764 High Road, London N12 9QH

Contact: 020 8446 0294

<https://www.thebohemia.co.uk/booking/> | info@thebohemia.co.uk