LONDON BREWING COMPANY

THE BOHEMIA

NORTH FINCHLEY, N12

CHRISTMAS MENU

2 COURSE £34.25

3 COURSE £39.75

10% DISCOUNT FOR LUNCH BOOKINGS

MONDAY-FRIDAY

SERVING FROM 23RD NOVEMBER UNTIL 24TH DECEMBER 2026



STARTER

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

Wild Boar Pâté Stuffed with Plums, Served with Spiced Apple & Pear Chutney & Toasted Bread

Wild Mushroom Vegan Soup Served with Rustic Bread (ve)

Baked Camembert Gratin layered with 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

Filled with spinach, chestnuts, apricots & pillow rice, served with roasted fennel carrots & maple-glazed parsnips (ve) (gf)

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, tenderstem broccoli & white wine sauce

PUDDINGS

Spiced Apple & Plum Crumble

with Creamy Vanilla Ice Cream (v)(gf)

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

(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
Golden hake goujons with zesty wasabi mayo

Sage and Onion Tofu Bites (gf, ve)
Breaded tofu bites served with a warm cranberry sauce

Mini Chocolate & Raspberry Brownie Bites (v)
Served with vanilla custard

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 and 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

Mini Chocolate & Raspberry Brownie Bites (v)
Served with vanilla custard

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

SPACE & SEATING

BAR BELOW
Standing 100 | Seated 70
Private room with its own bar.

TERMS & CONDITIONS

£10pp deposit required to secure your booking.
Pre-orders required for groups of 10+.
All guests must order from the same menu/package.
10% discretionary service charge applies to group bookings.

Please submit an enquiry for full terms & conditions.