Christmas INTHE CITY

THE LIBERTINE

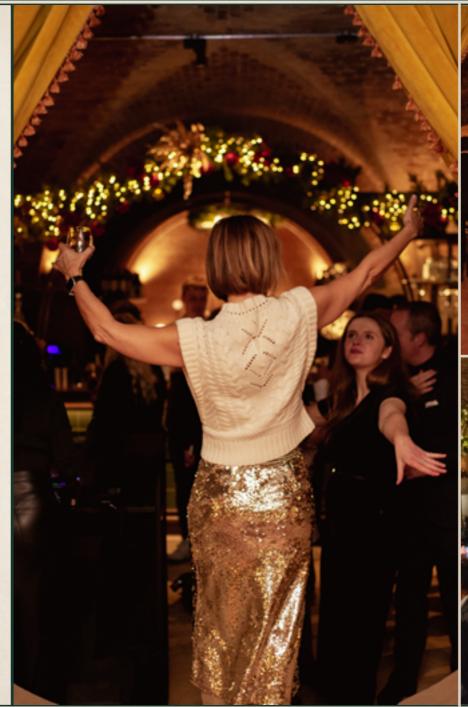
THE ROYAL EXCHANGE

A CHAMBER OF SPIRITED REVELRY IN THE FOUNDATIONS OF THE CITY

The vaults beneath The Royal Exchange house a new fortune. Step through the unassuming door on Cornhill and down a spiral staircase where there lies a den of spirited talk and lively tippling; introducing The Libertine.

Under vaulted arches which once guarded the spices, silks and gold that enriched London in years gone by sits an impressive bar worthy of the modern City.



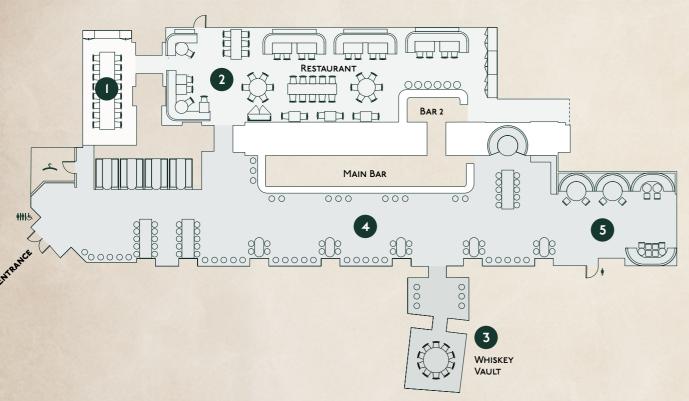


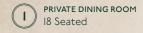




THE SPACE





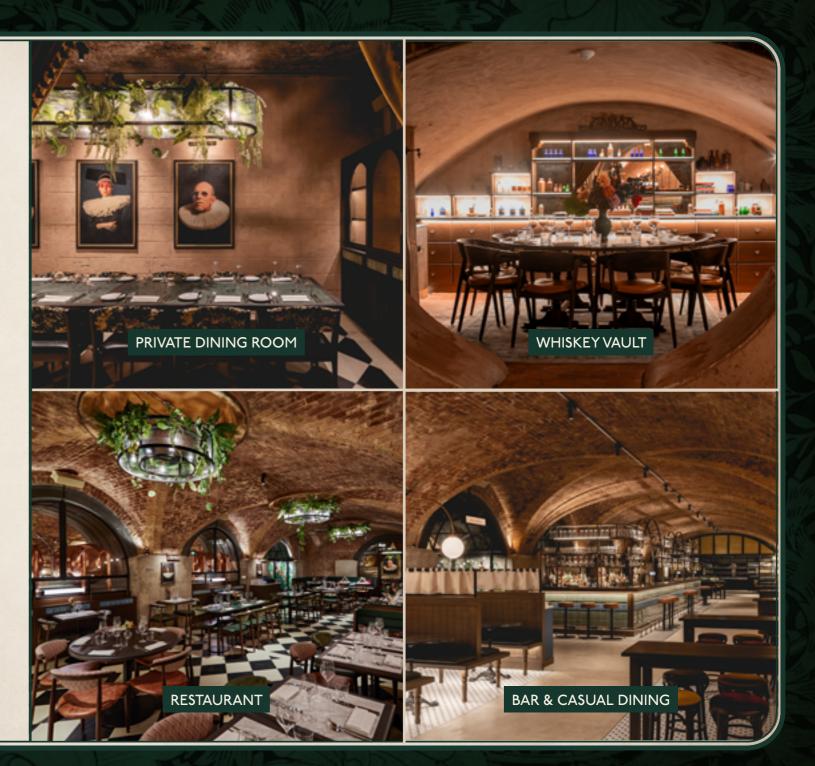




WHISKEY VAULT Seated IO Standing 25

Standing 200

5 CASUAL DINING SPACE Standing 100



ENJOY FESTIVE DINING TOGETHER

What could be more festive than sitting around the table, surrounded by friends, laughing over plates of piping hot and carefully prepared food. The Libertine is home to a restaurant and a stunning private dining room, offering numerous options for special evenings.

The restaurant, which can seat up to 70 guests, and the private dining room, which can seat 18, are both available for private hire over the festive period.

We also have 'The Whiskey Vault', a stylish private space for up to 25 people standing which can be hired exclusively. Guests can book all 3 areas for larger events, with festive set menus as well as bowl and canapé dishes.

Christmas has never tasted so good.



SET MENU | £89 PER PERSON

48-hour Sourdough bread for the table GF*

STARTER

CORNISH CRAB CROQUETTES lobster aioli, keta caviar, parsley oil

DUCK RILLETTE GF* toasted brioche, cornichons & fig chutney

SPICED HERITAGE ROOT VEGETABLE VELOUTE ve/gf*

Toasted pumpkin seeds

SCALLOP ST JACQUES WGF

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

BEEF CARPACCIO GF*

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

MAINS

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS GF

Rosemary roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

BAKED HALIBUT FILLET

Crayfish and saffron bisque, rope grown mussels, chantenay carrots, buttered greens

DRY-AGED SIRLOIN (300G) GF

Grilled Sirloin steak, tripled cooked chips, watercress & peppercorn sauce

HERITAGE BEETROOT WELLINGTON VE

Golden & red beetroot, spinach, wild mushroom duxelle wrapped in puff pastry, rosemary roast potatoes, braised red cabbage, glazed root vegetables & red wine gravy

WILD MUSHROOM & SPINACH GNOCCHIV

Truffled wild mushrooms & toasted walnuts

DESSERT

CHRISTMAS PUDDING

Brandy plant cream & cranberry compote

STICKY TOFFEE PUDDING

Toffee sauce, & vanilla bean ice cream

BAKED CHEESECAKE

Mulled winter berry compote

CHOCOLATE HAZELNUT TORTE

Sour cherry compote, vanilla ice-cream & sesame tuile

ARTISAN CHEESE BOARD

A selection of four artisanal cheeses, sticky fig chutney with crackers

CANAPÉS

£4 per canapé | 4/6 canapés per person Min order 50 per item

PLANT & VEGETARIAN

Chickpea & Cauliflower Bhaji with Mango Chutney VE

Beetroot & Goats Cheese Croustade V

Caramelised Fig, Thyme & Chestnut Tart VE

Sundried Tomato & Black Olive Tapenade on Crostini VE

Camembert Croquettes & Mulled Cranberry Sauce V

MEAT

Prosciutto & Asparagus Cigar GF

Sage Butter Glazed Chicken Skewers GF

Beef Sliders

Roast Beef & Horseradish Mini-Yorkshire Pudding

Duck Rillet on Brioche Croute GF

FISH

Smoked Scottish Salmon Blini
Prawn Skewer, Sweet Chilli & Lime
Chip Shop Cod & Tartare Sauce
Smoked Haddock Fishcake, Lemon Mayo
Prawn Cocktail Cups GF

SWEET

Chocolate & Orange Brownie Bites VE / GF

Seasonal Fruit Skewers VE / GF

Vanilla Cheesecake

Raspberry Pavlova V / GF

Strawberry & Chantilly Cream Tart V

BOWL FOOD

£8 per bowl | 3-4 bowls per person Min order 50 per bowl

PLANT & VEGETARIAN

Pumpkin Tortellini, Saffron cream, Roasted Butternut, Pesto Oil VE

Wild Mushroom, Tarragon & Black Truffle Risotto VE / GF

Root Vegetable & Puy Lentil Cottage Pie, Sweet Potato Mash VE / GF

Winter Heirloom Tomato & Bocconcini Mozzarella Salad V / GF

MEAT

Lincolnshire Sausage, Buttery Mash & Caramelised Red Onion Gravy

Grilled Peppered Beef Steak, Thick Cut Chips & Bearnaise Sauce GF

Roasted Sage Butter Basted Chicken Breast, Parsnip Puree & Crispy Pancetta GF

Cornish Lamb Rump, Braised Red Cabbage & Rosemary Jus GF

FISH

Salmon "Saltimbocca "Courgettes Crisps, Lemon Butter Sauce GF Chip Shop Haddock, Crushed Minted Peas & Tartare Sauce

> Salmon & Cod Fish Pie, Topped with Vintage Cheddar Mash GF

Crayfish & Prawn Cocktail, Gem Lettuce & Bloody Mary Sauce

SWEET

Chocolate & Orange Brownie V / GF

Baked Vanilla Cheesecake & Winter Berry Compote V

Fresh Fruit Salad, Coconut Cream, Toasted Seeds VE / GF

Mango & Passion Fruit Eton Mess V / GF

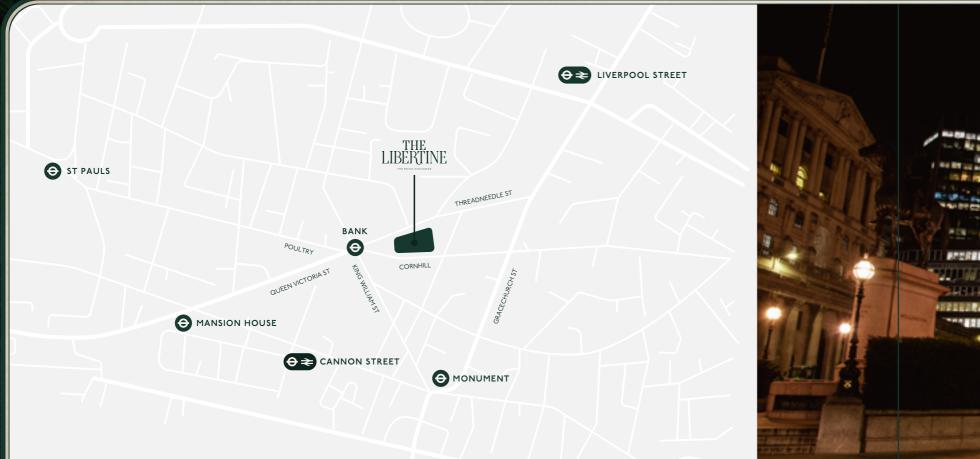
ENTERTAINMENT PACKAGES

We work with the best entertainment professionals from London and beyond. We have close relationships with incredible bands, live performers and DJs who will create a unique and memorable atmosphere that delights your guests.

Entertainment is about much more than music. We have previously offered everything from gaming tables and digital caricature artists to mind-blowing close up magicians. Speak to us about your requirements and discover more.









GETTING HERE

Ia The Royal Exchange, Cornhill, London, EC3V 3LL.

We're only a few steps away from Bank Station and connected by a plethora of, tubes, buses & trains.



BANK STATION

WATERLOO & CITY, NORTHERN, CENTRAL



I MIN WALK



LIVERPOOL STREET

ELIZABETH LINE, HAMMERSMITH & CITY, CIRCLE, METROPOLITAN, CENTRAL. (TRAINS TO STANSTEAD)



10 MIN WALK

GET IN TOUCH

events@incipio-group.co.uk 020 4513 2499

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