



The Marian Anderson

Clerkenwell

Christmas 2023

Looking for the perfect place to celebrate Christmas this year? Look no further than The Marian Anderson Pub! Immerse yourself in the festive spirit and join us for an extraordinary Christmas party that will create cherished memories for years to come.

Step into our enchanting pub, adorned with twinkling fairy lights and beautifully decorated Christmas trees, creating a magical atmosphere that will warm your heart. Our dedicated team will ensure every detail is taken care of, guaranteeing an exceptional experience for you and all your guests.



Our Location

You can find us on Bowling Green Lane which is a stone's throw from Exmouth Market. We are a five-minute walk from Farringdon Station, 10 minutes from Angel, and five minutes on the bus to Kings Cross.



Food & Drink

Indulge in a mouthwatering feast of delicious festive delights prepared by our talented chefs. From succulent roasted turkey and savoury stuffing to delectable desserts that will satisfy your sweet tooth, our culinary creations will tantalize your taste buds and leave you craving for more. Pair your meal with our delightful selection of festive drinks, from mulled wine to signature Christmas cocktails, adding an extra touch of merriment to your celebration. We have 2 or 3 course meals with canapes before, or a buffet for more casual parties.



Dining Room

We can cater for groups of up to 50 for a sit-down meal from our Christmas set menu without a minimum spend. Our dining room is the perfect setting for a sit-down meal.



Back Room

We can also cater for more casual reception style functions; we have a Christmas buffet menu that is perfect for it. Our backroom is a great space for 30-50 people mingling. There is no hire fee and minimum spends vary across the month of December, please enquire to find out more.



Private Hire

Any more than that would mean hiring the whole venue, which would not incur a hire charge, minimum spends vary across the month of December, please enquire to find out more.



To book all we need is a £10 per head deposit and then the space is yours, please get in touch with any questions! You can call us on 0203 723 5925, or email us at info@themariananderson.com





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2 courses £38

3 courses £45

4 courses (with choice of 3 canapes to start) £53

Starters

Roasted Spiced Pumpkin Soup, topped with salsa verde and Toasted Sourdough (VG/N)
(GF option available on request)

Gin Cured Salmon Gravlax Crostini, Pickled Fennel, Dill creme fraiche

Duck Liver Parfait, Sweet Red Onion Chutney, Cornichons and toasted Sourdough

Mains

Chestnut, Walnut & Cranberry Nut Roast Wellington, Roasted Potatoes, Brussel Sprouts,
Roasted Parsnip, glazed carrots, Red Cabbage & Gravy (PB/N)

Roast Turkey, Pigs in Blanket, Roast Parsnip, Glazed Carrots, Brussel Sprouts, Roasted
Potatoes, Cranberry Sauce, Red Cabbage & Gravy (GF)

Pan Seared Sea Trout, roasted Baby Fennel, Crushed New Potatoes and Beurre Noisette
(GF)

Slow Cooked Beef Stroganoff, Creamy Mashed Potato, Bacon, Cavolo Nero and Crispy
Onions

Dessert

Mini Christmas Pudding with Brandy Butter Cream

Dark Chocolate Brownie, Belgium Chocolate Sauce with Ice Cream (V/N)

Mulled Wine Poached Pear with Blood Orange Sorbet, Berry Compote with Honeycomb
(PB/GF)

GF-Gluten Free

V - Vegetarian

PB - Vegan

N - Contains Nuts

We cannot guarantee that our menu is nut free. Please inform us if you have any food allergies or special dietary requirements.



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Christmas Buffet Menu

£22 per Head

Pigs in Blankets Chipolata, Maple & Mustard Glaze (GF)

Smoked Mackerel Pate Crostinis

Cumberland Sausage Rolls with spiced onion Chutney

Gin and rock salt Cured Salmon Blinis, Dill & Lemon Cream Cheese

Vegan Greek Feta Filo Tart Topped with Caramelised Onion & Rosemary Figs (pb)

Roasted Pumpkin Arancini with Roasted Red Pepper Sauce

Turkey & Cranberry Sliders

Lamb and Apricot kofta with minted tzatziki

Dessert Available

Supplement £5 per head

Chocolate Brownie Bites choc sauce

Mini sticky toffee pudding with caramel sauce