

TOAST. FEAST. PARTY.

CELEBRATE CHRISTMAS
IN STYLE AT
THE HYDRANT



IT'S CHRISTMAS TIME..



Special occasions deserve a special venue, so when you've something to celebrate, head to The Hydrant.

With a wide range of private-hire venue options, including a superb private dining room and the possibility of whole venue hire, our dedicated events team are here to help make your dreams come to life and make this Christmas one to remember!





Here are a selection of the spaces available to you for hire for your festive fun, complete with Christmas crackers and a selection of extra's and entertainment available upon request.

Our mezzanine can seat 90 comfortably for a truly indulgent feast.

It can also host 150 standing.

Our private dining room can seat 14 people for a more intimate setting.

We also have spaces available on our ground floor and do offer whole venue hire.





CHRISTMAS BUFFET

6 items £25 per person

MEAT

Buffalo Chicken Wings
with blue cheese dip

Charlcroft Farm Beer Burger Slider

Pigs in Blankets

Turkey Sliders
with cranberry mayo

Mini Steak and London Pride Pie

Honey and Mustard Pork Sausages
with cranberry and mandarin jam

FISH

Prawn Slider
with siracha mayo, green chilli and coriander

Prawn and Ponzu Skewer
with ginger

Mini Fish and Chips
in beer batter and served with tartare sauce

Breaded Plaice Fingers
with tartare sauce

Smoked Haddock & Leek Fishcakes
served with cheese sauce



PLANT-BASED

Tofu Wings (pb)
with buffalo sauce

Sweetcorn Fritter (pb)
with roasted tomato salsa

Flatbread and Cranberry Hummus (pb)

Made in Hackney Plant-Based Burger Slide (pb)
with chipotle mayo

Mini Vegan Curry Pie (pb)

Mushroom Arancini (pb)
with truffle mayo

Baked Goats Cheese Tart (v)
with red onion marmalade

Roast Potatoes (pb)

DESSERT

Lemon Meringue Pie (v)

Sticky Toffee Pudding (v)
with vanilla ice cream

Warm Chocolate Brownie (v)
with vanilla ice cream

Profiteroles (v)
with chocolate sauce



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code



CHRISTMAS DINING

2 Courses £40pp

3 Courses £44pp

STARTERS

Chicken Liver Parfait

Prawn and Mango Cocktail (gf)

Goats Cheese and Caramalised Shallot Tart (v)

Parsnip Soup (pb) (v)

MAINS

Usk Vale Turkey Breast

Braised Blade of Beef

Pan Roasted Trout Fillet (gf)

Celeriac Bourgiognon (pb) (v)

Roasted Squash Ravioli (v)

DESSERTS

Biscoff and Baileys Cheesecake (gf) (v)

Mulled Wine Poached Pear (pb) (v)

Black Cab Christmas Pudding (v)

Profitoroles (v)



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* ✨ * ✨ **DRINKS PACKAGES** ✨ * ✨ *



CLASSIC BEER BUCKET

24 mix and match Sol or Peroni

£115



CRAFT BEER BUCKET

20 x assorted craft beers (330ml)

£110

This package includes a mixture of lagers, pale ales, IPAs



PREMIUM CRAFT BEER BUCKET

12 x assorted large craft beers (440ml)

£100

This package includes a mixture of lagers, pale ales, IPAs, sours



COMBINED BEER & WINE PACKAGE

Wine level 1: 6 x Mix and match Corte Dei Mori Vermentino or Le Carredon Rouge

Beer Package: 24 x Mix and match Sol or Peroni

£220



WINE LEVEL 1

6 x Mix and match on the following:
Corte Dei Mori Vermentino, Le Carredon Rouge, Pinot Grigio, Pinot Grigio Blush

£125



WINE LEVEL 2

6x Mix and match on the following:
'Y' Sauvignon Blanc Reserva, Cumbres Reserve Pinot Noir

£160



WINE LEVEL 3

6x Mix and match on the following:
Balfour Springfield Chardonnay, Beaune Albert Bichot

£240



PROSECCO PACKAGE

6 x DOC Moinet Prosecco

£175



SPARKLING PACKAGE

6 x Bolney Bubbly English sparkling wine

£250

LAST YEAR YOU SAID...

"This year was the second year that we have hired the mezzanine floor for our corporate Christmas drinks. Both years, the staff have been really helpful and friendly, and always make sure that we have a great event. The pre ordered food is always great and our guests always comment on what a great location it is. I'm sure we will return again soon"



SO WHAT ARE YOU WAITING FOR?

Our elves are always on hand to help with any queries you may have so give us a call! To send a direct booking enquiry you can head over to our website or scan the QR code below.



Website: www.thehydrant.co.uk
Email: hydrant.events@fullers.co.uk /
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Telephone: 02076235446

SEE YOU SOON!

