
THE LISTING

CANNON GREEN

Christmas Collection

PACKAGES

Designed to take the planning out of your party...

Santa Baby

4 Bottles Madri Beer *or* 1 Bottle House Wine
4 Canapés

40 per person

Under The Mistletoe

Glass Prosecco Welcome Drink
5 Bottles Madri Beer *or* 1 Bottle Pinot Grigio / Shiraz
5 Canapés

50 per person

All I Want For Christmas

Kir Spritz On Arrival
6 Bottles Madri Beer *or* 1 Bottle Pinot Grigio / Shiraz
4 Canapés

60 per person

Minimum 10 people



PACKAGES



CANAPÉS

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Meat

Duck Spring Rolls w/ Plum Sauce

Chicken Meatball Skewer w/ Hot Honey Buffalo Drizzle and Chives (GF)

Beef Brisket Croquette w/ Horseradish Dressing

Chicken Liver Pate w/ Crusty Bread, Red Onion Marmalade, Olive
Pigs in Blanket (GF)

Sea

Tempura King Prawn w/ Sweet Chilli Sauce (DF)

Sushi Rice Ball w/ Smoked Salmon, Sesame Seeds (GF)

Fish & Chips w/ Tartar Sauce

Crab & Avocado Tartlet

Garden

Mixed Vegetable Samosa w/ Sweet Chilli Sauce (Vegan)

Christmas Tart w/ Garlic & Herb Cream Cheese, Cranberry Sauce

Falafel w/ Green Pea Hummus (GF, Vegan)

Truffle Arancini w/ Truffle Mayo

Sweet

Macaroons (GF)

Victoria Sponge Cake

Chocolate Profiteroles

Apple Crumble Tartlets

3.5 per canapé

Minimum 10 canapés per variant

We recommend ordering five / seven canapés per person

MINI SLIDERS

Chicken Burger w/ Brie Cheese & Cranberry Sauce **42.5**

Beef Burger w/ Cheese, Truffle Mayo **42.5**

Falafel Burger w/ Beetroot Tahini **42.5**

10 pieces

BOWL FOOD

Meat

Sausage & Mash w/ Crispy Fried Onions, Gravy, Pea Shoots

Chicken Curry w/ Basmati Rice, Coriander (GF)

Teriyaki Beef Stir Fry w/ Egg Noodles, Roasted Peppers, Spring Onions, Sesame

Chicken Burger w/ Brie & Cranberry Topping, Fries

Lamb Skewers w/ Jollof Rice (GF)

Sea

Fish & Chips w/ Tartar Sauce Mint Pea Puree

Roasted Salmon w/ Smashed Herbed Potato Rosti, Creamy Watercress & Garlic Sauce (GF)

King Prawn Cocktail w/ Baby Shrimp, Lettuce, Marie Rose Sauce (GF)

Thai Spiced Salmon & Haddock Fishcake w/ Ponzu Hollandaise, Spring Onions,
Micro Coriander

Garden

Risotto w/ Goats Cheese, Green Pea (GF, Vegan*)

Creamy Tagliatelle w/ Truffled Mushroom & Cheese Sauce, Micro Herbs

Bang Bang Cauliflower w/ Sriracha & Maple Dressing, Sesame, Spring Onions, Pea-shoot
(GF, Vegan)

Nachos Grande w/ Salsa Sauce, Runny Cheese Sauce, Guacamole, Picco De Gallo (GF)

Chickpea Curry (Chana Nu Shaak) w/ Steamed Basmati Rice, Pickled Red Onion,
Coriander, Flat Bread (Vegan, DF)

Sweet

Profiteroles w/ Chocolate Glaze

Churro Delight w/ Cinnamon Sugar, Dulce De Leche

Christmas Pudding w/ Brown Butter Sauce, Cranberry Jam

Apple Crumble w/ Roasted Rolled Oats, Cardamon Custard
Sorbet (GF, Vegan)

8.50 per bowl

Minimum 10 bowls per variant

We recommend ordering two / three bowls per person



BOWL FOOD



A FESTIVE FEAST

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Starter

King Prawn Cocktail (GF)

Baby Shrimp, Avocado, Marie Rose Sauce, Shredded Lettuce

Beef Croquette

Smokey Wood Sauce, Micro Herbs

Roasted Cauliflower Soup (GF, DF, Vegan)

Charred Garlic & Herbed Cauliflower, Truffle Oil, Spring Onions

Panko Breaded Brie (V)

Cranberry Compote, Crackers, Pea shoots

Main

Roast Turkey (GF)

Sage & Chestnut Stuffing, Roast Potatoes, Honey Glazed Carrots, Roasted Parsnips, Brussel Sprouts & Gravy

Slow Roast Lamb Shank (GF)

Green Pea & Mint Mash, Carrot Puree, Sautéed Carrots, Pea Shoot & Gravy

Pan Roasted Salmon (GF)

Baby Shrimp, Potato Fondant, Lobster Sauce, Micro Cress

Risotto (GF, Vegan*)

Goats Cheese*, Green Pea, Edible Flowers

Dessert

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

It's a Christmas Mess (GF)

Crème de Cassis Whipped Cream, Merruine, Blackberries, Toasted Almonds, Ferrero Raffaello, Desiccated Coconut

Mulled Wine Poached Pear (GF)

Cinnamon & Orange Infused, Clotted Cream

Sorbet (GF, Vegan)

Fruits

Two Course 46 | Three Course 50

DRINKS

Arrival Drinks

125ml Prosecco 8 | 175ml Prosecco 11

Kir Spritz 13

Winter Aperol Spritz 13

Beer Buckets

10* Madri 62.5

10* Corona 62.5

Wines

BUY 5 GET 1 FREE

White

Cortevista, Pinot Grigio 36

Kamina Sauvignon Blanc 29

Les Roches Saintes Picpoul De Pinet 40

Janelas Antigas Vinho Verde 40

Turtle Bay Marlborough Sauvignon Blanc 52

Red

Writers Block Shiraz 36

El Dueto, Pinot Noir 30

Emotivo Montepulciano D'Abruzzo 36

Blue Horn Malbec 40

Vina Cerrada Rioja Crianza 45

Rose

Kamina Rose 29

La Baume Languedoc Rose 45

Boulevard Cotes De Provence Rose 55

Ultimate Cotes De Provence Rose 60

Bubbles

Prosecco, Italy 40

Magnifico Prosecco, Italy 45

Veuve Clicquot Yellow Label 90

Laurent Perrier Rose 120

Cocktail Kilner (5ltr) 150

Winter Pimm's | Cosmopolitan | Long Island Iced Tea | Dark & Stormy

Mocktail Kilner (5ltr) 85

Sweet Passion | Ginger Dreams | Cranberry Fizz



DRINKS



ADDITIONAL

ADDITIONAL SERVICES

DJ

We offer professional DJ services for all private hire bookings at our venue. Our DJs will consult with clients to tailor the music selection and accommodate specific requests.

Saxophonist Performance

Add a unique live element to your event with our saxophonist performing alongside the DJ.

Magician

Unforgettable magic experiences by Multi Award Winning Magician

Photo Booth

Recommendations available upon request.

Projector

A projector can be provided for displaying logos, photos, or presentations during your event.

Uplighters & Moving Heads

Enhance the atmosphere of your event with our professional lighting options. Uplighters can be set to your preferred color scheme, creating a stylish and ambient setting. Moving head lights add dynamic effects to the dance floor, perfect for creating an energetic party vibe.

Cloakroom Service 200

While we do not have a designated cloakroom area, we provide coat racks for guest use. If required, a member of staff can be assigned to assist with coat check and management, ensuring a smooth and secure service throughout your event.

Terms & Conditions

When making a booking at The Listing you are subjected to the terms & conditions listed below.

- Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.
- All area bookings require a security deposit. Your booking is not confirmed until the agreed deposit has been received. The Listing reserves the right to release any bookings not so confirmed within 48 hours of the original enquiry.
- If your booking is cancelled within 21 working days of your booking date then your deposit is non- refundable.
- In the event of strike action there will be no refund provided, however change of booking date is possible. Please note, we can only move the booking based on our availability, the new booking date must be within the 2 months of the original booking date.
- No guarantee of a specific area or table can be provided. All spaces are allocated on the day dependent on group size and capacity. The Listing reserves the right to reduce your party area if numbers present do not reflect the number originally booked for.
- All areas will be held for a maximum of 20 minutes after the scheduled booking time. If you have not arrived within this time the space will be opened to walk-ins.
- All prices include VAT at the current rate of 20%. This rate may be subject to change in accordance to UK regulations. All group bookings are subject to a 12.5% service charge which will be added to your bill.
- All menus and packages featured in this brochure are pre-order exclusive options and will not be available to order on the day of your booking. Confirmation of all pre-orders and full payment for orders is required a minimum of 14 working days prior to your booking date. Any orders submitted after this time will be strictly subject to availability.
- All pre-orders shall be charged at the number confirmed 14 working days prior to the booking. If your group decides after this point that all pre-ordered food & drinks is no longer required the difference is non-refundable and non-transferable.
- It is client's responsibility to insure orderly conduct by all members of their party. Any costs incurred as a result of the actions of any member of the party will be the liability of the individual or company who made the booking. This includes any loss or damages caused to The Listing and its property, members of staff and other guests of the property.
- The Listing cannot accept responsibility for the loss or damage of property on the premises. Any goods remaining at the premises are left at the owner's own risk.
- The Listing shall not be held accountable for any failure or delay in performance of its obligations to the client as a result of causes beyond reasonable control. This includes but is not limited to weather conditions, fires, terrorist activities, health epidemics / global pandemics, or industrial disputes.
- If a minimum spend is agreed prior to your booking you are responsible for the actual spend meeting the agreed amount. The full minimum spend must be paid 14 working days in advance of your booking date at the absolute latest. In the event of the agreed minimum spend not being met with sales the difference is non- refundable.
- Music can be played live until 11pm, in line with our licensing regulations. For events wishing to continue music beyond 11pm, we offer two options:
 - A DJ-curated playlist can be played until 12am or 1am.
 - Alternatively, a Temporary Event Notice (TEN) can be arranged (for an additional charge) to allow the DJ to perform live beyond 11pm.
- Terrace must be closed from 10pm and all smokers to use front entrance as designated smoking area.
- The venue policy is Over 21s only. All guests will require valid photo ID.
- Private entertainment, decorations, and catering are not permitted unless prior agreement has been issued in writing by the management team.





"You put the merry in our Christmas"

THE LISTING

CANNON GREEN

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