THE LISTING

CANNON GREEN

CHRISTMAS COLLECTION

AREAS

Main Bar

10-20ppl

A vibrant and social space at the heart of The Listing, perfect for after-work drinks, and casual group gatherings. Best suited for smaller groups and guests who enjoy being part of the lively atmosphere.

The Atrium

15-60ppl

Right in the heart of the venue, bright and airy in the day, cozy & intimate by night. The Atrium offers a bright and stylish setting with a relaxed atmosphere. Ideal for group dining, celebrations, and corporate socials, with flexible layouts tailored to your party size.

The Outlook

15-70ppl

Located beside our floor-to-ceiling terrace windows, The Outlook offers a stylish setting with plenty of natural light. Ideal for team events, presentations, group dining, celebrations, and larger bookings, the space also features a large projector screen and flexible layouts tailored to your group size.

Lounge / Semi Private

15-110ppl

A cosy and versatile area designed for more intimate occasions, drinks receptions, and private gatherings. Roped-off sections and adaptable seating arrangements allow the space to comfortably accommodate a range of group sizes.

*Please kindly note, we do not guarantee any areas in advance of the booking. All areas are allocated on the day depending on the group size and capacity. Please kindly note that currently we do not accept terrace bookings as we work on first come, first served basis.

PACKAGES

01.

SANTA BABY

4 Bottles Madri Beer or 1 Bottle House Wine

4 Canapés

40 per person

02.

UNDER THE MISTLETOE

Glass Prosecco Welcome Drink

5 Bottles Madri Beer or 1 Bottle Pinot Grigio / Shiraz

5 Canapés

50 per person

03.

ALL I WANT FOR CHRISTMAS

Kir Spritz On Arrival

6 Bottles Madri Beer or 1 Bottle Pinot Grigio / Shiraz

4 Canapés

60 per person

04.

MERRY & BRIGHT

Kir Spritz on Arrival

6 Bottles Madri Beer or

1 Bottle Sauvignon Blanc / Pinot Noir

4 Canapés

2 Bowls

75 per person

***Designed for Groups 10 - 30 Guests**

*Please note packages cannot be modified

CANAPÉS

MEAT

Duck Spring Rolls w/ Plum Sauce
Chicken Meatball Skewer w/ Hot Honey Buffalo Drizzle and Chives (GF)
Lamb Shoulder Bon Bon w/ Mint Yoghurt Dressing
Chicken Gyoza w/ Soy Sauce Glaze
Pigs in Blanket (GF)

SEA

Tempura King Prawn w/ Sweet Chilli Sauce (DF)
Sushi Rice Ball w/ Smoked Salmon, Sesame Seeds (GF)
Shrimp w/ Cucumber, Lobster Butter (GF)
Fish Pakora w/ Spiced Flour Batter, Tamarind Glaze
Crab & Avocado Tartlet

GARDEN

Mixed Vegetable Samosa w/ Sweet Chilli Sauce (Vegan)
Firecracker Paneer w/ Butter Masala Sauce (GF)
Christmas Tart w/ Garlic & Herb Goat's Cheese, Onion Chutney
Falafel w/ Beetroot Hummus (Vegan, GF)
Truffle Arancini w/ Truffle Mayo

SWEET

Macaroons (GF)
Chocolate Profiteroles
Apple Crumble Tartlets

3.7 per canapé
We recommend ordering four / six canapés per person
*Minimum 10 canapés per variant

BOWLS

MEAT

Sausage & Mash w/ Crispy Fried Onions, Gravy, Pea Shoots
Chicken Curry w/ Basmati Rice, Coriander (GF)
Braised Beef w/ Horseradish Potato Puree, Carrot Crisps, Gravy
Lamb Skewers w/ Jollof Rice (GF)

FISH

Fish & Chips w/ Tartar Sauce, Green Pea
Roasted Salmon w/ Herbed Potato Rosti, Watercress & Garlic Sauce (GF)
King Prawn Cocktail w/ Baby Shrimp, Lettuce, Marie Rose Sauce (GF)
Crayfish Mac & Cheese w/ Lobster Base, Truffle Oil, Parmesan
Spiced Salmon & Haddock Fishcake w/ Thai Sweet Chilli Hollandaise, Chives

GARDEN

Risotto w/ Goats Cheese, Green Pea (GF, Vegan*)
Gnocchi w/ Wild Mushroom, Spinach, Garlic & Herb Cream Sauce, Parmesan
Bang Bang Cauliflower w/ Sriracha & Maple, Sesame, Spring Onions, Pea Shoots (GF, Vegan)
Nachos Grande w/ Salsa, Cheese Sauce, Guacamole, Pico De Gallo (GF)
Chickpea Curry w/ Steamed Basmati Rice, Pickled Red Onion, Poppadom (Vegan, DF)

SLIDERS

Buttermilk Chicken Burger w/ Brie Cheese & Cranberry Sauce, Fries
Beef Burger w/ Cheese, Truffle Mayo, Fries
Battered Fish w/ American Sliced Cheese, Tartar Sauce, Fries
Falafel Burger w/ Beetroot Tahini, Fries

9 per bowl
We recommend ordering two / three per person
*Minimum 10 bowls per variant

CASUAL GRAZING

PIZZA MENU
Tomato Base, Mozzarella

Hawaiian - Ham & Pineapple 25

Pepperoni - Chorizo, BBQ Buffalo Sauce 27.5

Margarita - Mozzarella & Tomato, Basil Oil 25

Spicy Chicken - Red Onion, Sriracha Mayo 27.5

SLIDERS & FRIES 27.5
6PC

Chicken, Sweet Chilli

Beef, Burger Sauce

Fish, Tartar Sauce

Falafel, Tahini

MEAT PLATTER 36

Duck Spring Rolls, BBQ Buffalo Chicken Wings, Lamb Kofta, Beef Sliders, Garlic Bread, Fries

VEGETARIAN PLATTER 35

Mixed Vegetable Samosa, Falafel Sliders, Padron Peppers, Truffle Arancini, Garlic Bread, Fries

SEAFOOD PLATTER 37.5

Tempura Prawn, Calamari, Haddock Goujons, Fish Sliders, Garlic Bread, Fries

ADD ON

Chicken Wings w/ BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Chilli, Spring Onions (GF) 10.5

Nachos w/ House Salsa, Guacamole, Cheese Sauce, Jalapeños, Spring Onions (GF/V) 10.5

Truffle Arancini w/ Cheese Fondue, Basil Oil, Truffle Aioli, Truffle Oil, Parmesan (V) 10.5

Bruschetta w/ Mixed Baby Tomato, Vine Plum Tomato, Basil, Garlic & Olive Oil (Vegan) 10.5

Padron Peppers w/ Maldon Salt Flakes 6

Dirty Fries w/ Jalapeños, Burger Sauce, Hot Sauce 6.5

Truffle & Parmesan Fries w/ Truffle Mayo 6.5

Onion Rings w/ Celery Salt 6

PARTY POURS

WELCOME DRINK

Prosecco 11

Champagne 15

Kir Royale Spritz 13

Winter Aperol Spritz 14

Tiramisu Martini 15

Mocktail 8.5

WINES

BUY 5 GET 1 ADDITIONAL FREE

WHITE

Cortevista, Pinot Grigio 36

El Dueto Sauvignon Blanc 35

Flock Together Chenin Blanc 32

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 35

Flock Together Merlot 32

Emotivo Montepulciano D'Abruzzo 36

Progresso Malbec 42

Vina Cerrada Rioja Crianza 47

ROSÉ

Kamina Rose 29

La Baume Languedoc Rosé 45

Boulevard Côtes De Provence Rosé 55

CELEBRATION DRINKS

BUBBLES

Prosecco Spumante DOC Extra Dry, Italy 39

Prosecco Magnifico, Italy 44

Veuve Clicquot Yellow Label Brut 95

Laurent Perrier Rose 130

BUCKETS

10' Bottles Beer, Madri 62.5

10' Bottles Beer, Corona 62.5

10' Bottles Cider, Rekorderlig 62.5

COCKTAIL KILNER 150

Mai Tai | Cosmopolitan | Long Island Iced Tea | I Have A Confession

MOCKTAIL KILNER 85

Sweet Passion| Refreshing Elderflower | Ginless

SOFT DRINKS

CANS 5

Coke Zero / Fanta Orange / Fanta Lemon

Fever-Tree 4

Light Tonic / Ginger Beer / Ginger Ale / Aromatic

J2O 5.5

Orange & Passion / Apple & Mango / Apple & Raspberry

Large Bottled Water 4.5

Still / Sparkling

A FESTIVE FEAST

STARTERS

King Prawn Cocktail (GF)

Baby Shrimp, Avocado, Marie Rose Sauce, Shredded Lettuce

Beef Croquette

Braised Beef, Jus, Micro Herbs

Roasted Cauliflower Soup (GF, DF, Vegan)

Charred Garlic & Herbed Cauliflower, Truffle Oil, Spring Onions

Beetroot Tartare (GF, V)

Feta, Balsamic Vinegar, Spiced Candied Nuts, Rocket

MAINS

Roast Turkey (GF)

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

Slow Roast Lamb Shank (GF)

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

Cod Loin (GF)

Baby Shrimp, Potato Fondant, Lobster Sauce, Micro Cress

Risotto (GF, Vegan*)

Goats Cheese*, Green Pea, Edible Flowers

Vegetable Wellington

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

DESSERTS

Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

New York Cheesecake (GF)

Wild Berry Compote, Ice Cream, Biscoff Crumble

Mulled Wine Poached Pear (GF)

Cinnamon & Orange Infused, Clotted Cream

Sorbet (GF, Vegan)

Fruits

Two Course 48 | Three Course 53

T&C'S

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.
- 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 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.
- 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.
- 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 owners 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 for the event is agreed prior to your booking you are responsible for the actual spend meeting the agreed amount. The full minimum spend must be paid 7 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.
- The venue policy is Over 18s 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 Events team.

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