



CELEBRATE WITH US THIS CHRISTMAS

Christmas is a time for celebrating and we would like to invite you to join us this Winter in creating long lasting memories with your friends, colleagues and loved ones.

Located in the beautifully restored, Grade II listed former horse hospital and stables in Camden Market, The Farrier features wooden floors, exposed brick walls and a bespoke wine wall, that collectively forms a cosy

setting that you won't want to miss out on. Seating up to 60 in the dining room and up to 200 standing across the full venue, The Farrier is a charming setting for intimate gatherings and large scale events this Christmas.

Our friendly team is on hand to make your festive event warm and welcoming and our kitchen team have prepared a festive menu that celebrates the best British produce from land and sea.



THE FARRIER

FESTIVE FEASTING

Up to 60 Seated Guests

Guests will be seated in the dining room which features a floor to ceiling wine wall and will be adorned with festive foliage, decorations and twinkling lights. We invite you to join us for a 3 course festive feast to start an evening to remember with friends, colleagues and loved ones.

CHRISTMAS PARTIES

Up to 200 Standing Guests

The Farrier is perfect for hosting large scale parties with a spacious open plan dining room, adjoining bar area, outside terrace and hidden courtyard area. Buffet and bowl food options are available for groups over 60.





FESTIVE MENU

Our kitchen team have created a 3 course festive menu bursting with flavour to keep guests satiated during your Christmas celebrations.

3 COURSE MENU - 55

STARTERS

Roast celeriac soup, chestnut gremolata, toasted sourdough (vg) (v) (n)

Severn & wye smoked salmon, pickled beets, chestnut & parsley gremolata, toasted sourdough (n)

Chicken liver parfait, winter pickles, pomegranate, toasted sourdough

MAINS

Crown of English turkey, duck fat roast potatoes, roasted carrots & parsnips, winter roots, shredded hispi cabbage, brussels sprouts, pig in a blanket, cranberry sauce, gravy

Smoked haddock, cavolo nero, parmesan cream, poached egg (gf)

The Farrier's festive nut roast, glazed rainbow carrots, rainbow chard, cavolo nero, gravy (vg) (v)

PUDDINGS

Christmas pudding, brandy butter ice cream (v)

White chocolate & ginger panna cotta, hazelnut & caramel crunch (gf) (n)

Chocolate brownie, vanilla ice cream (vg) (v) (gf)



EXTRA SPARKLE

To add a little bit extra this year, we recommend adding a little something extra special such as an arrival drink or after dinner cocktail.

ARRIVAL FIZZ - 6.5

FESTIVE ESPRESSO MARTINI - 10

COFFEE & MINCE PIES - 6

ENTERTAINMENT

We understand how important it is to make your festive event extra special. If you're looking for some entertainment we are happy to help, whether it's a DJ, band or photobooth to capture those memories, we're always happy to go the extra mile to help.



FIND US

The Farrier Pub & Restaurant
87/88 North Yard,
Camden Stables Market
Chalk Farm Road
London NW1 8AH

FAQS

Thank you for your interest in booking your Christmas party with us at The Farrier. Should you choose to go ahead and book we will ask that you take note of the following points before booking.

How do I make a booking?

Please fill in the online form on our website and a member of our team will be in touch as soon as possible. We can take enquiries for groups from 6 - 200 guests.

We will then issue you with a confirmed date, an agreed arrival time and leave time and we will ask that you pay a deposit to secure the date. We will ask that you pay this within 5 days of receiving the payment link or invoice.

How should I pay?

We will either send you a payment link or invoice. Please pay the deposit by no later than 5 days after receipt and we require the total payment for the meal or the balance if a minimum food and drink spend has been agreed and service charge by no later than 4 weeks before.

Do we need to pre-order?

We will request a food pre-order no later than 4 weeks prior to the date of the reservation. We will send you a digital form to be filled in and a reminder email.

Could the menu change?

At The Farrier, we take pride in using only fresh ingredients. While this means that our food is always of the highest quality, it also means that some dishes may vary slightly depending on the availability of certain ingredients. We believe that this commitment to using fresh, high-quality ingredients is what sets us apart and makes our food so delicious.

Do you cater for special dietary requirements?

We can cater for vegetarian, vegan and gluten free diets. We will ask those following a Halal diet to choose the vegetarian or fish option. Please be advised that we prepare food & drinks that contain allergens and whilst our team work to avoid cross contamination as much as possible, we can not 100% guarantee this. We ask that you notify us of any allergies or special dietary requirements in advance so that we can ensure all guests are catered for.

Are under 18s allowed?

Under 18s are welcome, our staff will ask for ID from anyone who looks under 25 before serving them alcoholic beverages.

Can I play my own music?

Yes as part of a whole venue hire, otherwise we will be playing The Farrier's festive classics.

Can I bring a band, DJ or other entertainment?

Yes, we can hire out DJ equipment and a DJ for an additional charge or we are happy to work with you if you prefer to supply your own. We are happy to work with you in booking other entertainment however we will ask that it does not disrupt service which is outside of the time and date of your booking.

Are there any other charges I need to be aware of?

Our team will add a 12.5% service charge to any Christmas meal price, minimum food and drink spend or drinks ordered on the day. For whole venue hire we will ask for a venue hire fee. Any entertainment such as DJs, bands or other entertainment will be charged additionally.

What if I need to Cancel?

Please notify us at least 4 weeks prior to the date. If we are given more than 4 weeks notice, we will retain the deposit only but issue a refund for any other associated payment.

What if some of my guests need to cancel?

We will ask you to book for the number of guests who will attend and we will charge according to this. The pre-order will be taken as final confirmation of numbers to attend. For any cancellations after this date, we will retain the meal price of £55 per person.



Have you booked your Christmas Party?
Book Online on Expire website

JUST BURN IN



THE FARRIER