

CHRISTMAS AT



CHRISTMAS AT ASK FOR JANICE - YOUR WAY

WHAT?

Whether you're looking for a lunchtime gathering for 20 or an evening party for 150 we have the space and the options to plan your party how you want it.

We have a massive collection of London gins, craft beers and plenty of eating options. We'll be open late throughout December so give us a shout and tell us what you're looking for.

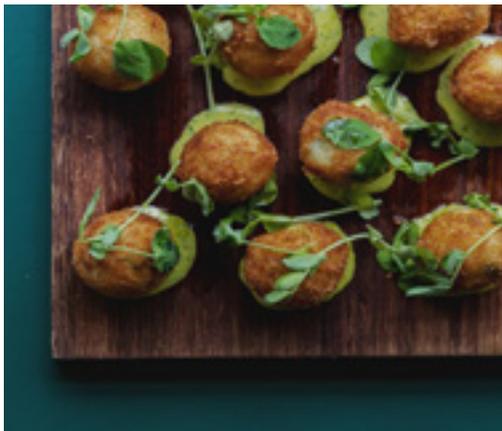
WHY?

- Space for up to 150 people over two floors
 - Open late throughout December
 - Over 40 amazing gins and a unique cocktail list
 - Minimum spends start from just £600
 - Basement hire or whole venue hire available
 - Drinks packages available on request
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OUR MENU REFLECTS
OUR LOVE OF
FRESH, SEASONAL
INGREDIENTS AND
IS DESIGNED FOR
SHARING



NIBBLES

£4.50 PER PERSON
for the lot

Paxo crisps
Turkey crackling
AFJ potatoes and dips

FINGER FOOD

12 PIECES PER BOARD

Mini turkey Yorkshire puddings,
cranberry sauce £24
Pigs in blankets £16
Grilled chicken wings, pomegranate
molasses, crispy shallots £20
Cheesburger sliders £24

Salt cod fritters, green chilli aioli £20
Whipped mackerel, sourdough,
pickled cranberries £20
Crab doughnuts, coriander yoghurt £20
Crispy squid, smoking bishop salt £24

Squash and wild rice balls, whipped feta
£20
Yorkshire toast, apple jelly £16
Spiced Norfolk yellow pea pasties,
cucumber yoghurt £16
Westcombe cheddar toasties £16

AFJ mince pies, brandy butter £20
Chocolate and chestnut brownie £20
Spiced apple roll £20
Cashel Blue, biscuits, pumpkin jam £24

VEGAN & GLUTEN FREE

Avocado, almond
and clementine crostinis £20
Pumpkin and sage fritters,
vegan chilli yoghurt £20
Mini onion bhajis, mint sauce £20
Vegan chestnut and chocolate
orange cake £20

FEASTING MENU

£30 PER PERSON
Minimum 15 people

All for the table
Baked Westcombe ricotta,
roasted pears, breadsticks
Roast ham hock, celeriac
and wild herb salad
Pickled mackerel, marinated seashore
vegetables, fennel cream

Choose 2 to share
Whole roast chickens, apricot
and sage stuffing
Port glazed Orchard Farm pork belly
Cranberry crumbed salmon
with hollandaise
Butternut squash and rosemary terrine,
chestnuts, Cashel Blue cheese

SERVED WITH

Duck fat roasties
Roasted roots
Pigs in blankets
Mushroom stuffing balls
Sprouts and tops
Gravy

Choose 1 to share
Chocolate and chestnut brownie
Steamed clementine pudding,
Somerset cider brandy custard
Black Forest trifle

VEGAN & GLUTEN FREE

Jerusalem artichoke and black garlic
soup, gluten free bread roll
Warm spiced cauliflower,
quinoa, apricot and almond salad
Vegan chestnut and chocolate
orange cake





Ask for Janice. London 50-52 Long Lane, Farringdon. London EC1A 9EJ | Tel 020 7600 2255

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For large groups and full venue hire contact Stephanie , tel 07585 700 494, email stephanie@ulg.co.uk