



Festive Season Guide

at The Magdala

2025





A Festive Toast from The Magdala!

On Hampstead's hill where the frost bites light,
The Magdala glows on a winter's night.
With wreaths on doors and candles bright,
It's the perfect place for Christmas delight.

Sip mulled wine, let the laughter flow,
Share festive bites while the carols grow.

From cosy corners to parties grand,
The season's magic is close at hand.

For joy, good cheer, and memories tall,
There's a welcome here to warm you all.

**Book your table, hear the call,
Christmas sparkles at The Magdala for all!**



A Little Extra Sparkle... On Us!

Book before 31st October

For a **complimentary glass of Prosecco on arrival.**

Scan the QR code to book now!



The Magdala
2A S Hill Park, London, NW3 2SB
Email: hello@themagdala.co.uk
Phone: 0207433 8322
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Your Festive Calendar Awaits

The countdown to Christmas is on – and dates are filling fast!

Take a look at our calendar below, featuring key festive events happening at The Magdala this November and December. Pin it up, pass it around, or stick it in the staff room and don't forget to circle your party date!

November

Mon	Tue	Wed	Thu	Fri	Sat	Sun
27	28	Lobster & Wine Wednesday 29	Steak Thursday 30	31	1	2
3	4	Lobster & Wine Wednesday 5	Steak Thursday 6	7	8	9
10	11	Lobster & Wine Wednesday 12	Steak Thursday 13	14	15	16
17	18	Lobster & Wine Wednesday 19	Steak Thursday 20		22	23
24	25	Lobster & Wine Wednesday 26	Steak Thursday 27		29	30

December

Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	Lobster & Wine Wednesday 3	Steak Thursday 4	5	6	7
8	9	A Very CAMRA Christmas 10	Steak Thursday 11	12	13	14
15	16	Lobster & Wine Wednesday 17	Steak Thursday 18	19	20	21
22	23	24 Christmas Eve	25 Christmas Day	26 Boxing Day	27	28
29	30	31 New Year's Eve	1 New Year's Day	2	3	4



Festive Feast Party Menu

2 courses - £32.95 – 3 courses - £38.95

Starters

All starters are served with a breadbasket /gfo and butter

Parsnip & Sweet Potato Soup – With crispy leeks

Smoked Salmon – Lilliput caper, dill crème fraiche

Ham hock & Mustard Terrine – Cornichon, plum chutney

Baked Goats Cheese Crostini – With clementine salad & citrus dressing

Mains

Roast Turkey – Sage & onion stuffing, pigs in blankets, Yorkshire pudding, roasted potatoes, Brussels sprouts, roasted root vegetables, & proper gravy /gfo

Roast Beef Sirloin – Yorkshire pudding, roasted potatoes, Brussels sprouts, roasted root vegetables, & proper gravy /gfo

Beetroot & Butternut Squash Vegan Wellington – Roasted potatoes, Brussels sprouts, roasted root vegetables & vegan gravy /vg

Pan Fried Cod Fillet – Sautéed new potatoes, crispy pancetta, Brussels sprouts, champagne beurre blanc

8oz Ribeye Steak – Chunky chips, grilled mushroom, tomato & peppercorn sauce (+ £5 supplement)

Desserts

Christmas Pudding – Brandy sauce

Chocolate Trillionaire Tart – Crème fraiche /vgo /gf

Winter Berry Pavlova – Vanilla cream

Cheeseboard – Trio of cheddar, stilton, camembert with plum chutney & crackers

Please inform a member of staff and inform when preordering if you have a food allergy or intolerance. Items marked /V are vegetarian, /VG are vegan, and /GFO indicates that a gluten-free option is available upon request.



Christmas Day Menu



£90 per head – Children - £35
Glass of Prosecco on arrival



Starters

All starters are served with a breadbasket /gfo and butter

French Onion Soup – Croutons, gruyere

Duck a'la Orange & Green Peppercorn Terrine – Cornichon

Winter Vegetable Parcel – Herb salad

Gravadlax – Beetroot puree, dill crème fraiche

Mains

Roast Turkey – Sage & onion stuffing, pigs in blankets, Yorkshire pudding, roasted potatoes, Brussels sprouts, roasted root vegetables, & proper gravy /gfo

Roast Beef Sirloin – Yorkshire pudding, roasted potatoes, Brussels sprouts, roasted root vegetables, & proper gravy /gfo

Beetroot & Butternut Squash Vegan Wellington – Roasted potatoes, Brussels sprouts, roasted root vegetables & vegan gravy /vg

Plaice Fillet – Lemon & brown butter sauce, sautéed new potato, Brussels sprouts

8oz Fillet Steak – Chunky chips, grilled mushroom, tomato & peppercorn sauce (+ £5 supplement)

Desserts

Christmas Pudding – Brandy sauce

Chocolate Trillionaire Tart – Crème fraiche /vgo /gf

Winter Berry Pavlova – Vanilla cream

Cheeseboard – Trio of cheddar, stilton, camembert with plum chutney & crackers

Bookings available for sittings at 12pm and 3.30pm

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Children's Menu

Available for children 12 years and under

£25 per head – Christmas Day - £35



Starters

Hummus & Pitta Bread

Pigs in Blankets

Cheesy Garlic Bread

Smoked Salmon – Bread roll, butter



Mains

Roast Turkey – Sage & onion stuffing, pigs in blankets, Yorkshire pudding, roasted potatoes, peas, roasted root vegetables, & proper gravy /*gfo*

Roast Beef Sirloin – Yorkshire pudding, roasted potatoes, peas, roasted root vegetables, & proper gravy /*gfo*

Beetroot & Butternut Squash Vegan Wellington – Roasted potatoes, peas, roasted root vegetables & vegan gravy /*vg*

Fish & Chips – Peas & tartare sauce

Mini Kids Burger – Burger sauce, lettuce, tomato, pickles, skin on fries

Desserts

Christmas Pudding – Vanilla ice cream

Chocolate Trillionaire Tart – Vegan ice cream /*vg* /*gf*

Winter Berry Pavlova – Vanilla cream

Ice Cream Selection

Choice of: Vanilla, Strawberry, Chocolate, Vegan Vanilla

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Christmas Buffets

Finger Buffet Menu

Minimum of 20 people – £20 per head

Mini Roast Beef Yorkshire Pudding with Horseradish

Pork, Sage & Onion Stuffing Balls

Camembert Bites with Cranberry Sauce

Pigs in Blankets

Turkey & Cranberry Sandwich

Smoked Salmon & Crème Fraiche Bagel

Sweet Potato Falafel

Fig & Goats Cheese Parcel

Brie & Cranberry Parcel



Add dessert

for £3 per head

Mince Pies

Mini Christmas Pudding with Brandy Sauce Dip

If there was anything else you had in mind for your buffet speak to our team and they can bespoke a menu from our chefs. Prices may vary.



Hot Fork Christmas Buffet

Minimum of 30 people – £25 per head

Served in heated chafing dishes so your food stays warm, and set up for a help-yourself, buffet-style service

All served with lashings of gravy, cranberry sauce & horseradish sauce

Pigs in Blankets

Roasted Potatoes

Roasted Root Vegetables

Nut Roast

Yorkshire Puddings

Roasted Turkey

Roast Beef

Baked Cod Fillet in White Wine Sauce

Add dessert

for £3 per head

Mince Pies

Mini Christmas Pudding with Brandy Sauce Dip

If there was anything else you had in mind for your buffet speak to our team and they can bespoke a menu from our chefs. Prices may vary.



Boxing Day Menu



2 courses - £38 – 3 courses - £45



Starters

All starters are served with a breadbasket /gfo and butter

Carrot & Coriander Soup – Maple glazed croutons

Prawn Cocktail – Avocado, baby gem lettuce

Whipped Feta, Beetroot & Hot Honey Salad

Honey & Soy Chicken Skewers – Micro herbs

Mains

Roast Turkey – Sage & onion stuffing, pigs in blankets, Yorkshire pudding, roasted potatoes, Brussels sprouts, roasted root vegetables & proper gravy /gfo

Beetroot & Butternut Squash Vegan Wellington – Roasted potatoes, Brussels sprouts, roasted root vegetables & vegan gravy /vg

Just in case you missed out yesterday!

Pan Fried Cod Fillet – Sautéed new potatoes, crispy pancetta, Brussels sprouts, champagne beurre blanc

Brunch Burger – 6oz patty, bacon, sausage, fried egg, ketchup, skin on fries
Add: Cheese £0.50

Winter Chicken Schnitzel – Crispy pancetta, melted Gruyère, cranberry sauce & seasonal salad

8oz Ribeye Steak – Chunky chips, grilled mushroom, tomato & peppercorn sauce (+ £5 supplement)

Desserts

Christmas Pudding – Brandy sauce

Chocolate Trillionaire Tart – Crème fraîche /vgo /gf

Winter Berry Pavlova – Vanilla cream

Cheeseboard – Trio of cheddar, stilton, camembert with plum chutney & crackers

Please inform a member of staff and inform when preordering if you have a food allergy or intolerance. Items marked /V are vegetarian, /VG are vegan, and /GFO indicates that a gluten-free option is available upon request.



A Very CAMRA Christmas

WEDNESDAY 10TH DECEMBER – ALL DAY

To celebrate and support a group close to our hearts, we're hosting a Christmas get-together for all **CAMRA members!**

Enjoy **£3.50 ales all day long** – our way of saying thank you to those who champion great beer and the pubs that serve it.

Whether you're here for a festive pint, a proper catch-up, or to discover a new favourite brew, join us in raising a glass to the people who keep real ale alive.

Good beer. Good company. Good cheer.

Don't forget to bring your CAMRA membership card!



NEW YEAR'S EVE AT THE MAGDALA



Ring in 2026 with us – the only way we know how:
great food, flowing fizz, and a proper party!

Music & party vibes to set the mood

8^{PM} till late

Free entry!

Food served until 8^{PM}

Don't miss out!

*Let's say goodbye to 2025 in style, and welcome
2026 with a bang!*

New Year's Day at The Magdala

Start the year the right way – with the first roast of 2026!

Join us on New Year's Day for a hearty Sunday roast, bloody marys, and a warm welcome back to reality. Whether you're fresh-faced or feeling the effects of the night before, we've got you covered.

Sunday Roast Menu – served all day

NEW for 2026: All-Day Breakfast Hangover Special

Hair of the dog? We've got you.

Bookings strongly recommended – we'll be ready for you.



Christmas Bookings Terms & Conditions

A £10 per person security deposit is required to confirm your party booking. Please note, we may ask for additional pre payment for substantial food and drink pre orders.

Your deposit is fully refundable up to 28 days before your booking date. Your deposit payment will be deducted from your final bill and where applicable will be put towards your minimum spend requirement. Unfortunately we cannot accept payments made by cheque.

Your balance is payable on the day of your booking or you can pre-pay if you wish.

Please supply full menu choices via our online ordering system 10 day in advance of your booking and also advise us if your guests have any special dietary requirements. Amendments to guest menu choices may only be made up to 5 working days before your booking date.

Christmas Day Bookings: A £10 per person deposit is required to confirm your reservation, with full payment to be made on the day and menu choices due by December 11th.

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves.

If you require menu items with calorie information or have specific dietary needs, please reach out to our team in advance. GFO options are listed on the menus.



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catering & hire



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Our sister company Capital Catering & Hire can provide a full catering service to your office or home. From a full three course sit down meal to a finger food and canapé buffet, we offer a full banqueting service including mobile bars and hog roasts.

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Get in touch today to discuss your personal requirements, call 01923 628154 or 07764 224292 or contact orders@capitalcateringandhire.co.uk

Visit our website capitalcateringandhire.co.uk





See You Soon!

**Don't forget to book before 31ST of October
to enjoy a complimentary
glass of Prosecco for every guest.**



For larger functions, private hires
or external events please contact:

Phone: 0208 149 5962

Email: events@morganpubco.co.uk

Check out everything we have to offer
and what's on at the pub!



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