



THE STANDARD.

LOUGHTON

Christmas *starts here*



FESTIVE LUNCHES & PARTIES 2026

SET MENUS · EXCLUSIVE PARTY NIGHTS · PRIVATE DINING

Booking now for November & December

126 High Road, Loughton, Essex IG10 4BE

LOUGHTON'S HOME FOR THE FESTIVE SEASON

Why Christmas Happens Here

Our second floor is exclusive hire only — up to 120 guests for a DJ-led party night, or up to 35 for seated private dining — and our kitchen is award-nominated. This December, we're putting all of it to work for your table.

01

EXCLUSIVE USE

Every upstairs booking is exclusive hire — your own bar, your own entrance, your own atmosphere. Never shared with another party.

02

KITCHEN-LED MENUS

Every festive dish is designed in-house by our chef team, not defrosted from a box. Proper gravy, proper trimmings, proper puddings.

03

NO HIDDEN EXTRAS

Arrival drink, crackers and service are built into the price from the start — so the number you're quoted is the number you pay.

120

MAX GUESTS, PARTY NIGHT

35

MAX GUESTS, PRIVATE DINING

7

NIGHTS A WEEK IN DECEMBER

"Book early — last December our Friday and Saturday party nights, and the whole of Christmas Day, sold out before the end of October."

— THE STANDARD EVENTS TEAM





DOWNSTAIRS · AVAILABLE LUNCH & DINNER · 27 NOV – 24 DEC

The Christmas Menu

3 Courses £39.95

TO START

Roasted Parsnip & Chestnut Soup V

Sage oil, toasted hazelnuts, sourdough

Ham Hock & Pistachio Terrine

Piccalilli, toasted brioche

Smoked Salmon & Beetroot Cure GF

Horseradish crème fraîche, rye crisp

Wild Mushroom Arancini V

Truffle aioli, parmesan crumb

THE MAIN EVENT

Roast Norfolk Turkey

Pigs in blankets, sage & onion stuffing, all the trimmings

Slow-Braised Beef Shortrib GF

Truffle mash, roasted root veg, red wine jus

Pan-Seared Seabass GF

Crushed new potatoes, winter greens, brown butter

Wellington of Wild Mushroom & Chestnut VE

Roast potatoes, tenderstem, vegan gravy

TO FINISH

Traditional Christmas Pudding

Brandy sauce, redcurrants

Dark Chocolate & Orange Tart V

Candied orange, crème anglaise

Baked Vanilla Cheesecake V

Mulled berry compote

SHARING BOARDS (MIN. 6 GUESTS)

The Standard Festive Feast Board

Turkey, beef shortrib & sea bass, family-style — £42.95pp

Cheese & Port Board

Local & continental cheeses, chutney, crackers — £14.95pp

THE STANDARD TOAST

Free Welcome Cocktail

Every guest dining from our Christmas Menu is welcomed with a complimentary cocktail — poured at the table, written on your booking, never a surprise at the bar. Join us for dinner and we'll also bring warm mince pies to your table on arrival.

MAIN FLOOR BOOKINGS

Reserve A Table

No exclusive hire needed — just book a table for your work do, family gathering or catch-up among our regular diners, and enjoy the same Christmas Menu & festive atmosphere. Perfect for groups of 6–20.

ASK US ABOUT GROUP TABLES

GROUPS, OFFICES & PRIVATE CELEBRATIONS

Exclusive Upstairs Hire

Our second floor is exclusive hire only — book it as a DJ-led party night, or as private dining for a seated Christmas lunch or dinner. Either way, it's entirely yours.

Party Night Minimum Spend

APPLIES

UP TO 120 GUESTS

- ★ Full exclusive hire of our second floor & private bar
- ★ DJ & dancefloor for the evening
- ★ Festive dinner, welcome drink & warm mince pies on arrival
- ★ Christmas crackers & table decor
- ★ Available Friday & Saturday nights through December

Minimum spend applies; separate venue hire charges also apply. A complimentary glass of Prosecco is included for all guests on arrival (max. 120 guests).

Private Dining £45.00

PER PERSON

UP TO 35 GUESTS

- ★ Full exclusive hire of our second floor
- ★ Seated Christmas lunch or dinner
- ★ Welcome drink included — warm mince pies too, for dinner bookings
- ★ Bespoke table plan & menu
- ★ Ideal for company Christmas lunches & smaller celebrations

SHARING FOOD ADD-ON

Swap in for a plated menu, or add alongside — perfect for a relaxed private dining format

Festive Feast Board

Turkey, beef shortrib & sea bass, served family-style (min. 6)

£42.95pp

Bowl Food & Canapés

8 chef's selections, passed around the room

£16.00pp

Cheese & Port Board

Local & continental cheeses, chutney, crackers (min. 6)

£14.95pp

Early Bird

Book & deposit before 30 Sept — £5pp off any package

Bring Your Crowd

Groups of 50+ get a free bottle of house fizz per 10 guests

Midweek Saver

Sun–Thu bookings get 10% off food & a late bar until 1am





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RESERVE YOUR DATE

Let's Get You In The Diary

December fills fast – Fridays and Saturdays, and Christmas Day itself, are always first to go.

1

ENQUIRE

Call, email or drop by with your date, headcount and package of choice.

2

SECURE

A £10 per person deposit holds your table or private floor.

3

CELEBRATE

Final numbers & pre-orders 14 days before — then leave the rest to us.

020 7052 4480

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Festive set menu available for lunch & dinner bookings from 27 November to 24 December (excludes party nights & Christmas Day). Party night packages run Friday & Saturday evenings throughout December, minimum numbers apply. Prices include VAT. A non-refundable deposit is required to confirm all bookings; full pre-orders and final numbers due 14 days before your date. Management reserves the right to amend menus subject to availability.

