



POMELO

1699



THE FRUIT OF CHANCE



In a sun-drenched Provence grove, a golden pomelo tumbled to the ground, carried by the Mistral wind. An avocet, enchanted by its hue, scooped it up and soared across the sky, its silhouette glowing like the sun.

The bird's flight ended at a sleepy farm, where the pomelo fell beside a mother wild boar.



NATURE'S HAND



1700



The boar, captivated, carried the fruit home, where her young feasted on its sweetness. One small seed was left behind in the earth.

1710

THE TREE TAKES ROOT

The seed sprouted into a thriving tree, nurtured by salty breezes and golden sun. The couple that owned the farm, Luc and Marianne, marvelled as it grew, and when the first fruit ripened, its fragrance promised something magical.



1712

THE FIRST FRUIT



That evening, Luc and Marianne sliced the ruby fruit and crafted a Kir Royale with champagne, pomelo juice, and crème de cassis. Toasting the tree's origin, they sipped as the sun set over their farm.



A LEGACY OF JOY



The tree, born of chance, continues to bless the farm with moments of joy. Its legend lives on, a tale carried by the avocet's wings, flavouring banquets with sunshine.



2018





Christmas with Pomelo

Created for the Museum of the Order of St John.

Founded by Head Chef Zara White in 2018, Pomelo brings seasonal food and thoughtful service to your Christmas celebration.

Our packages combine canapés, bowls and a branded pudding moment, with drinks and festive styling.

A SEASONAL CHRISTMAS

Seasonal ingredients and creative presentation bring a festive touch to every bite. Celebrate Christmas at Museum of the Order of Saint John with a menu made for celebration.



“You created a day to remember, from the food, to the theatre of it all, to your amazing team. Thank you so much again for all your patience throughout and for bringing so much creativity to the table, quite literally!”

Victoria Archbold - Luxury Event Planner for Balvenie



CHRISTMAS STYLING

A festive setting to complement Chapter Hall. The packages include an estimated allowance for Christmas décor and styling, with the final scheme to be agreed.

HIREWARE

From cutlery, to plates, to glassware, we will ensure that everything you require is at hand and ready for your event. Effortless, efficient, stylish.

STAFF

We strive for excellence. Our hard working team are excellent at adapting in our ever-changing industry to ensure that your event runs smoothly.



FESTIVE FOOD

Six savoury canapés, two bowls and one branded pudding moment per guest. Final dishes and dietary requirements will be agreed as part of your event planning.

CHRISTMAS DRINKS

A welcome Prosecco, two glasses of wine, one beer, one spirit and mixer, and one water per guest.

A PERSONAL TOUCH

One branded pudding moment per guest provides a personalised finish to the evening. Final presentation and branding to be agreed.

FESTIVE DETAILS

Floral details to be agreed within the styling brief and budget.



YOUR CHRISTMAS

CHRISTMAS PACKAGES

MUSEUM OF THE ORDER OF ST JOHN

GUEST NUMBERS
80, 100 OR 150 GUESTS

EVENT TIMINGS
6PM - GUEST ARRIVAL
11PM - GUEST DEPARTURE

SUPPLIER ACCESS
4PM - SET-UP BEGINS
MIDNIGHT - SUPPLIERS OFFSITE

ALL PRICES ARE PER HEAD, EXCLUDING VAT

80 GUESTS
£153.06 PER HEAD

100 GUESTS
£148.28 PER HEAD

150 GUESTS
£133.12 PER HEAD

FESTIVE MENU

Six savoury canapés per guest

Two bowls per guest

One branded pudding moment per guest

Final menu and dietary requirements
to be agreed



Min 5 canapés per event
Min order of 30 of each type of canapé



CANAPÉS

**Dietaries with an asterisks can be accommodated upon request*

**Styling and equipment hire such as glassware, crockery, tables and chairs are available on request*

Meat

Steak, Béarnaise, Potato Rosti (Gf)

Beef Tartare, Lemon Mayonnaise, Soused blackberry, Brioche

Chicken Kiev Bon Bon, Chive Emulsion

Serrano Ham Croquettes, Harissa Mayonnaise

Sage & Pancetta Sausage Rolls, Wholegrain Mustard, Parmesan

Smoked Duck, Port jelly, Goats Cheese, Tapioca Crisp (Gf)

Duck Liver Parfait, Sea Buckthorn Gel, Brioche

Pulled Lamb Chip, Spiced Harissa (Gf)

Miso Lamb Cannon, Chimichurri (Gf)

Pomme Neuf, Venison Carpaccio, Blackberry Gel



Sea

Smoked Salmon Latkes, Horseradish, Dill sour cream (Gf)

Citrus Cured Trout, Fennel Cracker, Cream Cheese, Caviar

Hot-Smoked Salmon, Dill, Pickled Cucumber, Sour Cream, Rye

Cured Salmon Tartare, Dill Emulsion, Rye (Df, Gf)

Haddock Fish Cakes, Lemon Mayo, Lemon Zest, Viola flower

Smoked Anchovy, Egg, Extra Virgin Olive Oil Mayonnaise (Df, Gf)

Scallop, Lemon Herb Butter, Cauliflower Puree (Gf)

Crispy Cod Skin, Salt Cod Brandade, Baby Gem (Gf)

Cornish Crab, Pickled Radish, Date, Carta Di Musica (Df)

Crispy Sushi Rice, King Prawn, Soy Emulsion (Df)





Vegetarian

Wye Valley Asparagus, Aioli (Gf, Df)

Pea & Parmesan Arancini, Lemon Mayonnaise

Leek Croquette, Cheddar Custard

Petit Pois, Whipped Goat Cheese, Pea Shoots, Herb Garden

Ricotta Stuffed Morel, Salsa Verde, Sorrel (Gf)

Mushroom Parfait, Tea Pickled Quail Egg, Brioche

Winter Tomato, Buffalo Mozzarella, Basil, Crostini

Candy Beetroot Tartare, Ricotta, Preserved Lemon (Gf)

Pickled Cucumber, Smoked Almond Croustade (Df)

Crostini, Burrata, Winter Tomato, Pinenut

Vegan

Charred Sweetcorn, Sweetcorn Puree, Linseed Cracker, Fennel Flower (Gf)

Golden Beetroot Crisps, Lemon Cashew Cream, Fennel Tops (Gf)

Jerusalem Artichoke Rilette, Pickled Apple, Crisp Artichoke (Gf)

Pulled Hoisin Tofu Pancakes, Cucumber, Spring Onion (Gf)

Baby Pickled Beetroot , Cremetta, Black Pepper Shortbread

Vietnamese Vegetable Rolls, Sweet Chilli Dipping Sauce (Gf)

Crisp Wonton, Soy Aubergine, Avocado (Df)

Watermelon Tartare, Crisp Capers, Brioche (Df)

White Truffle Toastie, Marinda Tomato Salsa

Wild Mushroom 'Brioche', Crisp Shallot, Gremolata



POMELO



BOWL FOOD

**Styling and equipment hire such as glassware, crockery, tables and chairs are available on request)*

Meat

Lamb Belly, Fennel, Capers, Raisins & Pistachio (DF,GF)

Spiced Lamb, Labneh, Pickled Red Onions, Herbs, Chilli Jam (GF, DF)

Beef Bavette, Herb Butter, Hassleback Potatoes, Chimichurri, Amaranth (GF)

Goosenargh Roast chicken, Potato Rosti, Celeriac Puree, Jus (GF)

Asian Pork Meatballs, Rice Noodle Salad, Pickled Chilli (GF, DF)

Sicilian Sausage, Fennel, Chilli, Orecchiette (DF)

24hr Braised Beef cheek, Pearl Barley Risotto, Winter Greens (GF)

Slow Roast Pork Belly, Asian Slaw, Honey & Soy Glaze (GF, DF)

**dietaries and allergens on request.*





Sea

Seabass Ceviche, Carta Di Musica, Cucumber, Finger Lime (GF, DF)

Beetroot Cured Salmon, Fennel, Apple Remoulade, Pickled Grape (GF)

Teriyaki Salmon, Jasmine Rice, Sugar Snap, Edamame, Lime Sesame Dressing, Avocado Purée (GF, DF)

Crushed Jersey Royals, Poached Seabass, Sea Fennel, Lemon (GF)

Confit Chalk Stream Trout, Horseradish Creme Fraiche, Pickle Kohlrabi (GF)

Tuna Tataki, Toasted Sesame, Avocado, Citrus Soy Emulsion (GF, DF)

Kombu Cured Chalk Stream Trout Gravlax, Dill, Lemon Emulsion, Rye (DF)

Poached Turbot, Roasted Potatoes, Beurre Noisette, Lemon, Samphire (GF)

Miso Glazed Black Cod, Pickled Daikon, Sesame Rice, Spring Onion (DF)

**dietaries and allergens on request*



Vegetarian

Burrata, Squash Puree, Sage Pesto, Hazelnut Crumb, Crisp Sage (GF)

Stracciatella, Charred French Baby Leeks, Cavolo Nero Pesto, Caper Crumb (GF)

Wild Nettle Risotto, Ricotta, Lemon Zest (GF)

Torched Leek, Roast Ratte potato, Leek & Potato Consomme, Tea Pickled Quail Egg (GF)

Spinach & Ricotta Agnolotti, Cime Di Rapa

Grilled Sweet Potatoes, Hot Sauce, Chive Sour Cream, Pumpkin Seeds (GF)

Squash Ravioli, Sage Burnt Butter

Ricotta, Sumac Roasted Beetroot, Balsamic, Thyme, Seeded Cracker (GF)

**dietaries and allergens on request.*

Vegan

Jerusalem Artichoke Risotto, Hazelnut Pesto, Gremolata Pangrattato (GF, DF)

Golden & Candy Baby Beetroot, Pickled Shallot Rings, Cashew Cream (GF, DF)

Jerusalem Artichoke Rillette, Verjus Pickled Apple, Carta Di Musica (DF)

Winter Tomato, Crisp Basil, Tomato Gazpacho, Viola (GF, DF)

Roast Pumpkin, Cashew Puree, Herb Crumb (DF)

Aubergine, Chaat Masala Potatoes, Yoghurt, Tamarind, Coriander Chutney (DF, GF)

Roasted Beetroot, Pickled Candy Yellow Beetroot, Walnuts, Fennel Tops (DF, GF)

Beetroot Pearl Barley Risotto, Lemon (GF, DF)

**dietaries and allergens on request.*





BRANDED PUDDING

**Styling and equipment hire such as glassware, crockery, tables and chairs are available on request*

Pudding

A bespoke pudding moment that brings your occasion to life, the perfect sweet finish to your celebration.

Clementine & Cranberry Tart

Gingerbread Tiramisu

Sticky Toffee Pudding

Spiced Apple & Blackberry Crumble

PanettoneBbread & Butter Pudding





FESTIVE DRINKS

DRINKS PER GUEST

1 Glass of Welcome Prosecco

2 Glasses of House Wine

1 Bottled Beer

1 Spirit and Mixer - Various Types

Still & Sparkling Water

Included in all three packages

OUR STAFF

Every package includes a Head Chef,
Pomelo FOH Manager & Bar Manager.

80 GUESTS

3 Sous Chefs, 3 Drinks Waiters, 3 Food Waiters

100 GUESTS

4 Sous Chefs, 4 Drinks Waiters, 4 Food Waiters

150 GUESTS

5 Sous Chefs, 6 Drinks Waiters, 5 Food Waiters



OUR SUPPLIERS

SHRUB

(Fruit and vegetables only using the best UK suppliers)

Shrub began in 2020. Working directly with over fifty market gardens and farms Shrub is reviving the supply chains of old, focusing on seasonality, quality, regionality and soil health. Fully transparent and pragmatic in our sourcing; our expertise intersects the needs of a kitchen and the practicalities of a farm.

Our service is as uncompromising as our sourcing; therefore we offer an extremely personal and knowledgeable level of customer experience, unmatched in our field. We can help focus a menu's seasonality, source or trial new exciting or forgotten varieties and provide seasonal alternatives to products that aren't available year round. Shrub is the alternative, more responsible choice for those with as a conscientious and sustainably driven business. We exist outside of the normal food system, intersecting the needs of Kitchens and Farms.

JAMES KNIGHT

(Seafood thoughtfully sourced)

Our story began in 1908 in a humble shop in Shepherd's Market and we are now the capital's largest independent seafood wholesaler, delivering fresh fish daily from our Vauxhall site.

We are driven by addressing what matters to you and your customers, our belief in a sustainable fishing industry and paying attention to the following:

We have respect for the sea. Its contents are a finite resource, so our products tell a story of good fishing, sustainability and aquaculture practice.

We pay our suppliers a fair price, and like it to be reciprocated by our customers, making our relationships with them collaborative and honest.

Our products are never artificially treated or excessively handled as we know this undermines quality and freshness.

We employ generations of trained, passionate fishmongers who take pride in their work and the quality of product we deliver to our customers. Currently we have over 180 years of experience amongst our fishmongers so if there is a particular cut of fish you would like we are sure we can supply this to you.

To us it's really simple:

We aim to get the best quality fresh and frozen sustainable fish and seafood to our customers quickly and at a fair price. This is part of our mission to be the most trusted and admired seafood company in London and the South.

We are now one of London's largest independent seafood supplier thanks to strong relationships we have built with our loyal and supportive customers.

OUR SUPPLIERS

HG Walter

(The Best in the business)

We are HG Walter, an independent family-run butcher committed to providing every professional chef and home cook with an exceptional product and service to create exceptional food. Established in 1972 by Peter Heanen, we have become one of the UK's most respected butchers, supplying some of the country's best chefs and restaurants. We share the importance of eating quality meat, supporting supply chains, and sustainable farming while striving to be the best butcher in the UK.

Our meat is predominantly sourced from small farms rearing free-range native breeds.

These native breeds, such as Hereford and Aberdeen Angus cattle and Hampshire Duroc pigs, are known for yielding the best meat in the world, their natural diets and slow growth producing excellent marbling and fat content, allowing a superior depth of flavour. Sustainability is also a priority among our farmers – livestock on these farms contribute to a biodiverse landscape contrary to the destructive nature associated with much larger scale farms.

A devotion to supplying products of the highest quality means we sometimes look further afield however, whether it's acorn fed Ibérico pork reared on our friend Redondo Iglesias' family farm in Estremadura, or Dutch veal from Peter's Farm, who's welfare standards are second to none.

We pride ourselves on having the best beef in the UK, intensifying its natural flavour, by dry ageing for a minimum of 28 days and up to 90 days in our custom-made Himalayan salt room. Our chefs prepare all our pies, scotch eggs, stocks, burgers, and sausages in-house. From the Michelin-Starred River Café to the highly acclaimed Kricket, our meat and pantry products supply hundreds of restaurants, and we are the go-to butcher for many of London's food writers, chefs, and critics. We've never tried to be the biggest, only the best, while holding our values close in everything we do.

WE LOOK FORWARD TO HEARING FROM YOU!

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