



Events & Private Hire

53 Southgate St, Winchester SO23 9EH

luckylychee.uk

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Welcome to Lucky Lychee

Lucky Lychee is a community pub and restaurant with a welcoming and relaxed atmosphere. Recognised by The Good Food Guide as “the kind of place you dream of having in your neighbourhood”, we were the overall winner of their 2025 Best Local Restaurant awards.

We celebrate contemporary Malaysian cuisine made with seasonal British produce. Alongside our food, we offer carefully sourced wines from small producers, world beers and creative cocktails. We take pride in creating a bespoke event for you, reflecting your personality and tastes.



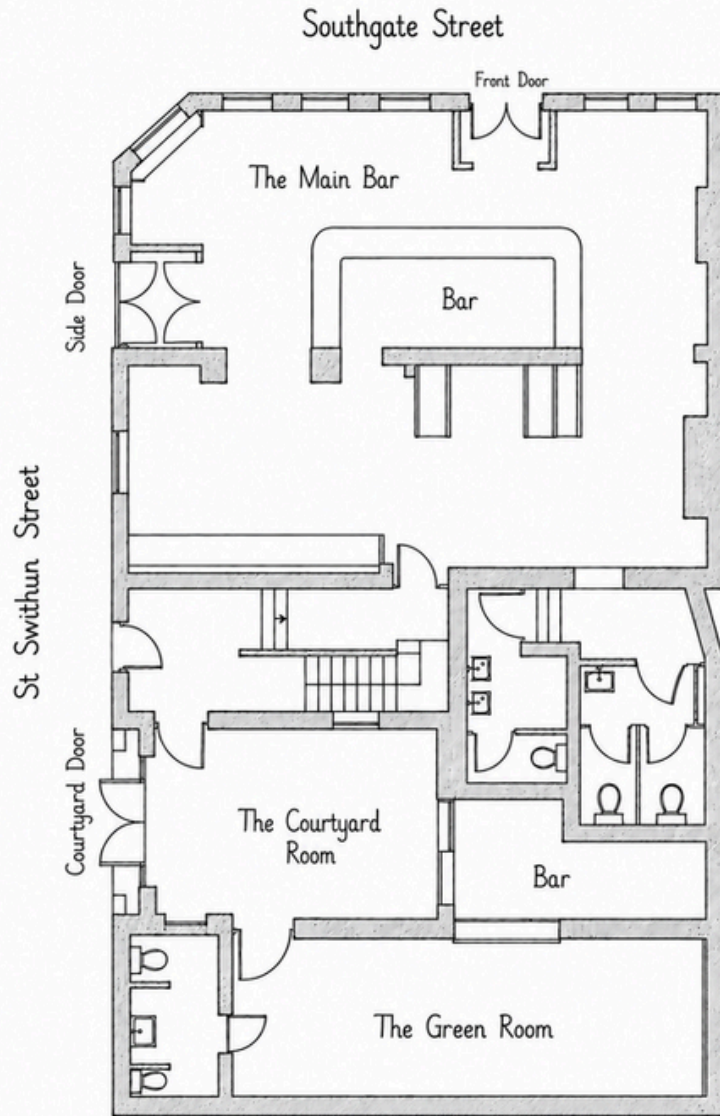


The Location

Situated at the corner of the ancient south gate to the city and a short walk from the High Street, approaching from any direction takes you through some of the most charming corners of the city.

We are close to the Cathedral, train station and Register Office, a five-minute drive from the motorway and less than an hour from London by rail.

Capacities Overview



	Seated	Standing
The Courtyard Room	16	25
The Green Room	27	50
The Courtyard Room + The Green Room	43	75
The Main Bar	44	85
Exclusive hire of the whole venue	87	160



The Courtyard Room

A characterful space with flagstone flooring and exposed brick & flint walls, The Courtyard Room echoes the distinctly Winchester architecture of our historic pub.

With a flexible layout, it is suitable for seated family gatherings, team lunches or intimate canapés and cocktails. Glazed doors opening onto St Swithun Street flood the room with natural light. On warm days and evenings, these can be opened to allow your party to spill onto the street.

Capacity: 16 Seated, 25 Standing





The Green Room

Positioned to the very rear of the pub, the Green Room is a private space that lends itself well to lively late-night celebrations. Self-contained with its own bar and a flexible layout, able to accommodate large-scale seated dining or a bustling standing party.



When combined with The Courtyard Room, we're able to create a dance floor and accommodate live music or your own playlist. Whether you are hosting a grand lunch or a night of dancing, the space will effortlessly accommodate your mood.

Capacity: 27 Seated, 50 Standing



The Main Bar

The heart of the pub, the Main Bar is available as part of whole-venue private hire, or mid-week lunches. The blazing log burners add atmosphere in cooler months; large windows fill the room with light on brighter days. Our ornate bar provides the focal point of the room and double-height ceilings give a sense of grandeur.



A whole venue buy-out allows full flexibility in how you use the different rooms: a cosy pub to the front with private corners for intimate chats, with a loud dance floor to the rear ensuring something for everyone.

Capacity: 87 Seated, 160 Standing



Our Food

Our food is characterised by the vibrant flavours and aromatic spices found in Malaysian cuisine, offering something unique and memorable for your celebration.

Dishes change every month, staying as seasonal as possible and often using local produce as substitutes for ingredients native to Malaysia but unavailable here.

Our meat is sourced locally from high-welfare Hampshire farms and we use free-range eggs from 3 miles away.



Canapés

Ideal for an informal standing celebration, where you want conversation to flow and guests to mingle without being constrained to a seating plan.

Sample Menu

£18.50 per person plus 10% service

Includes arrival snacks & four choices of canapés.

£4 per person for additional choices.

Dietary requirements can be catered for separately.

Arrival snacks

Prawn Crackers

House Spiced Nuts

Canapés ~ four choices

Lemongrass Spiced Fried Chicken, Sweet Chilli Sauce

Sesame Prawn Toast, Herb Mayo

Crispy Spring Roll with Seasonal Vegetables

Crispy 10-Spice Pork Rolls, Pineapple Pickle

Pork Curry Sausage Rolls, Tomato Ketchup

Potato Curry Puff, Mint Chutney

Charcoal Grilled Chicken/ Paneer Satay, Roasted Peanut Sauce

Charcoal Grilled Beef Satay, Green Sambal (+£2pp)

Milk Bao with Fried Chicken, Sriracha Aioli (+£3pp)





Canapés & Bowl Food

The addition of bowl food makes for a complete meal and a full range of flavours, while retaining the informality of drinks and canapés.

Sample Menu

£28 per person plus 10% service

Includes arrival snacks, three choices of canapés & two choices of bowls.

£4 per person for additional canapés & £7 per person for additional bowls.

Dietary requirements can be catered for separately.

Arrival snacks

See previous page

Canapés ~ three choices

See previous page

Bowls, served with hom mali rice ~ two choices

Honey Marmite Chicken/ Tofu with Peanuts

Sweet & Sour Chicken/ Tofu, Pineapple

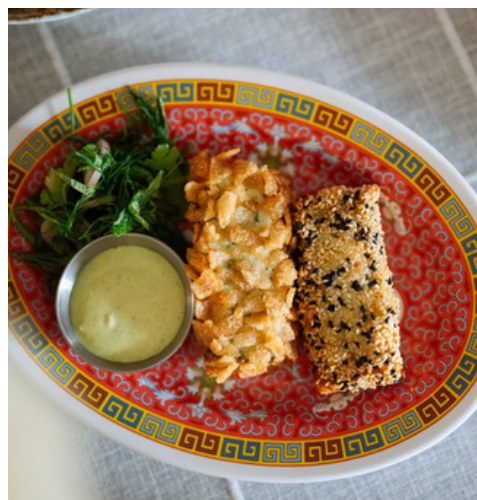
Malaysian Chicken & Jersey Royal Potato Curry

Roasted Courgette & Oyster Mushroom Yellow Curry

Green Opor Curry of Beef Brisket (+£1pp)

Char Siu Pork with Hoisin & Black Cherry Jus





Seated Lunch & Dinner

Served to the centre of the table for guests to share, our family-style menus create an interactive meal where guests can sample a variety of dishes. Mains can be served individually if preferred.

Sample Menu

£40 per person plus 10% service charge

Dietary requirements can be catered for separately.

Arrival snacks

Prawn Crackers & House Spiced Nuts

Starters ~ three choices

Lemongrass Spiced Fried Chicken, Sweet Chilli Sauce

Sesame Prawn Toast, Herb Mayo

Crispy 10-Spice Pork Rolls, Pineapple Pickle

Charcoal Grilled Chicken/ Paneer Satay, Roasted Peanut Sauce

Mains ~ three choices

Honey Marmite Chicken/ Tofu with Peanuts

Sweet & Sour Chicken/ Tofu, Pineapple

Roasted Seasonal Vegetable Yellow Curry

Charcoal Grilled Char Siu Sussex Pork, Hampshire Watercress

Green Opor Hereford Beef Curry, Jersey Royal Potato (+£2pp)

Sides ~ all served

Steamed Hom Mali Rice

Watermelon Salad





Desserts

Whether for a standing or seated meal, we can offer celebratory statement cakes, individual portions or bite-sized desserts as a sweet finale to your celebrations.

Sample Menu

Whole Cakes

Chocolate Guinness Cake with Cream Cheese Frosting

Pandan Basque Cheesecake with Seasonal Fruits

Flourless Chocolate Cake with Seasonal Fruits

Canapés

Banana Spring Roll with Nutella

Pandan Basque Cheesecake

Masala Chai Tiramisu

Pandan Coconut Panna Cotta

Jude's Ice Cream





Late Night Snacks

Ideal to bridge the gap between a late afternoon meal and a late night party, these always get an excellent reception and keep your guests celebrating until the very end.

Sample Menu

£14 per person plus 10% service charge

Dietary requirements can be catered for separately.

Two choices served with chips

Pork Curry Sausage Roll

Lemongrass Fried Chicken

Curry Sausage Hot Dog, Crispy Shallot, Pickles

Sesame Prawn Toast

Crispy Spring Roll with Seasonal Vegetables

Curry Puff with Potato, Sweet Potato & Petits Pois





Morning-After Brunch

A relaxed morning-after brunch is the perfect way to gather with your closest family and friends without the rush of the previous day's festivities. Keep the celebrations going, reminisce and thank your guests for celebrating with you before saying your goodbyes at a slower pace.

Sample Menu

£20 per person plus 10% service charge

Coffee/ Tea/ Milo

Apple, Orange, Pineapple or Cranberry Juice

Freshly made roti with:

Bacon

Bacon & Egg

Sausage

Sausage & Egg

Bacon, Sausage & Egg (+£2pp)

Two Eggs & Cream Cheese

Lentil Dhal

Chicken Curry

Banana





Wine

Our wine list is carefully chosen to both work with our bold food and to enjoy by themselves. Most come from smaller European producers using low-intervention methods and we're proud to feature some less well-known styles.

We favour fresh, bright and aromatic whites, avoiding anything too delicate, while our reds avoid too much tannin and oak.

Our range of French, Italian, and English sparkling wines can make the perfect party starter and work fantastically well with our canapés.



Sparkling

Cantina Bernardi Prosecco DOC Extra Dry, NV, Veneto, Italy	45
Bolle Blanc de Blancs, NV, La Mancha, Spain (0.0%)	50
Chalkdown Classic Cuvée, 2021, Hampshire, England	60
Crémant de Bourgogne Rosé Brut, Domaine Deliance, NV, Burgundy, France	60
Champagne “Ailes de Psyché”, Domaine Maxime Blin, 2012, Trigny, France	88

White

Viura, Vina Albergada, 2025, Rioja Alavesa, Spain	33
Colombard & Ugni Blanc, Domaine de Menard, 2025, Côtes de Gascogne, France	36
Riesling, Peth Wetz, 2025, Rheinhessen, Germany	42
Picpoul, Chateau de la Mirande, 2025, Languedoc, France	42
Réserve de Gassac Blanc, Mas de Daumas Gassac, 2024, Languedoc, France	42
Chardonnay, St Vincent, Domaine Muret, 2025, Pays d’Oc, France	42
Viognier, Domaine Muret, 2025, Pays d’Oc, France	42
Gavi DOCG, Tuffolo, 2025, Piedmont, Italy	42
Pinot Gris, Domaine Stentz-Buecher, 2023, Alsace, France	42
Gewürztraminer, Bodegas Pirineos, 2024, Somontano, Spain	45
Cora de Loxarel, Loxarel, 2025, Penedès, Spain	45
Riesling, Weingut Thörle, 2025, Rheinhessen, Germany	50
Albariño, Abadia de San Campio, 2025, Rías Baixas, Spain	50
Big Salt, Ovum, 2024, Oregon, USA	55
Kalke & Kreide, Weingut Thörle, 2023, Rheinhessen, Germany	60



Orange

Grenache Blanc “Salamandre”, Château Saint Cyrgues, 2025 Rhône, France	42
Pépin Orange, Achillée, NV, Alsace, France	55

Rosé

Réserve de Gassac Rosé, Mas de Daumas Gassac, 2025, Languedoc, France	36
Midi Rosé, Domaine Muret, 2025, Languedoc, France	42
Vol de Nuit Rosé, Le Loup Bleu, 2025, Cotes de Provence, France	50

Red

Classic Rouge, Moulin de Gassac, 2025, Languedoc, France	33
Primitivo Appassimento, Lucale, 2024, Puglia, Italy	42
Côtes du Rhône “Les Oliviers”, Vignerons d'Estézargues, 2024, Rhône, France	42
Carménère “el Grano”, La Poda Corta, Rapel Valley, Chile	42
Prana Rioja, Gloria Plaza Medina, 2024, Rioja, Spain	42
Spätburgunder, Peth-Wetz, 2024, Rheinhessen, Germany	45
Gamay “Cuvée des Gourmets”, Cave Verdier Logel, 2024, Loire, France	45
Spätburgunder, Weingut Thörle, 2023, Rheinhessen, Germany	55

Sweet

Grand Tokaj Late Harvest, 2023, Mád, Hungary	40
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Cocktails

Our cocktail menu features well-executed classics alongside novel creations, introducing similar ingredients and flavours to those in our food. We change our list regularly and recommend offering four to six options for your guests to ensure speed of service - we never batch drinks and make each one to order.

Party favourites include:

Lychee Martini	14
Espresso Martini	13
Cosmo	13
Margarita (<i>0% option</i>)	13
Mango Caipiroska	14
Negroni	13
Bramble	13
Lychee Collins (<i>0% option</i>)	12
Jungle Bird	14
Elderflower Gin Fizz (<i>0% option</i>)	12
Paloma (<i>0% option</i>)	14
Aperol Spritz	13
Hugo Spritz	13



Beer

Bottles

Modelo Especial	6
Asahi Super Dry	6
Estrella Galicia 0.0%	5
Lucky Saint Hazy IPA	6

Draught - per pint

Estrella Damm	7.5
Beavertown Neck Oil	7.9

Our full range of beers, alongside cask ales, is available if the Main Bar is included in your venue hire.



Spirits and Softs

We have a wide range of spirits and soft drinks, we will stock the bar according to your preferences.

T & Cs

Your booking will be confirmed on payment of a deposit of 30% of the minimum spend. If your pre-paid food and drink exceeds the minimum spend, your deposit will be used as payment towards this, with the balance payable at least one week prior to the event. If your pre-payment does not exceed the minimum spend, your deposit will be returned after the event, so long as the minimum spend is achieved between you and your guests. Any shortfall will be deducted as a room hire fee.

Deposits are refundable on a sliding scale up to 35 days before your booking.

We will agree a written plan for your event, which will be finalised at least one week in advance.

We will supply all food and drink consumed at your event, corkage is prohibited. If external food is supplied by prior written arrangement, e.g. cake, we will levy a charge for the cost of serving it.

A 10% service charge will be added to all food and table service drinks.

Full T & Cs will be provided with your party plan.

FAQs

- Can you cater for my dietary requirements?
 - We can cater for almost all allergies and dietary requirements but require advance notice. We are generally unable to accommodate allium intolerances.
- Do you allow children?
 - We welcome children as part of a dining group under the terms of our licence.
- Is your venue accessible?
 - As a 150-year-old pub, we have restricted accessibility. There are steps to enter every room, with a ramp available for the front door. We do not have an accessible toilet.
- Can I provide my own wine?
 - We do not allow corkage under any circumstances. We have a broad selection of wines, our team can offer recommendations on the best options for your tastes.
- Can we decorate the venue?
 - Yes, within agreed guidelines: we allow flowers, balloons, and banners, but request absolutely no confetti (including confetti balloons). For seated parties, you are welcome to provide wedding favours.
- Do you have any outdoor space?
 - Unfortunately, as a city pub, we do not have any outdoor space. There is good air flow throughout all rooms, and The Courtyard Room doors can be opened onto the street.

FAQs

- Can you accommodate a band or DJ?
 - Yes, so long as you have booked either the whole venue or both back rooms together. For smaller events, we will play suitable background music. We leave the booking and payment of performers up to you and then facilitate their performance, including equipment set up and storage. Live music must stop at 11pm and recorded music by midnight under the terms of our licence. You can also provide your own Spotify playlist.
- Where can I park?
 - Being in the historic city centre, we have no customer parking. The closest public car parks are Tower Street and Colebrook Street.
- What time does the party need to end?
 - We are fortunate to hold a late licence, allowing alcohol sales until 12:30am on a Friday and Saturday night.
- Do you only host events during your regular opening hours?
 - We will consider private events seven days a week for breakfast, lunch, and dinner. Please let us know your requirements and we will let you know what's possible.