

Christmas at...



Muse

Muse; A person or personified force who is the source of inspiration.



Welcome to Muse - a Michelin-starred, intimate fine-dining restaurant set within a restored mews house in Belgravia.

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This festive season, our menus are shaped by nostalgia: the pivotal moments and key people from Tom's life and career, reimagined with winter's larder for memorable Christmas celebrations.



**Ground Floor Semi-Private
Dining:
Seats up to 6 guests**



Muse accommodates 6–24 guests in a variety of formats: semi-private dining on the ground floor with front-row counter seats and lounge access; large-group private dining upstairs; or a full townhouse takeover for the most exceptional experience. The ground floor can also be reserved for a pre-dinner drinks & canapés reception, or for intimate semi-private dining for six.

First Floor Dining Room:
Privately seats up to 24 guests



Festive Dining-
Tailored for the season





Seasonal Events at Muse

- A celebratory glass of slow gin on arrival
- Seasonal winter snacks & canapés
- Tom's signature bread course, served with home-made chicken & cep butter
- 6-course winter tasting menu; a 10-course menu is available for groups of up to ten guests
- Red & White wines paired with the meal by our sommelier
- Still and sparkling water
- Tea & coffee, served with a selection of festive petit fours

Perfect for private dining, canapé receptions and small festive celebrations.

10 –Course Festive Tasting Menu

Available for groups up to ten guests

Forever picking

Snacks & a little tittle, inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

Any Favorites at Christmas (*Beef, onion, Turnip*)

You ask any chef what their favourite food is, and they will take you on a trip down memory lane. I will always remember Pierre Koffmann eating his steak tartare with a very crisp baguette and a fried egg. What's your favourite treat at this time of year?

Making & Breaking (*Stout, grains, treacle*)

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of the course the joy you receive in the actual eating and receiving of bread.

The Golden Egg (*Egg, truffle, root veg*)

Where greed leads to a great loss, A farmer discovers his goose lays one golden egg each day. When his greed consumes him, he tries to get all the golden eggs at once, only to find nothing, never put all your golden eggs in one basket

Just Around the corner (*Sprouts, bread sauce, bacon*)

They say that Christmas is just around the corner, this is Toms interpretation of the first taste of Christmas

Worth the wait, even at Christmas (*Scallop, grains, salsify*)

Scallops grow very fast in their first few years, even increasing by 80%. Some are 4-5 years old by the time they are caught; the extra-large scallops can be up to 20 years! Containing one's excitement for the magic to happen even at Christmas can be tested

Patience is a virtue (*Dover sole, Kohlrabi, Champagne*)

Learning to be patient can be very difficult, and one I've had to battle throughout my career! The Dover Sole has a surprisingly long-life span of 58 years, and we only use those caught aged 13 to 17: patience is therefore a must, even more so over Christmas, especially on present opening

Wishful thinking (*venison, cabbage, celeriac*)

We all dream of many things over Christmas, these lovely beasts come from the beautiful Aynhoe Park Estate's green parkland in Oxfordshire, the same county where I also do all my foraging, maybe we will see a few of them flying overhead on Christmas eve

A White out (*Rum, Nutmeg, white chocolate*)

When ever there is a white out and you are locked inside, you always hope you have the right ingredients at home, we definitely have

Don't ever change (*Ginger, blackberry, custard*)

It's the special treat that you have been waiting for , it only truly comes around once a year, there are many variations, and everyone claims theirs is the best, long live the traditions of Christmas, as we all need them .



Private Event Minimum Spends (up to 24 guests)

Full Takeover - *reception downstairs, dinner on one large table upstairs*

- Mon dinner (exclusive opening): £10,000 (Muse is typically closed on Mondays; this fee opens the restaurant especially for your event.)
- Tue–Thu lunch: £7,000
- Tue–Thu dinner: £8,000
- Fri/Sat lunch: £8,000
- Fri/Sat dinner: £10,000

First Floor Only - *main dining room*

- Mon dinner (exclusive opening): £10,000
- Tue–Thu lunch: £6,000
- Tue–Thu dinner: £7,000
- Fri/Sat lunch: £7,000
- Fri/Sat dinner: £9,000

Tom Aikens - *Guaranteed attendance fee*

- Mon lunch & Dinner: £8,000
- Tue–Friday lunch: £5,000
- Tue–Friday dinner: £5,000
- Sat lunch & Dinner: £8,000

Notes: Minimum spends include VAT but are subject to a 15% service charge. The chef's kitchen counter on the ground floor seats 6 guests and can be used alongside the main dining room if required. Wine pairings available upon request.

Tom Aikens' in-person attendance is not guaranteed unless confirmed in advance and the appearance fee has been paid.



6 – Course Private Hire Festive Tasting Menu

For groups over ten guests

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🍡 T&C's 🍡

Confirming your event

- A 50% deposit is required to secure your date.
- The remaining balance is due 7 days before the event.

Dietary requirements

- Please send all dietary requirements 7 days before the event.
- We cannot accept new or amended dietary requests within 48 hours (2 days) of the event.

Event layout

- We'll provide a table layout to help you make a seating plan.

Cancellation policy- *Private hire*

- We ask that any cancellations to your reservation be made no less than 14 days prior. For any cancellations made within this 14-day period the deposit will be withheld. Please contact the restaurant directly at info@musebytomaikens.co.uk



Contact:

info@musebytomaikens.co.uk

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