



PRINCE ARTHUR

BELGRAVIA

A ROYAL CHRISTMAS AWAITS



This festive season, step into a space where tradition meets innovation. From November through January, Prince Arthur invites you to celebrate with a menu that blends the bold flavours of the Basque Country with timeless British elegance — a meeting of two culinary worlds, crafted for festive indulgence.

Whether you're hosting a spirited office gathering, a refined family dinner or a lively evening with friends, our spaces and menus are designed for every kind of celebration.

Choose from intimate sit-down feasts, vibrant canapés and cocktails, or full-venue experiences with entertainment, all delivered with our signature attention to detail.







**CAPACITY:
UP TO 60 SEATED GUESTS OR 100 STANDING**

FIRST FLOOR DINING ROOM

PRIVATE, ELEGANT AND ENTIRELY YOURS

Tucked away above the bustle of Belgravia, our first-floor dining room offers a truly exclusive space for festive celebrations. With its own private entrance, this beautifully appointed room ensures discretion and a sense of occasion for you and your guests.

At its centre, a striking private island bar anchors the space — perfect for welcome drinks, cocktail moments, or a showpiece display. By day, generous windows fill the room with soft, natural light; by night, the space transforms into a warm and atmospheric setting, ideal for candlelit dinners or lively evening receptions.

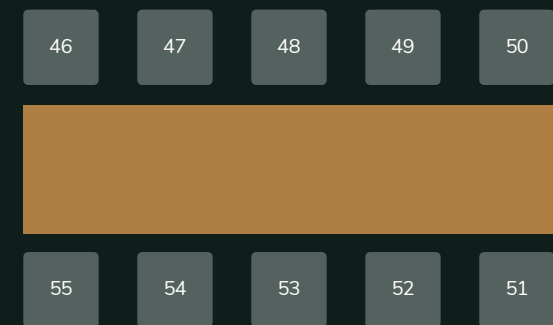
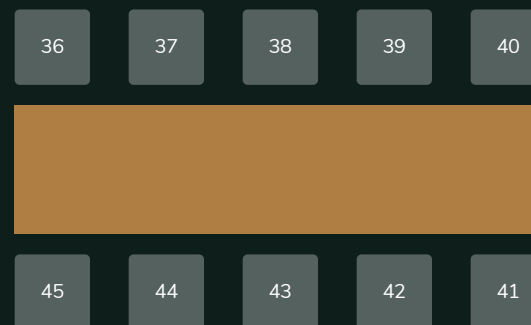
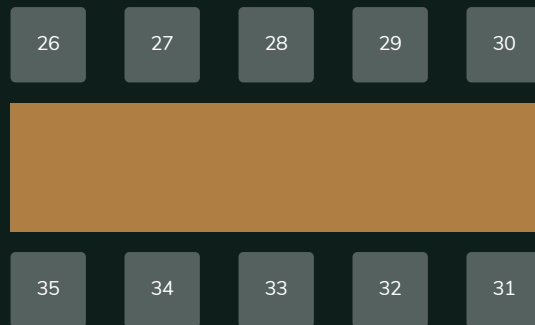
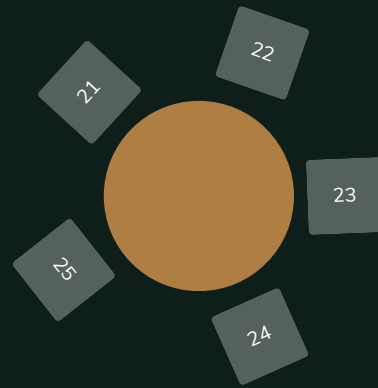
The room is fully adaptable to your vision — from long banquet-style dining and smaller tables, to more casual lounge or standing receptions. Whether you're planning a festive feast, canapé soirée, or a corporate gathering with entertainment, the space flexes seamlessly to suit your needs.

FIRST FLOOR DINING ROOM

SAMPLE TABLE PLAN FOR 55 GUESTS



ISLAND BAR







FESTIVE MENUS

A CELEBRATION OF FIRE, SEA & SEASONAL JOY

Rooted in tradition yet driven by innovation, our festive offering is a true reflection of Prince Arthur's culinary ethos. Led by Head Chef Adam Iglesias, our kitchen celebrates the bold, refined flavours of Basque cuisine — where fire, technique and seasonal ingredients take centre stage.

This season, choose from three festive menus, each offering a different expression of our signature style:

- Noble Festive Menu – from £78 per person
- Royal Festive Menu – from £88 per person
- Imperial Festive Menu – from £138 per person

Each menu is designed for a seated dining experience and can be paired with one of our curated wine selections.

If you're hosting a drinks-led celebration, our `Canapés & Bowls Menu offers an elevated selection of small plates and bites, perfect for a more relaxed — yet still indulgent gathering.

NOBLE FESTIVE MENU

78 P/P

TO BEGIN

Artisanal Bread Selection
Marinated Gordal Olives
Toasted Marcona Almonds

SMALL PLATES

Crab Croquetas with Lemon Aioli

MAIN COURSE

Wood-Grilled Spiced Poussin, Glazed Jus
or
Market Fish of the Day, Chef's Preparation

ACCOMPANIMENTS

Winter Greens with Fresh Horseradish
Galician Blond Fat Roast Potatoes

DESSERT

Baked Cheesecake, Seasonal Fruit Compote

ROYAL FESTIVE MENU

88 P/P

TO BEGIN

Artisanal Bread Selection
Marinated Gordal Olives
Toasted Marcona Almonds

SMALL PLATES

Crab Croquetas, Lemon Aioli
Cantabrian Anchovies in Olive Oil
Txistorra Sausage Wrapped in Ibérico Lard
(A refined take on 'pigs in blankets')

MAIN COURSE

Slow-Cooked Lamb Shank, Rich Pan Jus
Tuna Steak, Green Peppercorn Sauce

ACCOMPANIMENTS

Winter Greens with Fresh Horseradish
Galician Blond Fat Roast Potatoes

DESSERT

Baked Cheesecake, Seasonal Fruit Compote

IMPERIAL FESTIVE MENU

158 P/P

TO BEGIN

Artisan Bread Selection
Marinated Gordal Olives
Salted Marcona Almonds
Gildas – Anchovy, Guindilla & Olive Skewers

SMALL PLATES

Turbot Dripping Potatoes with Oscietra Caviar
Blanca de Huelva Prawn Cocktail
Pheasant and Foie Terrine with Pickled Vegetables
Txistorra Sausage Wrapped in Ibérico Lard
(A refined take on 'pigs in blankets')

PALATE CLEANSER

Champagne Sorbet

MAIN COURSE

Galician Blond Beef – Aged Rubia Gallega
Lobster Rice – Saffron & Shellfish Broth

ACCOMPANIMENTS

Charred Peppers
Galician Blond Fat Roast Potatoes

DESSERT

Baked Cheesecake, Seasonal Fruit Compote
Petit Fours

A BASQUE CHRISTMAS FEAST

250 P/P

PINTXOS TO BEGIN

Chutoro · Pan con Tomate
Truffled Quail Egg Gilda
Foie Gras · Brioche · Sherry
Txangurro Tartlet · Saffron · Chive
Oysters · Txakoli Mignonette

ENTRATES

Lobster & Saffron Soup
Grilled Carabinero Prawns

DEL MAR

Whole Turbot · Pil-Pil Emulsion
Stuffed Squid · Black Ink Rice · Bisque

Bitter Greens · Wild Sorrel · Poached Quince
Marcona Almonds · Fresh Truffle

DE LA TIERRA

Confit Duck · Black Tolosa Beans · Espelette
Spanish Wagyu Fillet
Wood-Grilled Peppers

DESSERT

Basque Cheesecake · Burnt Crust
Pedro Ximénez Pears · Saffron
Artisanal Basque Cheeses · Quince · Walnut
Petit Fours

FESTIVE CANAPÉS & BOWLS

Priced per item, minimum order of 10 per item

CANAPÉS

Venison Tartare 6

Raw Venison, Juniper, Crisp Toast
+ Caviar £5

Txistorra & Lardo 5

Spiced Basque Sausage, Lardo, Flame-Grilled

Gilda 4

Anchovy, Olive, Guindilla
A Basque Classic

Devilled Egg 5

Spiced Yolk, Soft-Boiled Egg
+ Caviar £5

Crab Croqueta 5

Golden Croquette, Fresh Crab, Lemon Zest

Goat's Cheese & Spiced Pear 5

Warm Tartlet, Soft Cheese, Winter Pear

Wild Mushroom Crostini 5.5

Grilled Mushrooms, Garlic, Sourdough

BOWLS

Stuffed Piquillo Peppers 15

Salt Cod Brandade

Iberico Pork Cheeks 18

Cider-Braised Cabbage

Saffron, Pumpkin & Espelette Rice 15

SWEET

Assorted Seasonal Chocolate Truffles 5

Gâteaux Basque, Brandy Cream 5

WINE & BEVERAGES

Here, exceptional food is met with an equally distinguished wine offering. Our extensive list highlights a carefully curated selection from across Spain and beyond, with a focus on rare vintages and lesser-known producers. From bold Riojas to crisp Albariños — and unexpected gems in between — there's a bottle to suit every palate and plate.

Our Head Sommelier, Valeriya, is on hand to guide your selection, offering thoughtful pairings and personalised recommendations to ensure every glass enhances the moment.

VIEW SAMPLE WINE LIST







ADD-ON EXPERIENCES

FOR THOSE SEEKING TO IMPRESS, ENCHANT & INDULGE - OUR CURATED FESTIVE ENHANCEMENTS ARE DESIGNED TO ELEVATE YOUR CELEBRATION

- **Caviar Service** – A decadent delight, caviar bumps served with elegance.
- **Oyster Station** – Expertly shucked oysters for the ultimate indulgence.
- **Whole Suckling Pig** – A dramatic centrepiece, slow-roasted to perfection and carved live.
- **Jamon Mastercarver** – Iberian jamón, hand-carved by a master in the art of fine charcuterie.
- **Whole Bluefin Tuna** – A striking visual and culinary showcase, presented and filleted in real time.

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- **Barrel-Aged Cocktails** – Refined classics matured in oak.
 - **Baileys Espresso Martini Flight** – A festive tasting of rich, velvety martinis with a seasonal twist.
 - **Jeroboam Service** – Statement bottle service featuring grand formats poured with theatrical flair.

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- **Live Band** – Bespoke live music tailored to your atmosphere, from soulful jazz to festive classics.
 - **DJ** – Sophisticated sounds that evolve seamlessly from aperitif to afterparty.
 - **Flamenco Artists** – Passionate, vibrant performances that add cultural richness and visual spectacle.
 - **Personalised Gift Bags** – Thoughtfully curated keepsakes, tailored to your brand or event vision.





KEY BOOKING TERMS

To ensure your festive event runs smoothly, please note the following essential terms:

- **Pre-Orders & Menus:** Menu choices must be confirmed at least 10 working days prior to your event. One menu must be selected for the whole group, with all dietary requirements submitted at the time of menu selection.
- **Final Numbers:** Confirmed guest numbers are required no later than 72 hours before your booking. Changes after this point may incur charges.
- **Minimum Spend:** A minimum spend applies to all private and semi-private bookings, agreed at the time of reservation. This includes VAT and a 15% discretionary service charge.
- **Deposits & Cancellations:**
 - A deposit is required to secure your booking.
 - Cancellations made more than 30 days in advance will be refunded in full.
 - Cancellations made 15–30 days prior will incur a 50% charge.
 - Cancellations within 14 days or no-shows will be charged in full.
- **Allergies & Intolerances:** Please inform us of any allergies or intolerances in advance. While we take every precaution, we cannot guarantee dishes are completely allergen-free.

For full terms or to discuss your requirements, contact us at info@princearthurbelgravia.co.uk

YOUR CELEBRATION AWAITS

Ready to plan your festive celebration?

Secure your date and let us create an unforgettable experience tailored to you.

To enquire or make a booking, please get in touch:

info@princearthurbelgravia.co.uk

We look forward to celebrating the season with you.





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MICHELIN 2025