



Inspired by the neighbourhood's famous gardens and a homage to plant life our centrepiece conservatory, aptly named The Living Room, offers locals and guests a place to meet, work and host their special events.

An inviting sanctuary, with an adjoining snug-like terrace, is filled with plant life and flooded with natural light, The Living Room offers everything from allday menus, to special food & drink collaborations and our programme of live events.

Serving a range of delicious treats and snacks throughout the day including freshly made pastries, sandwiches and soups along with refreshing drinks from our partners Workshop Coffee & Jing tea.

Tanya Maher's grab and go menu, offers perfectly packaged vegan treats from cleansing green juices and energising organic salads to decadent dairy-free desserts.

Come the evening the atmosphere effortlessly shifts, becoming a discreet and intimate Chelsea haunt for those in the know a relaxing space to enjoy a selection of best loved wines such as organic wines from France and vegan wines from Italy.

The Living Room's programme of events includes our music line-up 'The Sessions' and our afternoon tea 'In the Wild', available on selected dates throughout the year.

For more information please visit myhotels.com/chelsea

CHRISTMAS CANAPE MENU

£20 PER PERSON

Crayfish and Beetroot on Lemon Cake

Prawn with Sesame on Brioche

Brie with Roasted Fig on a Beetroot Waffle

Goat's Cheese & Semi-dried Cherry Tomatoes with Asparagus on a Mini Blini

Choux Pastry with Smoked Salmon, Cheese and Trout Egg

Chocolate & Dried Fruit Croissants with Vanilla Cream

Mellow Cocoa & Orange Gianduja Ganache

Brownies & White Chocolate Mousse with Pecan Nuts

Chocolate Eclair

White Chocolate Fruit Tartlet

SET MENUS

Minimum Number 10 People

Complimentary glass of Prosecco for groups over 20

SET MENU 1	SET MENU 2	SET MENU 3
£20 Per Person	£30 Per Person	£40 Per Person
Seasonal Meat & Olive Platter	Seasonal Meat & Olive Platter	Seasonal Meat & Olive Platter
Cheese and Grape Platter	Cheese & Grape Platter	Cheese & Grape Platter
Hummus with Pitta Bread	Hummus with Pitta Bread	Hummus with Pitta Bread
Mini Cheese & Bacon Potato Skins	Sriracha Chilli Chicken Chopsticks	Sriracha Chilli Chicken Chopsticks
Vegetable Spring Rolls with Soy	Gluten Free Pigs in Blankets	Gluten Free Pigs in Blankets
Dipping Sauce	Mini Savoury Pies	Mini Spinach & Feta
Gluten Free Pigs in Blankets	Tempura Prawns with Sweet Chilli Dip	Bruschetta
		Brie & Blueberry
Tempura Prawns with Sweet Chilli Dip	Mini Spinach & Feta Bruschetta	Tartlets Triple Layer Salmon
Mini Savoury Pies	Triple Layer Salmon	& Spinach Terrine
Triple Layer Salmon	& Spinach Terrine	Beetroot & Ginger
& Spinach Terrine	Rocket & Parmesan	Falafel Balls
Rocket & Parmesan Salad	Salad	Smoked Salmon & Crab Parcels
	Beetroot & Ginger Falafel Balls	
Salted Caramel Deep Fill Mince Pies		Rocket & Parmesan Salad
	Salted Caramel Deep Fill Mince Pies	Salted Caramel
Fruit Platters	Mini Lemon Tarts Fruit Platter	Deep Fill Mince Pies
		Individual Tiramisu
		Mini Lemon Tarts
		Fruit Platter



NEW YEAR'S AFTERNOON TEA

IN THE WILD RECEIVES A NYE MAKEOVER.
YOU CAN EXPECT THE USUAL GLUTEN FREE, VEGAN TREATS,
BRINGING THE BEST OF RAW AND COMFORT FOOD TO TEA. UNIQUE
TAKES ON TRADITIONAL FAVOURITES FROM

TANYA'S AND MY CHELSEA.

LIVE ENTERTAINMENT COMPLIMENTARY GLASS OF BUBBLES £45 PER PERSON



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