FESTIVE DINING

Celebrate the winter season in Chelsea, where magical lights, festive feasts, and cherished moments with loved ones await. It's the perfect place to pop champagne and create lasting memories with your nearest and dearest.

If you're a group of 8 or more, hire one of our private spaces for a stylish Christmas celebration with your friends, family or colleagues.

STANDARD PACKAGE

2 COURSES & COFFEE - £70 PER PERSON

3 COURSES & COFFEE - £85 PER PERSON

SILVER PACKAGE

2 COURSES, 1/2 BOTTLE OF WINE & COFFEE - £85 PER PERSON

3 COURSES, 1/2 BOTTLE OF WINE & COFFEE - £100 PER PERSON

GOLD PACKAGE

2 COURSES, FLUTE OF CHAMPAGNE, 1/2 BOTTLE OF WINE & COFFEE - £100 PER PERSON

3 COURSES, FLUTE OF CHAMPAGNE, 1/2 BOTTLE OF WINE & COFFEE - £115 PER PERSON

Festive dining available from Saturday 18th November 2023 until Saturday 23rd December 2023 for dinner, and until Sunday 24th December 2023 for lunch.

STARTERS

BEEF TARTARE

truffle mayo, spring onion and olive crostini

MUSHROOM CROQUETTES BEETROOT CURED SALMON

chilli jam, baby lettuce (v)

MAINS

PAN SEARED SALMON

confit tomatoes, heritage carrots, dill hollandaise

TURKEY

braised red cabbage, parsnip, crispy kale, turkey jus

DESSERTS

CHRISTMAS PUDDING brandy sauce (v)

vanilla ice cream (v)

VEGAN CITRUS CAKE

pineapple, kiwi salsa (pb)

GLAZED CHOCOLATE MOUSSE TART

PEAR TARTE-TATIN

ORANGE & SCALLOP SASHIMI

radicchio, orange and fennel salad, orange

dressing

avocado puree, fennel, orange, herb oil

BEEF FILLET

cauliflower puree, mint peas, roasted shallots, red wine jus

PUMPKIN RISOTTO

green peas, aged parmesan veloute, herb oil (v)

crumble and pistachio ice cream (v)

BRITISH CHEESEBOARD

apple and raisin chutney, crackers (+£10 supplement)

TEA, COFFEE AND MINCE PIES

Christmas crackers available upon request

