



11
CADOGAN
GARDENS
CHelsea

The Chelsea
Townhouse

CELEBRATE THE FESTIVE
SEASON IN CHELSEA



A CHELSEA CHRISTMAS *with Character*

Spending the festive season in Chelsea is always a good idea, but celebrating it at 11 Cadogan Gardens and The Chelsea Townhouse makes it truly unforgettable. Nestled in the heart of one of London's most enchanting boroughs, our two sister properties offer a refined and welcoming escape during the most magical time of year.

Chelsea's iconic Christmas light-up is among the most celebrated in London, transforming the streets into a theatrical display of sparkle and style. Luxury boutiques unveil dazzling festive installations, and the neighbourhood becomes a borough-wide celebration of elegance and joy.

At 11 Cadogan Gardens and The Chelsea Townhouse, we have curated a collection of exclusive seasonal experiences to make you feel at home—away from home. From festive afternoon teas and corporate celebration menus, to indulgent Christmas Day dining and set menus perfect for post-shopping relaxation, we invite you to celebrate the season with warmth, charm, and Chelsea flair.

FESTIVE PRIVATE 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.

Whether you are planning a corporate Christmas party or a festive gathering with friends and family, our Private Dining Menus offer the perfect atmosphere and seasonal flair.

Available from 15th November to 31st December, each menu is thoughtfully crafted to suit different tastes and occasions, blending refined seasonal flavours with a warm, celebratory spirit.

For groups of eight or more, hire one of our elegant private spaces and make this Christmas truly special.

STANDARD PACKAGE

3 Courses & coffee

Menu A | £65pp Menu B | £78pp Menu C | £98pp

SILVER PACKAGE

3 Courses, 1/2 bottle of wine & coffee

Menu A | £85pp Menu B | £98pp

Menu C | £118pp

GOLD PACKAGE

3 Courses, flute of champagne, 1/2 bottle of wine & coffee

Menu A | £100pp Menu B | £113pp

Menu C | £133pp

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. * Vegetarian. Vegan options and other dietary requirements available on request. Please note this is a sample menu, which is subject to change.



M E N U A

Roasted onion squash soup (V)
Pecorino cheese puffs, shaved chestnuts

Turkey ballotine
Sage & onion stuffing, sprouts roasted with pancetta, cranberry sauce

Christmas pudding
Spiced plums, brandy butter

Mince pie, tea and coffee

M E N U B

Chestnut mushroom custard
Pickled mushrooms, saffron croutons

Pressed free range chicken
Braised leeks, liver parfait, bitter orange & thyme dressing

Roasted halibut
Smoked halibut chowder, lemon, caper, seaweed cracker

Vanilla cheesecake
Muscovado cream, date jam, sticky toffee crumble

Mince pie, tea and coffee



M E N U C

Lobster ravioli
Caviar, dill oil

Dry aged beef tartare
Smoked egg yolk, parsley rosti, truffle emulsion

Gressingham duck breast
Braised endive, roasted carrot purée, brioche, caraway

Dark chocolate fondant
Malt ice cream, caramelised banana, roasted hazelnuts

Mince pie, tea and coffee

B R I T I S H C H E E S E B O A R D

+£10 supplement

Colston Bassett Stilton
Apple & cider chutney, sourdough crackers

F E S T I V E C A N A P É S

£5 per canapé. Minimum order of 10 pieces per canapé

SAVOURY

Smoked salmon
Cream cheese, caviar, pumpernickel

Hot smoked chicken rillette
Cranberry mayonnaise

Vegetable samosa
Riata

Beetroot cheesecake cone
Crispy shallots

Quail scotch egg
Hot mustard relish

SWEET

Mince pie
Dark chocolate champagne truffle
Lemon meringue Pie



HANS'

BAR & GRILL

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CHRISTMAS DAY MENU

4 Courses | £149

PRE-STARTER

Chestnut Mushroom Custard
Pickled mushrooms, saffron croutons

STARTERS

Roasted Cauliflower Soup (V)
Blue cheese, shaved cauliflower, roasted smoked almonds

Confit Duck
Gressingham duck leg terrine, cured duck, roasted fig, sultana

Beetroot Cured Salmon
Horseradish, heritage beets, soured cream

Winter Leaves (PB)
Burella, roasted beetroot, pistachio pesto

MAINS

Roasted Bronze Free-range Turkey
'All the trimmings'

Fillet of Grass Fed Beef
Pressed potato, burnt onion, watercress emulsion

Halibut
Charred fillet, smoked halibut chowder, lemon & caper butter

Roasted Onion Squash (PB)
Risotto, pinenut granola, black cabbage

DESSERTS

Christmas pudding
Brandy custard, spiced plum

Spiced plum cheesecake
Cinnamon shortbread, prune & Armagnac ice cream

Colston basset stilton
Whipped stilton, apple chutney, sourdough crackers

Warm dark chocolate brownie (PB)
Chocolate & peanut mousse

Mince pies

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. * Vegetarian. Vegan options and other dietary requirements available on request. Please note this is a sample menu, which is subject to change.

FESTIVE AFTERNOON TEA

Step into one of Britain's most beloved traditions with a festive twist our Afternoon Tea is a celebration of seasonal indulgence, Chelsea charm, and timeless elegance. Join us for a moment of pause, where mince pies meet fine china and the spirit of Christmas is served with every pour.

Available from 15th November to 5th January 2026.

£65 for traditional Afternoon Tea

£75 for Champagne Afternoon Tea

£79 per person with glass of Rose champagne

INCLUDES:

Selection of festive savouries

Freshly baked homemade scones served with strawberry jam, lemon curd & clotted cream

Selection of festive pastries, cakes & treats

Selection of Fine Loose Leaf Tea

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. * Vegetarian. Vegan options and other dietary requirements available on request. Please note this is a sample menu, which is subject to change.





FESTIVE SET MENU

15th November - 30th December

(excluding 25th December)

Celebrate the season with our Festive Set Menu, served alongside our full à la carte offering. Perfect for seasonal lunches, pre-theatre dinners, or festive catch-ups.

2 Courses | £36 3 Courses | £45

STARTERS

Dry Aged beef tartare

Tartare, smoked egg yolk, pressed potato, burnt onion

Chestnut mushroom soup

Confit 'hen of the wood', shaved chestnuts, winter truffle

Cured salmon

Citrus & fennel cured salmo, soda bread, capers, dill

MAINS

Turkey ballotine

Sage & onion stuffing, sprouts roasted with chestnuts & pancetta, cranberry sauce

Grilled monk tail

Roasted carrot puree, coriander, rye, curry oil

Hispi cabbage

Roasted in cumin butter, spiced chick peas, cucumber yoghurt

DESSERTS

Christmas pudding

Brandy custard, spiced plum

Bailey's cheesecake

Chocolate & orange clusters, dark chocolate sorbet

Colston basset stilton

Whipped stilton, apple chutney, sourdough crackers

Offer not valid on 27th November & 24th December, please ask for our Thanksgiving and Christmas eve menu. Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. * Vegetarian. Vegan options and other dietary requirements available on request. Please note this is a sample menu, which is subject to change.

STAY IN STYLE *our rooms*

Whether you're joining us for a festive dinner or planning a longer seasonal escape, our rooms offer the perfect retreat. At 11 Cadogan Gardens, expect rich interiors, plush bedding, and timeless elegance across individually styled suites and bedrooms.

The six renovated apartments by 11 Cadogan Gardens, feature elegant one- to three-bed layouts—ideal for festive stays or family Christmas retreats.

Just steps away, The Chelsea Townhouse offers a more residential charm—intimate, peaceful, and beautifully appointed. Both properties blend heritage and comfort, with thoughtful touches that make every stay feel personal. From deep soaking tubs to cosy reading corners, each room is designed to help you unwind after a day of celebration, shopping, or simply soaking in the festive spirit of Chelsea.



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CADOGAN
GARDENS
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Tucked away on one of London's most exclusive garden squares, 11 Cadogan Gardens is a haven of refined elegance and timeless charm. Built by Lord Chelsea in the late 19th century, this five-star boutique hotel embodies the spirit of old-world London while offering all the comforts of modern luxury. As the first Relais & Châteaux property in the capital, followed by its sister property, The Chelsea Townhouse, it is renowned for its individuality and impeccable service. Each of the 56 beautifully appointed rooms and suites is utterly unique – no two are alike – blending character, comfort, and a touch of eccentric British flair. Moments from Sloane Street, Harrods, and the Saatchi Gallery, the hotel is perfectly positioned for those wishing to explore the best of London's culture, shopping, and style, all while enjoying the tranquillity of a private Chelsea garden square.

- Quintessentially British with a distinctive Chelsea charm
- First Relais & Châteaux property in London, followed by The Chelsea Townhouse
- 56 individually designed bedrooms, including 25 luxurious suites – no two alike
- Six self-catering Apartments by 11 Cadogan Gardens for longer stays
- Hans' Bar & Grill offering all-day dining and al fresco seating on Pavilion Road
- Elegant lounges, the Chelsea Bar, and Secret Garden for cocktails or afternoon tea

THE APARTMENTS BY

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Just steps from 11 Cadogan Gardens, the six Apartments combine full-floor Victorian elegance with contemporary style. Each one, two, or three-bedroom residence offers spacious living, Bosch kitchens, and serene views over Cadogan Gardens. Guests enjoy a welcome breakfast hamper and full access to the hotel's restaurant, lounges, gym, and private garden, ideal for extended stays or a luxurious family retreat.

- Noble Isle toiletries
- Samsung LED Smart TVs
- Ruark Bluetooth audio systems
- Independent climate control
- Complimentary high-speed WiFi
- Private off-street entrance
- Direct elevator access to each apartment



The Chelsea Townhouse



Overlooking the peaceful Cadogan Gardens and just moments from the boutiques of Sloane Street, The Chelsea Townhouse is an elegant sanctuary where timeless British character meets understated contemporary style. Housed within three handsome red-brick Victorian townhouses built in 1890, this five-star boutique hotel has been beautifully restored to celebrate Chelsea's storied heritage. Recently welcomed as the second of only two Relais & Châteaux properties in the capital, alongside its sister property 11 Cadogan Gardens, The Chelsea Townhouse offers 36 thoughtfully designed rooms and suites, including several with direct access to the private gardens. Each space exudes a sense of warmth and individuality, featuring rich textures, original details, and eclectic touches that evoke the charm of a private residence. This is a place to unwind, linger over coffee in the Garden Room, or enjoy the simple pleasures of life in one of London's most enchanting neighbourhoods.

- Three Victorian townhouses overlooking serene Cadogan Gardens
- 36 stylishly renovated rooms and suites, many with private garden access
- Eight spacious family suites for refined residential stays
- The Garden Room for all-day dining and relaxed social moments
- The Front Room, a tranquil lounge for reading or conversation
- Access to 11 Cadogan Gardens' amenities, including Hans' Bar & Grill and the Fitness Suite

CONTACT US

For enquiries or to book your event or accommodation
please contact our Events Team on:

Tel: +44 (0)20 7730 7000
Email: sales@11cadogangardens.com

Visit our dedicated Christmas site:

[Festive Season in Chelsea | 11 Cadogan Gardens](#)
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