



The Lansdowne Club



FESTIVE SEASON
2023

HAVE YOURSELF A MERRY LITTLE CHRISTMAS AT THE LANSDOWNE CLUB.

Celebrate the festive season in style in the heart of Mayfair. The warmest of welcomes awaits you at The Lansdowne Club, where historic surroundings, an authentic welcome, and a joyous atmosphere make the perfect backdrop for marvellously memorable festivities.

Our experienced Events Team take pride in exceeding expectations and seamlessly curating memorable events, from an intimate private dining experience for 15 guests, to a banquet for up to 190 guests in the Ballroom. Entrust every detail to us and allow us to put the sparkle into your Christmas celebrations.

The ultimate festive experience awaits...



For further details or to discuss your festive gathering, please contact our Events Team.

T +44 (0)20 7629 7200

E functions@lansdownclub.com

DELUXE PACKAGE

FINDLAY ROOM



MINIMUM
GUESTS

15



MAXIMUM
GUESTS

20

Create your set menu, choosing one dish from each of the starters, mains, and desserts opposite.

£135 PER GUEST

Room hire

Mulled wine upon arrival

Arrival drinks reception -
1 glass of Champagne per guest

Traditional three-course seated
lunch or dinner
Signature menu created by
Executive Head Chef, Henry Brosi
Tea or coffee and mini mince pies

Half bottle of house wine per guest
(Option to upgrade to a Signature
Wine List available)

Festive table setting and crackers

STARTERS

Hand Dived Scallops

Lobster & Girolle Ragout,
Cauliflower Purée, Crisp
Chicken Skin, Balsamic Glaze

Salmon Tolstoy

(supplement £9 per guest)

Acipenser Caviar, Pickled
Cucumber and Shallots,
Sour Cream and Chives

MAINS

Black Norfolk Turkey with All The Trimmings

Apricot & Sage Stuffing,
Goose Fat Roast Potatoes,
Pigs in Blankets, Glazed
Carrots and Parsnips, Brussel
Sprouts with Chestnuts and
Bacon, Giblet Gravy, Bread
and Cranberry Sauce

New Forest Venison

(supplement £5 per guest)

Pumpkin & Amaretti Ravioli,
Wild Mushrooms, Celeriac and
Truffle Gratin, Winter Vegetables,
Juniper, Port and Blackberry Jus

DESSERT

The Lansdowne Club Traditional Christmas Pudding

Tangerine Confit, Armagnac
Custard, Vanilla Bean Ice Cream

Vanilla Panna Cotta

Speculatus Biscuits, Hazelnut
Brittle, Warm Damson
& Rum Compote

Festive British Cheese Board

(supplement £8 per guest)

Stilton with Cranberries,
Wensleydale and Apricot,
Red Leicester, Double
Gloucester, Somerset Brie,
Chutney, Quince Jelly,
and Crackers

A discretionary 15.5% service charge will be added to the final bill.
Vegetarian and Vegan options available. Please contact our Events Team for more information.

PREMIUM PACKAGE

SHELburnE ROOM



MINIMUM GUESTS

50

MAXIMUM GUESTS

60

BALLROOM



MINIMUM GUESTS

100

MAXIMUM GUESTS

190

Create your set menu, choosing one dish from each of the starters, mains, and desserts opposite.

£145 PER GUEST

Room hire

Mulled wine upon arrival

Arrival drinks reception - 1 glass of Champagne per guest

Traditional three-course seated lunch or dinner

Signature menu created by Executive Head Chef, Henry Brosi
Tea or coffee and mini mince pies

Half bottle of house wine per guest (Option to upgrade to a Signature Wine List available)

Festive table setting and crackers

STARTERS

Bouchon of Smoked Salmon

Prawns, Cream Cheese with Chives and Smoked Trout, Horseradish Cream, Tomato Salsa

Double-Baked Montgomery Cheddar Soufflé

Smoked Salmon, Shallot Purée, Bean Salad

MAINS

Black Norfolk Turkey with All The Trimmings

Apricot & Sage Stuffing, Goose Fat Roast Potatoes, Pigs in Blankets, Glazed Carrots and Parsnips, Brussel Sprouts with Chestnuts and Bacon, Giblet Gravy, Bread and Cranberry Sauce

Cannon of Lamb

With Its Own Lasagne, Wild Mushrooms, Cauliflower Purée, Roasted Root Vegetables, Gratin Dauphinoise, Port Jus

Beef Wellington (supplement £10 per guest)

Celeriac Purée, Wild Mushrooms, Winter Vegetables, Ana Potato, Truffle Jus

DESSERT

The Lansdowne Club Traditional Christmas Pudding

Tangerine Confit, Armagnac Custard, Vanilla Bean Ice Cream

Chocolate Fondant (supplement £5 per guest)

Praline Ice Cream, Chocolate Mousseline

Festive British Cheese Board (supplement £8 per guest)

Stilton with Cranberries, Wensleydale and Apricot, Red Leicester, Double Gloucester, Somerset Brie, Chutney, Quince Jelly, and Crackers

A discretionary 15.5% service charge will be added to the final bill. Vegetarian and Vegan options available. Please contact our Events Team for more information.

MIRACLE ON FITZMAURICE PLACE

Get into the Christmas spirit and make this year's festivities truly memorable with our Miracle on Fitzmaurice Place 1920s themed party evenings. Put on your party attire and enjoy a Champagne reception before sitting down to a sumptuous five-course evening meal. Continue the celebrations and dance the night away to our resident DJ.

BALLROOM & LONG GALLERY



MINIMUM
GUESTS

100



MAXIMUM
GUESTS

190

(available for exclusive hire or as a joiner party).

Create your set menu, choosing one dish from each of the starters, mains, and desserts opposite.

£155 PER GUEST

Room hire

Mulled wine upon arrival

Arrival drinks reception - 45-minutes of sparkling wine, beer, and juices

Traditional three-course seated dinner
Signature menu created by Executive Head Chef, Henry Brosi
Tea or coffee and mini mince pies

Carafe of house wine per guest

Unlimited bottled water during the meal

Festive table settings and crackers

Full event management including:
Event Manager, security, and cloakroom

1920s themed décor

Lighting

DJ until midnight

Dancefloor

After-dinner cash bar

STARTERS

Game Terrine

Celeriac & Apple Remoulade,
Spiced Pear Chutney,
Salt Crackers

Gateau of Smoked Salmon Tartar

Shallots, Basil, Tomato
Compote, Sour Cream,
Caviar, London
Cure Smoked Salmon

Shellfish Risotto (supplement £8 per guest)

Seared Scallops, Champagne
Nage, Crispy Celeriac,
Micro Cress

MAINS

Black Norfolk Turkey with All The Trimmings

Apricot & Sage Stuffing, Goose
Fat Roast Potatoes, Pigs In
Blankets, Glazed Carrots and
Parsnips, Brussel Sprouts with
Chestnuts and Bacon, Giblet
Gravy, Bread and Cranberry
Sauce

Supreme of Dry Cured Duck Al Orange

Cauliflower Purée, Roasted
Carrots, Parsnips, Crispy Kale,
Fondant Potato, Orange Jus

Beef Wellington (supplement £10 per guest)

Celeriac Purée, Wild Mushrooms,
Winter Vegetables, Ana Potato,
Truffle Jus

DESSERT

The Lansdowne Traditional Christmas Pudding

Tangerine Confit, Armagnac
Custard, Vanilla Bean Ice Cream

Vanilla Panna Cotta

Spekulatius Biscuits, Hazelnut
Brittle, Warm Damson & Rum
Compote

Chocolate Fondant (supplement £5 per guest)

Praline Ice Cream,
Chocolate Mousseline

Festive Cheese Board (supplement £8 per guest)

Stilton with Cranberries,
Wensleydale and Apricot, Red
Leicester, Double Gloucester,
Somerset Brie, Chutney,
Quince Jelly, and Crackers

A discretionary 15.5% service charge will be added to the final bill.
Vegetarian and Vegan options available. Please contact our Events Team for more information.

ENHANCEMENTS

Elevate your celebrations with our package upgrades.

SIGNATURE WINE LIST

To complement our exceptional menus, our Signature Wine List has been thoughtfully handpicked to provide you with an exclusive selection of the finest vintages. Please contact our Events Team for more information:

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CIGAR MENU

Romeo Y Julieta
Tubes No. 2
£28 per guest

Hoyo De Monterrey
Epicure No. 2
£37 per guest

Montecristo
"Torpedo" No. 2
£46 per guest



FESTIVE COCKTAILS

Christmas
Spiced Negroni
£12 per guest

Spice Infused Gin,
Campari and Vermouth

Sloe Gin Fizz
£12 per guest

Sloe Gin, Lemon Juice,
Sugar Syrup and Champagne

Christmas Spritz
£12 per guest

Aperol, Prosecco, Ginger
Beer and Bitters

Spicy Espresso Martini
£12 per guest

Chili Vodka, Kahlúa,
Espresso and Sugar Syrup

CELEBRATE THE FESTIVE SEASON IN STYLE IN THE HEART OF MAYFAIR.

The warmest of welcomes awaits you at The Lansdowne Club, contact us now to make this Christmas an unforgettable one.

GET IN TOUCH

For further details or to discuss your festive gathering, please contact our dedicated Events Team.

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