



The Lansdowne Club



FESTIVE SEASON
2024

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 and a joyous atmosphere make the perfect backdrop for marvellously memorable festivities.

Our experienced Events Team take pride in exceeding expectations and creating memorable events; from an intimate private dining experience to a glamorous drinks reception or a decadent banquet in the Grade II* listed Ballroom. Unparalleled planning and flawless service are underpinned by exquisite seasonal menus expertly curated by Executive Head Chef, Henry Brosi. 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@lansdowneclub.com

DELUXE PACKAGE

Create your set menu by choosing one starter, one main, and one dessert from the selection opposite.

FINDLAY ROOM



MINIMUM GUESTS

16



MAXIMUM GUESTS

18

ROOM HIRE

£850

SHELBURNE ROOM



MINIMUM GUESTS

30



MAXIMUM GUESTS

50

ROOM HIRE

£1,000

£150 PER GUEST

Mulled wine upon arrival

Arrival drinks reception —
Two glasses of champagne per guest

Three-course seated lunch or dinner with tea/coffee and mini mince pies

Half bottle of sommelier's choice wine per guest (option to upgrade to a Signature Wine List available)

Still and sparkling water

Festive table setting with Christmas crackers

VAT

STARTERS

Hand Dived Scallops

Lobster & Grolle 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.

PREMIUM PACKAGE

BALLROOM



MINIMUM
GUESTS

100



MAXIMUM
GUESTS

190

ROOM HIRE

£3,900

Create your set menu by choosing one starter, one main, and one dessert from the selection opposite.

£145 PER GUEST

Mulled wine upon arrival

Arrival drinks reception —
Two glasses of champagne per guest

Three-course seated
lunch or dinner with tea/coffee
and mini mince pies

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

Still and sparkling water

Festive table setting
with Christmas crackers

VAT

STARTERS

Game Terrine

Celeriac & Apple Remoulade,
Spiced Pear Chutney, Salt Crackers

Double-Baked Montgomery Cheddar Soufflé

Cheese Beurre Blanc,
Chives, Tomato

Gateau of Smoked Salmon Tartar

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

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 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.

DRINKS RECEPTION PACKAGES

SHELburne ROOM



MINIMUM GUESTS

50



MAXIMUM GUESTS

80

PACKAGE ONE

£110 PER GUEST

PACKAGE TWO

£120 PER GUEST

BALLROOM



MINIMUM GUESTS

100



MAXIMUM GUESTS

200

PACKAGE ONE

£130 PER GUEST

PACKAGE TWO

£140 PER GUEST

Create your drinks reception menu from the selection opposite.

PACKAGE ONE

Four canapés & one bowl food per guest

PACKAGE TWO

Eight canapés per guest

All Drinks Reception Packages Include:

Four drinks per guest

Selection of:

Prosecco

House red and white wine

Bottled beer

Soft drinks

Still and sparkling water

Room hire

VAT

CANAPÉS

Game Terrine

Cranberry Compote

Smoked Salmon

Cream Cheese & Chives,
Caviar, Blini

Apricot & Sage Stuffing

Mustard Mayonnaise

Goat's Cheese Curd

Balsamic Figs & Pearls,
Cheese Sable

Chicken Tuille

Spiced Mulled Wine Dip

BOWL FOOD

Norfolk Bronze Turkey

Pigs in Blankets, Brussels Sprouts,
Glazed Carrot, Roast Potato,

Giblet Gravy

Slow Cooked Venison
Shoulder

Poached Red Wine Pear,
Shallot Mash, Juniper Jus

Duck Confit

Shredded Crispy Skin,
Sherry Lentils, Plum Sauce

Truffle & Wild
Mushroom Risotto

Taleggio Croquette

Spinach Gnocchi

Honey Roasted Pumpkin,
Orange & Carrot Cream

Parsnip & Apple Soup

DESSERT CANAPÉS

Christmas Pudding

Brandy Custard

Dark Chocolate Coated
Cointreau Ice Lolly

Mini Yule Log

Sloe Gin Berry Crumble

Clotted Cream

A discretionary 15.5% service charge will be added to the final bill.

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.

For more information,
please contact our Events Team.

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CIGAR MENU

Hoyo De Monterrey
Epicure No. 2
£39 each

Partagas Serie D No. 4
£42 each

Montecristo “Torpedo”
No. 2
£50 each



FESTIVE COCKTAILS

Gingerbread Flip

£14 each

Gingerbread Fat-Washed Rye
Whiskey, Vegan Custard, Galliano,
Stone’s Original Green Ginger Wine

Christmas Negroni

£14 each

Star Anise Infused Sloe Gin,
Suze Bitters, Noilly Prat Vermouth

Cranberry Aperol Spritz

£14 each

Aperol, Cranberry Juice,
Orange Juice, Prosecco

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 Events Team.

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