



CHURCH
HOUSE

WESTMINSTER

HOME OF UNFADING SPLENDOUR, WHEREIN THEY REJOICE WITH GLADNESS EVE



CHRISTMAS 2021



CHRISTMAS PACKAGE

£115 per person + VAT

Room hire from 18.30 to midnight

A 45-minute sparkling wine reception

A three-course Christmas menu with coffee and mince pies

4-hours unlimited house wine, bottled beer and soft drinks

Still and sparkling bottled water

Table decorations and Christmas crackers

Christmas trees with lights

DJ and disco

Staffed cloakroom

Menu tasting

Minimum numbers apply. Subject to availability.

Looking to organise a reception party with bowl food and canapés?

We offer creative daytime lunch and evening party packages to suit all styles and requirements.

Prices exclude VAT.



CHRISTMAS MENU

First course

Parsnip and celeriac soup with sage and parmesan shortbread (Vegan)

Prosecco and blackberry cured salmon with slow roasted golden beetroot, baby watercress, set chive and caramelised lemon crème fraiche and pumpernickel fingers

Barbury duck liver parfait with a black cherry and clementine compote with brioche croutons

Pickled pear, caramelized pecan and stilton tart, baby spinach and rocket with a Maple Dressing

Truffle mushroom cappuccino with grated roast chestnut and skewered garlic with rosemary croutons (Vegan)

Main course

Traditional roast Norfolk turkey with goose fat roast potatoes, Lambeth honey-glazed carrots and parsnips, brussels sauteed with chestnuts, Suffolk pork sage and onion stuffing and a Port, red current and orange jus

Seasonal root vegetable, Jackfruit and sage lattice individual pies, studded cranberries with celeriac mash and mustard sauce (Vegan)

Courgette, brie and cranberry coulibiac with Lyonnaise potatoes, sauteed Chantenay carrots and baby watercress

Steamed cod lion wrapped in nori served with tagliatelle in a light mint, pea and almond pesto, vine-roasted cherry tomatoes and samphire

Scottish beef, baby shallots and chestnut mushroom in a rosemary, mustard and Madeira Sauce with stilton cobbles, steamed new potatoes and stem broccoli



CHRISTMAS MENU

Desserts

Slow-roasted fig and Grand Marnier Christmas pudding with Madagascar vanilla crème anglaise

Madagascar vanilla panna cotta, Genoise sponge fingers, Sherry and raspberry coulis, crème Chantilly, finished with toasted almonds and char-grilled orange segment

Black Forrest pavlova with Kirsch marinated black cherries and a mint dark chocolate shard (Vegan)

Sour cherry and clementine panettone bread and butter pudding with a lightly sweetened pouring cream

Selection of British cheeses with oat biscuits, grapes and quince jelly

Coffee and mince pies

ENHANCEMENTS

Ideas to upscale your Christmas party

Select pre-dinner canapés

Offer a glass of port or brandy after dinner

Upgrade to 4-hour unlimited sparkling wine or Champagne package or add a 2-hour unlimited house spirits

Opt for a premium 4-hours unlimited beers, cider and ale

Cocktails and mocktails

Late night bacon or seitan rolls

A seasonal gin bar



CHRISTMAS PARTY AV PACKAGE

£2,000

PA system
including 8 x speaker D&B sound system
with Yamaha QL5 sound desk, microphone

Background music during reception

Design of basic front of house stage lighting
including 8 x profile lights and 2 x 1K side lights
20 x LED uplighters for the balcony arches
Avolites Arena lighting desk
12-way dimmers

Mirror ball

Audio-visual technician

CONTACT US

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