



CHURCH
HOUSE

WESTMINSTER

DISCO

THROUGH THE DECADES

**CHRISTMAS
PARTIES
2022**





CHRISTMAS PACKAGE

Assembly Hall & Hoare Memorial Hall (19.30 – midnight)

Complimentary cloakroom

Starcloth stage backdrop

Atmospheric lighting

Dedicated Event Coordinator

Sparkling wine reception

Three-course delicious dinner OR Circulating food options*

Four-hour unlimited house wine, bottled beer & soft drinks, still
and sparkling water

Theming and centre pieces

Entertainment four-piece band (2 x 60 minutes) (and or DJ)

DJ and Disco

Minimum numbers apply. Dates are subject to availability. Prices exclude VAT.

**Menu items are subject to change according to seasonality and availability.*





CHRISTMAS BANQUET MENU

First course

Carrot and clementine soup with stout and oat shortbread (Sd,G,M)

Limoncello cured salmon with slow roasted heritage beetroot, baby leaves, salsa verde and ciabatta fingers (G,F,Sd)

Ham hock and cornichon terrine with a homemade piccalilli, watercress and brioche croutons (M,G,Sd)

Marinated and roasted figs, mozzarella, parma ham, mizuna and baby basil (M,Sd)

Candied beetroot, slow baked tomatoes, pumpkin seed and watercress sala with a citrus buttermilk dressing M)



Main course

Traditional roast Norfolk turkey with goose fat roast potatoes, Lambeth honey glazed carrots, parsnips and brussels, Suffolk pork sage and onion stuffing and a port, red current and bay jus (Sd)

Lambeth honey roasted root vegetable pearl barley risotto with vegan parmesan crisp (G)

Pumpkin, celeriac, kale & Somerset brie galette with sauteed new potatoes, roasted swede, orange and carrot puree (G,M)

Steamed cod loin wrapped in nori served with samphire udon noodles in a chilli, lime and ginger dressing (G)

Slow braised beef shin, crispy pancetta charred tender stem broccoli mustard mash and thyme, dolcelatte cobbler (E,G,M)

Spiced roasted root vegetables, mini onion bhaji, wilted spinach, chickpea and lentil, coconut curry



(P) Peanuts; (S) Soya; (F) Fish; (Ce) Celery; (M) Milk; (Sd) Sulphur Dioxide; (Mu) Mustard; (G) Gluten; (L) Lupin; (D) Dairy; (Mo) Molluscs; (N) Nuts; (E) Eggs; (C) Crustaceans; (Se) Sesame Seeds



CHRISTMAS BANQUET MENU

Dessert

Slow roasted fig and Grand Marnier gluten free Christmas pudding with madagascan vanilla crème Anglaise (M,E)

Gluten free Christmas pudding trifle with freeze dried raspberries, white chocolate shavings (M,E)

Mulled pears with vanilla pod ice cream and gluten free seeded crumble

Bramley apple and clementine panettone bread and butter pudding with a lightly sweetened pouring cream (E,M)

Selection of british cheeses with oat biscuits, grapes and quince jelly (G,M,Sd)

Coffee and mince pies

ENHANCEMENTS

Ideas to upscale your Christmas party

Magician

Theme dancers

LED hula hoop act

stilt walkers

360 camera

Pop corn

Chocolate fountain

Snow globe

Rodeo reindeer

Alcoholic orbs

Caricaturist

Floor-based hoop

Glitter

Photobooth

Pick n mix sweet cart

Candy floss

Vodka Lounge

Retro arcade games

Logo pop maker

Helium cocktail balloons





AV PRODUCTION

Our expert production team of technicians stand ready to add a touch of theatre to your Christmas party. Speak with our Head of Production to find out how we can turn your event into a highly memorable and engaging experience.

CAMERAS, LIGHTS, ACTION...

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

Large screen and projection available

Audio-visual technician

Gobo projection

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