A TRADITIONAL CHRISTMAS  at  FOUNDERS’ HALL

1 Cloth Fair, EC1A 7JQ
WHAT TO EXPECT

Traditional Christmas theming turns this intimate yet striking venue into a charming yuletide setting for your exclusive Christmas celebration.

Set on one of the oldest streets in London, there is a touch of magic and old-fashioned tradition at Founders’ Hall. The discrete, wooden double door entrance with knocker, begins this intimate atmosphere of discovery. The softly decorated, traditional style Parlour Room is warm and charming, creating a relaxing setting for your sparkling drinks reception. Guests travel downstairs to the resplendent but tranquil Livery Hall to dine in sophistication and style. Large portholes overlook the night garden of St Bartholomew the Great, enhancing the heartening, olde-worlde City of London festive atmosphere.

From £105 per person plus VAT

YOUR PARTY PACKAGE INCLUDES

Exclusive venue hire | 19.00 – midnight
One-hour sparkling drinks reception
Your chosen menu
Unlimited drinks package: beer | wine | soft drinks (until 23.30)
Menu tasting (two guests, three course menus only)
Festive table centre pieces & crackers
DJ & dance floor
Manned cloakroom

WHAT YOU NEED TO KNOW

40 min | 100 max
Guests (standing)
19.00 – Midnight
(option to extend)
Catering by
Chester Boyd

Barbican | Farringdon
City Thames Link | St Paul’s

If you can’t see what you are looking for just ask and we will work with you on a bespoke package.
020 7871 0577 | helloita@chandcogroup.com | #HelloMerry
A FESTIVE FEAST!

Food is our passion. Our chefs have created menus that will be a feast for all the senses, they capture the imagination and excite taste buds. Choose from a definitive small plates and bowl food celebration, interactive food stalls, or a splendid seated three course menu.

The quality of our menus is matched by our service: personal, immaculate, professional. Our expert sommeliers pair menus with the finest wines and delectable cocktails.

PACKAGE PRICES

SMALL PLATES & BOWLS
40 to 69 £129 • 70 to 100 £105
Small plates & Bowls | 100 maximum guests standing.

FOOD STALLS
40 to 59 £145 • 60 to 80 £126
Food stalls | 80 maximum guests standing.

LUNCH & DINNER
40 to 49 £148 • 50 to 68 £137
Lunch & Dinner | 68 maximum guests seated.

The package cost is a per person excluding VAT.

FESTIVE FUN & FROLICS

Talk to us about enhancing your Christmas party by adding some of our most popular festive upgrades.

- Carol Singers
- Christmas Ballerinas
- Christmas light jugglers
- Flaming torches
- Giant golden throne
- Giant selfie mirror

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“PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE”

Julia Child
# Lunch & Dinner

The Lunch and Dinner package includes one starter, one main, one dessert, coffee and mince pies.

## To Start
- **Scottish Salmon**  
  Smoked Salmon Terrine, Citrus Cured, Tartar, Pickled Sea Salad, Yuzu Dressing

- **Duo of Duck**  
  Confit Duck and Pistachio Ballontine, Earl Grey Infused Breast, Toffee, Date and Armagnac Puree

- **Sussex Brie**  
  Crispy Brie, Mulled Wine Gel, Compressed Cucumber, Candied Walnuts

## Main Event
- **Roast Christmas Turkey**  
  Pressed Leg Crumble, Duck Fat Fondant, Honey Roasted Baby Parsnips

- **Red Wine Braised Feather Blade of Beef**  
  White Onion Tart Tatin, Horseradish Potato Terrine, Roasted Carrot Puree

- **Fillet of Stone Bass**  
  Cauliflower Cream, Charred Gem, Pickled Wild Mushrooms, Parsley Oil

- **Bubble and Squeak (V)**  
  Croquettes, Poached Duck Egg, Brussel Sprout Leaves, Champagne Hollandaise

- **Potato and Spinach Roulade**  
  Charred Sprouting Broccoli, Baked Eringi Mushroom, Confit Shallot

## Lasting Memories
- **Eggnog**  
  Nutmeg Custard Tart, Christmas Pudding Ice Cream

- **72% Dark Chocolate**  
  Chocolate Mousse Cylinder, Salted Caramel, Honeycomb, Clementine’s

- **Pink Lady Apple**  
  Caramelised Apple Terrine, Muscovado Crumble, Apple Cake, Cinnamon Ice Cream

- **Mulled Wine Poached Fruits**  
  Soya Milk and Vanilla Puree, Vegan Meringue Kisses

- **Coffee and Mince Pies**

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Please note that all guests will be served the same menu selection with the exception of dietary requirements. A choice menu is available for a supplement cost upon request.

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**Pre-Dinner Canapés**

The Pre-Dinner Canapés package includes three choices (excluding VAT).

£7.00 per person for three chef choice canapés | £10.50 per person for three items of your choice.

**SAVOURY**

- **Pressed Ham Hock**
  Mulled Wine Gel, Brioche
  *Cold*

- **Perking Confit Duck**
  Cucumber Cup, Sesame
  *Cold*

- **Salmon Rillette**
  Pumpernickel, Crème Fraîche
  *Cold*

- **Whipped Goats Cheese (V)**
  Red Onion Marmalade, Basil Cornetto
  *Cold*

- **Parmesan Shortbread (V)**
  Williams Pear, Colston Basset
  *Cold*

- **Vegan Garden (V)**
  Maris Peer Skin, Caramelised Shallot Hummus, Mini Veg Crudities
  *Cold*

- **Pressed Shoulder of Lamb**
  Jerusalem Artichoke, Savoy Cabbage
  *Hot*

- **Poached Lobster**
  Shellfish Oil, Pickled Seaweed
  *Hot*

- **Smoked Haddock Tart**
  Poached Quail Egg, Champagne Hollandaise
  *Hot*

- **Arancini**
  Butternut Squash, Rosemary, Truffle Cream
  *Hot*

- **Tart Tatin (V)**
  Port Infused Baby Onion, Lemon Thyme
  *Hot*

**SWEET**

- **Salted Caramel**
  Golden Chocolate Cup
  *Cold*

- **Festive Cake Pops**
  Christmas Cake, Marzipan
  *Cold*

- **Mini Mince Pies**
  Whipped Brandy Butter
  *Cold*

Why not upgrade your package and add delicious canapés to your reception?

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SMALL PLATES & BOWLS

The Small Plates & Bowls package includes five choices.

SAVOURY

Peppered Highland Venison
Pickled Red Cabbage, Puy Lentil Salad
Cold

Chalk Farm Trout
Cured, Winter Beets, Horseradish
Cold

Tiger Prawn Cocktail
Plum Tomato Jelly, Avocado, Marie Rose
Cold

Mulled White Wine Poached Pear
Dolcelatte, Candied Walnuts, Endive
Cold

Turkey Ballontine
Duck Fat Fondant, Sauté Sprout Leaves, Cranberries
Hot

Red Wine Braised Ox Cheek
Creamed Potato, Honey Roasted Roots, Kale Crisp
Hot

Fish and Chips Cones,
Beer Battered Cod, Chips, Tartare Sauce
Hot

Chestnut Penne Pasta Ragout (V)
Butternut Squash, Spinach, Sage Infused Veloute
Hot

Mac n Cheese (V)
Wild Mushroom Macaroni Cheese,
Truffled Brioche Croutons
Hot

SWEET

Cheesecake
Madagascan Vanilla Cheesecake Dome,
Caramelised Oranges, Ginger Biscuits
Cold

Sticky Toffee Pudding
Poached Quince, Spiced Custard
Hot

Rich Dark Chocolate Mousse
Honeycomb, Pecan Shorthread
Hot

Festive Mess
Vegan Meringues, Clementine’s,
Pomegranate, Almond Yoghurt
Cold

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FOOD STALLS

Bring the authentic Christmas market feel to your party this year with our themed food stations, these add an extra interactive dimension to your event. The Food Stalls package includes all the items from Seasonal Fare and Christmas Market, and five items from the Winter Wonderland Garden.

SEASONAL FARE
- Roast Turkey Crown
- Honey Glazed Ham
- Sage, Apricot and Onion Stuffing
- Smokey Bacon Chipolatas
- Festive Vegetarian Wellington
- Duck Fat Roast Potatoes
- Chestnut Brussel Sprouts
- Caramelised Parsnips
- Buttered Winter Greens

WINTER WONDERLAND GARDEN
- Panettone
- Stolen
- Mini White Forest Gateaux
- Rich Dark Chocolate Orange Logs
- Christmas Pudding Brownies
- Mince Pie Cupcakes
- Baileys Cheesecake
- Festive Mess Pavlovas
- Chocolate Hazelnut Truffles
- Lebkuchen Biscuits
- Gingerbread Men
- Candy Canes

CHRISTMAS MARKET
- Frankfurter
- Bratwurst
- Currywurst
- Potato Dumplings
- Sauerkraut
- Raclette melted over Chips, Pickles and Beer Onions
- Milk Buns
- Mustard
- Ketchup
- Fried Onions
- Warm Gluhwein

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127–133 Charing Cross Rd, London, WC2H 0EW
itavenues.co.uk
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