A TRADITIONAL CHRISTMAS *at* HABERDASHERS' HALL

18 West Smithfield, EC1A 9HQ

WHAT TO EXPECT

Traditional Christmas theming turns this one of a kind historic yet contemporary venue into a magnificent yuletide setting for your exclusive Christmas celebration. As you enter through the grand wrought iron gates there is an air of magic and sophistication. Delicate glistening fairy lights illuminate the pristine Court Yard which sets the dancing water fountain effortlessly. The orange brickwork that surrounds the garden comes alive at night; everything takes on a different dimension; the sculptures appear larger, shadows deeper and the colours more intense.

A breath-taking Christmas tree dressed in a myriad of lights, graces the Reception Gallery where guests delight in their sparkling drinks reception. Guests are then led under the magnificent high vaulted ceiling and oak panelled walls of the adjoining Livery Hall. This modern setting conveys the ambience and all the gravitas of a medieval banqueting hall. Christmas at Haberdashers' promises to be an exquisite and unforgettable celebration.

From £83 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 23.20)

Menu tasting (two guests, three course menus only)

Festive table centre pieces & crackers

DJ & dance floor

Manned cloakroom

WHAT YOU NEED TO KNOW

70 min | 500 max
Guests (standing)

19.00 – Midnight
(option to extend)

Barbican | Farringdon
City Thames Link | St Paul's

Catering by
Chester Boyd

Smart Casual

If you can't see what you are looking for just ask and we will work with you on a bespoke package.

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"BELIEVE IN
THE MAGIC OF
CHRISTMAS"

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

100 to 149 £112 • 150 to 199 £99 • 200 to 249 £93
250 to 299 £89 • 300 to 349 £86
350 to 399 £84 • 400 to 500 £83
Small plates & Bowls | 500 maximum guests standing.

FOOD STALLS

100 to 149 £128 • 150 to 199 £115 • 200 to 249 £108
250 to 299 £104 • 300 to 349 £102
350 to 399 £100 • 400 to 450 £98
Food stalls | 450 maximum guests standing.

LUNCH & DINNER

70 to 89 £152 • 90 to 99 £138
100 to 119 £134 • 120 + £127
Lunch & Dinner | 180 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.

- The Christmas Crackers – Festive Function Band
- Carol Singers • Christmas Ballerinas
- Christmas light jugglers • Christmas stilt walkers
- Fairy light canopy • Flaming torches
- Story tellers • Pianist
- Red Chesterfield sofas • Sleigh prop
- Candy cane red carpet • Giant golden throne

The package cost is per person and excludes VAT

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"TO EAT IS A NECESSITY, BUT TO EAT INTELLIGENTLY IS AN ART"

La Rochefoucauld

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

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 Fraiche
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 Shortbread
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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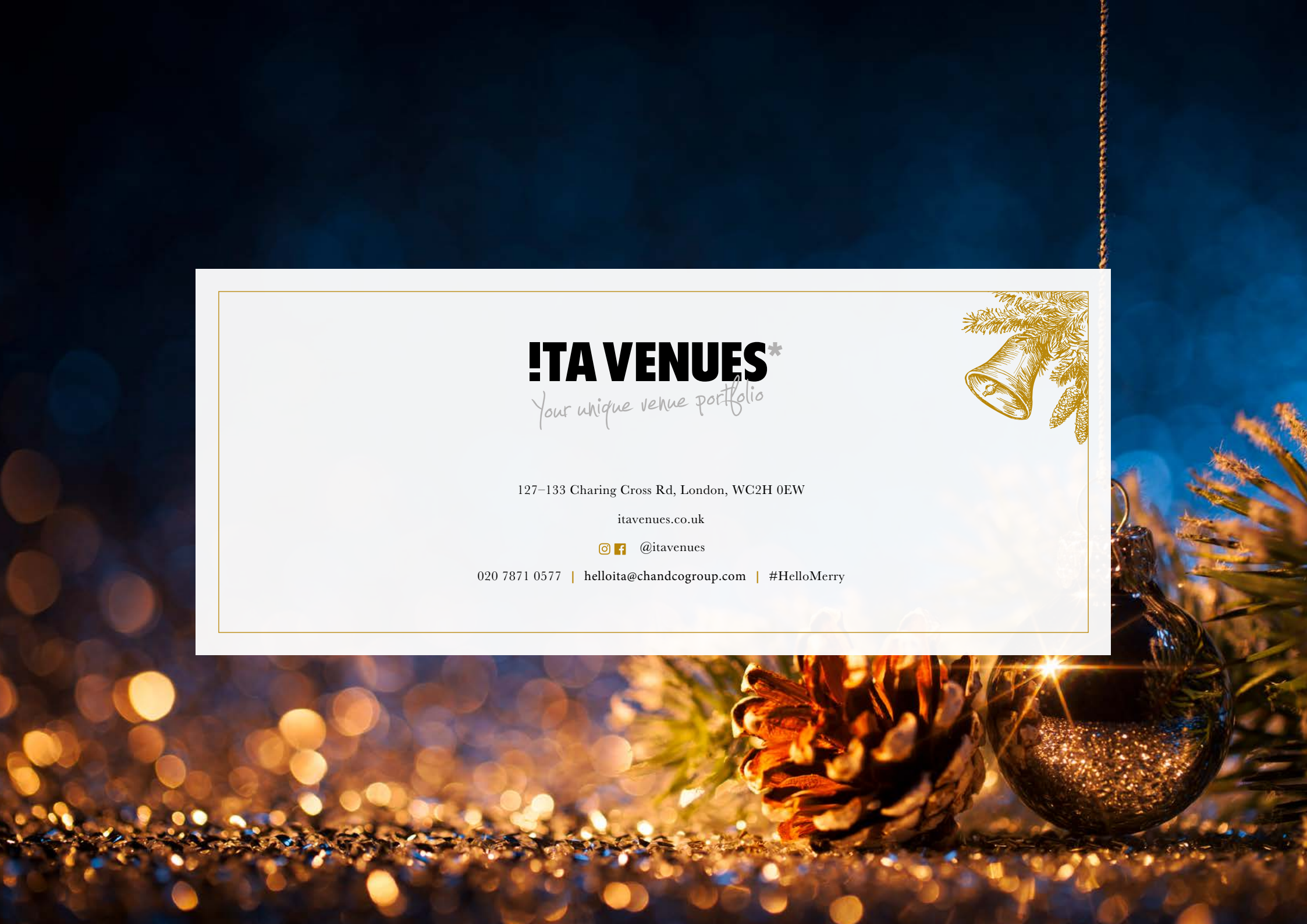

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