



Christmas Dinner Package



RCP
LONDON
events

Christmas Dinner

Host your Christmas dinner in a truly unique venue offering a variety of versatile dining spaces. Our Christmas package includes:

Private dining room
Glass of mulled or sparkling wine on arrival
Christmas nibbles
Three-course Christmas menu with coffee and mince pies
Half a bottle of wine per person
Christmas crackers and festive lighting
Staffed cloakroom facilities
Background music

Three course menu package £79.00
(for parties of 50 to 220 guests)

Please choose one starter, one main course and one pudding and advise us of any dietary requirements.

Food allergies and special dietary requirements can be catered for on request.

Package extras are available to enhance your event (subject to quotation)

DJ, dance floor or entertainment
Christmas canapes
Bespoke Christmas theme
Drinks package with beer, wine and soft drinks at £7.50 per person, per half hour
Full cash bar facilities

Starter

Game terrine – Celeriac remoulade, red vein sorrel
Fillet of venison – Carpaccio, parsnip cream, chocolate soil
Crab and prawn cocktail – Bloody Mary jelly, cocktail cream
Roasted Bedfordshire beetroot – Stilton, walnut granola

Main course

Roasted Kelly Bronze turkey – Pigs in blankets, cranberry stuffing, bread sauce
Poached salmon – Saffron and vanilla mash caper and thyme dressing
Roasted pork belly – Black pudding crumb, Bramley apple sauce
Butternut squash and potato ravioli – Taleggio cheese

All main courses are served with seasonal vegetables and roasted potatoes

Pudding

Plum pudding – Brandy Sauce
Fig cheesecake – Shortbread biscuit, baked figs
Chocolate brownie – Honeycomb, salted caramel mousse

Additional course

Cheese board
A selection of British sources and produced cheeses served with
toasted fruit cracker, dried fruits, walnuts and celery

£9.00 (per person)

Served either as individual boards or sharing plate on the table

