



RCP | events
LONDON



Christmas Dinner Package

Autumn / Winter 2025

Christmas Dinner

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

- 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

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
- Full cash bar facilities

Three course menu package

| | |
|--------------|--------|
| 12-24 guests | £93.00 |
| 25-49 guests | £86.00 |
| 50+ guests | £81.00 |

Please choose one starter, one main course and one dessert from the next page and advise us of any dietary requirements.

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

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner. All prices are per person and exclude VAT.



Christmas Dinner

Starters

Pickled fennel, clementine and watercress salad, pomegranate and toasted seeds **(VE)** 164kcal

Jerusalem artichoke velouté, artichoke crisps, crushed hazelnuts, thyme oil **(V)(NGC)** 589kcal

ChalkStream trout rilette, dill potato pancake, pickled radish **(NGC)** 496kcal

Confit duck rilette, toasted brioche, fig and black olive chutney 647kcal

Mains

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream **(VE)** 1,076kcal

Roast hake, herb crumb, Jerusalem artichoke puree, leeks and saffron sauce 482kcal

Tradition roast. Bronzed turkey, apricot, chestnut and lemon thyme stuffing, all the trimmings 781kcal

Braised beef shortrib, horseradish mash, caramelised shallot, heritage carrots, crispy kale, red wine jus **(NGC)** 811kcal

**All main courses are served with seasonal vegetables and roasted potatoes*

Desserts

Roast pineapple, szechuan pepper caramel, chocolate sorbet **(VE)(NGC)** 403kcal

Valrhona chocolate, prune and Armagnac tart, crème fraîche **(V)** 675kcal

Rum and raisin bread and butter pudding, spiced custard **(V)** 589kcal

Christmas pudding, brandy sauce **(V)** 496kcal
(VE and NGC available upon request)

Additional course

Cheeseboard **£11.00 (per person)**
661kcal

A selection of British sourced and produced cheeses served with toasted fruit cracker, dried fruits, walnuts and celery.
Served either as individual boards or sharing plate on the table.

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