



The Festivities



IN THE HEART OF THE BARTS SQUARE DEVELOPMENT BETWEEN ST PAUL'S AND THE BARBICAN LIES THE SENSATIONAL BUTCHERS' HALL.

TRADITIONAL CHRISTMAS THEMING TURNS THIS NEWLY REFURBISHED SPACE INTO A WARM, INTIMATE YULETIDE SETTING; PARTIES HERE DEFINITELY GO OFF WITH A BANG!

PACKAGES FROM £90.00 + VAT

START YOUR CELEBRATION WITH A SPARKLING RECEPTION LEADING TO THE BIG REVEAL OF THE DINING AREA IN OUR GREAT HALL. GARLANDS, MISTLETOE AND AN ENCHANTINGLY DRESSED TREE SET THE PERFECT SCENE FOR A JOLLY BANQUET. THE FESTIVE DJ THEN TAKES THE STAGE, KICKING OFF WITH EVERYONE'S FAVOURITE FLOOR FILLERS.

PRANCING, WHIRLS AND TWIRLS CONTINUE UNTIL THE CLOCK STRIKES MIDNIGHT!

















The Packages



SEATED CHRISTMAS PACKAGE AT £125 + VAT PP

EXCLUSIVE VENUE HIRE
PROSECCO RECEPTION
FESTIVE THREE COURSE DINNER
UNLIMITED HOUSE WINES, BEERS AND SOFTS WITH DINNER
CASH OR ACCOUNT BAR FROM 9PM
TEA AND COFFEE AFTER THE MEAL
FESTIVE TABLE CENTERPIECES
DJ FOR AFTER DINNER DANCING
FULL EVENT MANAGEMENT AND STAFFING
CLOAKROOM FACILITY WITH ASSISTANT

STANDING CHRISTMAS PACKAGE AT £90 + VAT PP

EXCLUSIVE VENUE HIRE
UNLIMITED HOUSE WINES, BEERS AND SOFTS FROM ARRIVAL
FOR FOUR HOURS
CASH OR ACCOUNT BAR THEREAFTER
FESTIVE CANAPES AND BOWL FOOD OFFERING
TRADITIONAL, FESTIVE DECOR
DJ FOR AFTER DINNER DANCING
FULL EVENT MANAGEMENT AND STAFFING
CLOAKROOM FACILITY WITH ASSISTANT













Seated Festive Menu



STARTER (CHOOSE ONE)

BEEF CARPACCIO, SUN-BLUSHED TOMATO, PARMESAN AND ROCKET SALAD WITH BALSAMIC GLAZE GIN CURED SALMON, PICKLED CUCUMBER, SHALLOT AND CRÈME FRAICHE SUN-BLUSHED TOMATO AND RED ONION TARTE TATIN WITH A ROCKET AND PARMESAN SALAD (V)

MAIN (CHOOSE ONE)

ROAST TURKEY, PIGS IN BLANKET, DUCK FAT ROAST POTATOES, SAUTEED BRUSSELS SPROUTS AND CHESTNUTS, AND A LIGHT JUS

SALMON FILLET, ROAST POTATOES, WINTER VEGETABLES AND GARLIC LEMON BUTTER SAUCE NUT AND SPINACH ROAST, SAUTEED BRUSSELS SPROUTS AND CHESTNUTS, ROAST POTATOES, AND WILD MUSHROOM SAUCE (V)

DESSERT (CHOOSE ONE)

CHOCOLATE BOÎTE, HAZELNUT PRALINE, SALTED CARAMEL, CHOCOLATE CREMEUX AND HAZELNUT CRUMB





Standing Festive Menu



SELECT EIGHT CANAPES AND FOUR BOWL FOOD ITEMS

CANAPE MENU

SAVOURY CANAPES

SKEWER CONFIT OF BELLY PORK WITH APPLE COMPOTE AND PANCETTA CRISP
CRISP CONE OF FIVE SPICED DUCK, HOISIN AND WASABI
CHICKEN SATAY, CHIFFONADE OF MINT AND CORIANDER
SALT COD CROQUETTES WITH LEMON MAYONNAISE
TEMPURA PRAWN WITH A CHILLI AND LIME DIP
GOATS CHEESE ÉCLAIR, SURREY HONEY AND POPPY SEEDS (V)
WELSH RAREBIT SOUFFLÉ, RED ONION MARMALADE AND SAGE CRISP (V)
BRIOCHE CUP OF WILD MUSHROOM AND CRISPY LEEK (V)

SWEET CANAPES

MINI MINCE PIES
BABY GUINNESS CAKES WITH BAILEYS CREAM
CINNAMON AND APPLE SAMOSA

BOWL FOOD MENU

SAVOURY BOWLS

BEEF BOURGUIGNON WITH HORSERADISH POMME PUREE
ROASTED CHICKEN THIGH, CRUSHED NEW POTATOES, PETIT POIS AND ALMOND CREAM
ROASTED HAKE, BRAISED LENTILS AND KALE CRISPS
BEER BATTERED FISH, CHUNKY CHIPS, MUSHY PEAS AND TARTAR SAUCE
PURPLE SPROUTING BROCCOLI, CARAMELISED ORANGE QUINOA SALAD, TOASTED
HAZELNUT AND TAHINI DRESSING (V)
WILD MUSHROOM AND PARMESAN RISOTTO WITH TRUFFLE OIL (V

SWEET BOWLS

DARK CHOCOLATE MOUSSE WITH CARAMELIZED ORANGE
WARM DOUBLE CHOCOLATE BROWNIE WITH CLOTTED CREAM
MINI SHOT OF ITALIAN TIRAMISU
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE
SEASONAL FRUIT SALAD WITH CHANTILLY CREAM









Extras



ENTERTAINMENT UPGRADES

PHOTOBOOTH FROM £1000

CHRISTMAS CAROL SINGERS FROM £1800

WALK-ABOUT MR / MRS CLAUS FROM £900

THEMED STILT WALKERS FROM £1100

CHRISTMAS CRACKERS FROM £2 PP

FOOD AND BEVERAGE UPGRADES

ADD 4 CANAPES (TO THE SEATED PACKAGE) FROM £10PP

PICK 'N' MIX STATION FROM £5 PP

LATE EVENING SNACKS FROM £7 PP

CHRISTMAS COCKTAILS FROM £7 PP

MULLED WINE FROM £5PP









Contact Us





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