



CHRISTMAS AT
GRAY'S INN 2023



The Inn

Steeped with history, this prestigious central London venue boasts tradition and grandeur. Tucked away next to Chancery Lane Tube Station, Gray's Inn is one of London's hidden treasures.

Since before 1388 AD, Gray's Inn has been home to lawyers and is one of the four Inns of Court. The Inn is responsible for the education and training of barristers before and after their call to the Bar.

Rooms other than the Main Hall, which are available for hire, provide a very elegant venue and atmosphere for dinners and receptions. Gray's Inn combines tradition and historic settings with professional in-house catering and event management.





The Hall

Encapsulating the true nature of Gray's Inn, The Hall has changed little since Elizabethan times. A stunning setting for any fine dining event, with a vaulted ceiling, wood panelling and large stained-glass windows dating back to the 15th century.

Seated Dinner round tables of 8	150
Top tables and sprigs	176
Reception	180

The Large Pension Room

A bright and airy room located on the first floor, reached by an impressive sweeping oak staircase. It features a series of ornate chandeliers and a magnificent marble fireplace. The room is discreet yet very versatile.

Seated Dinner boardroom table	50
Seated dinner round tables	56
Reception	100



Christmas Reception Package

Venue hire from 18:00hrs to 23:00hrs

Two glasses of Prosecco or mulled wine on arrival

Three canapes and three bowls food

Still & sparkling water throughout

3.5 hrs of all-inclusive house wine,

beer, soft drinks

Security

Minimum 50 guests for the Large Pension Room

Prices from

50 – 70	£118.00 per guest
70 – 90	£110.00 per guest
90 – 110	£105.00 per guest

Minimum 90 guests for the Hall

Prices from

90 - 110	£124.00 per guest
120 – 140	£116.00 per guest
150 – 170	£111.00 per guest

Festive Enhancements

Canapes & bowl food

Additional canape £4.75 per person

Additional bowl food £7.50 per person

Champagne reception supplement

£15.00 per guest

Two glasses of Champagne reception or mulled wine, Pecorino 'Tor del Colle' and Punto Alto Malbec, still & sparkling water, jugs of elderflower pressé.

English Sparkling wine reception supplement

£17.50 per guest

Two glasses of English sparkling wine reception or mulled wine, Pecorino 'Tor del Colle' and Punto Alto Malbec, still & sparkling water, jugs of elderflower pressé.

All prices quoted are exclusive of VAT



Festive Canapes

Our canapes are bite-size delights and perfect for pre-dinner selection or standing reception.

Please choose from the following

Plant based (VE)

Baked Jerusalem artichoke, mushroom ketchup

Gochujang cauliflower tempura, pink onion, tomato aioli

Onion bhaji, green goddess dip, coriander raita

Smoked aubergine, preserved lemon, pomegranate, seeded cracker

Wild mushroom croquette, truffled vegan mayonnaise

Vegetarian (V)

Beetroot and feta cheese arancini

Charred cauliflower, Wigmore cheese, mustard aioli

Roasted pumpkin tart, ricotta cream

Welsh rarebit toast

Whipped Golden Cross goat's cheese, black olive, tomato

Fish

South coast crab, cucumber, Bloody Mary, chive

Smoked mackerel pate, horseradish, sourdough crisp, capers

Tartar of Hampshire ChalkStream trout, dashi, cucumber, salty fingers

Smoked haddock croquette, chive mayonnaise, seaweed powder

Salmon rilette, cucumber, crème fraiche, Keta caviar

Meat

Chicken liver parfait, crispy chicken skin, caper, raisin

Ham hock terrine, piccalilli, bacon

Lamb shoulder croquette, harissa aioli, sumac salt

Lemon marinated chicken, pomegranate molasses, black onion seeds

Ox cheek bon bon, beetroot puree

Sweet (V)

Baby choux bun, craquelin

Lemon tart, torched meringue

Valrhona chocolate mousse, honeycomb, raspberries

Mini mince pie

Whipped cheesecake, crumble, blackberries

To those with special dietary requirements or allergies
please ask the Event Coordinator

VE Vegan / Plant-based

V Vegetarian

Festive Bowls

Our bowl food and small plates are mini meals served.

Please choose from the following

Plant based (VE)

Beetroot risotto, pickled beetroot, rocket

Pumpkin salad, cauliflower tabbouleh, sumac aioli

Sweet potato velouté, sweet potato crisps, rosemary oil, pumpkin seeds

Katsu tofu, pickled cucumber, curried vegan mayonnaise, onion seed

Vegetarian (V)

Brown butter cauliflower, caper and raisin dressing, crispy parsnips

Mushroom ravioli, pecorino cheese, truffle and herb oil

Pumpkin, makhana sauce, toasted seeds, poppadoms

Heritage beets, watercress, orange vinaigrette, Tunworth cheese

Fish

Roasted cod, celeriac and apple remoulade, dill, lemon butter

Spicy crab cakes, carrot and mouli slaw, chilli jam

Red mullet, polenta, tomato and chilli stew, chive oil

Lemon poached ChalkStream trout, Keta caviar, fennel, dill

Meat

Bangers, roasted garlic mash, caramelised onion jus

Sticky lamb, aubergine, pomegranate, chickpeas, parsley

Fried chicken slider, horseradish coleslaw, sriracha aioli

Gloucester cheese risotto, beef shin, truffle jus

Sweet (V)

Apple streusel, vanilla bean ice cream

Spiced carrot cake, white chocolate ganache, ricotta, burnt honey

Figgy pudding, brandy butter

Whipped cheesecake, crumble, blackberries

To those with special dietary requirements or allergies
please ask the Event Coordinator

VE Vegan / Plant-based

V Vegetarian

Festive Dinner Package

Venue hire from 18:00hrs to 23:00hrs

Two glasses of Prosecco or mulled wine on arrival

Three course fine dining menu

Half a bottle of house wine

Tea, coffee and mini mince pies

Still & sparkling water throughout

Security

**Minimum 50 guests for the Large Pension Room
price from £121.00 per guest**

**Minimum 100 guests for the Hall
price from £125.00 per guest**

Festive Enhancements

**English sparkling wine dinner package supplement
£11.50 per guest**

Two glasses of English sparkling wine reception or mulled wine, half a bottle of wine per person – Pecorino 'Tor del Colle' and Punto Alto Malbec, still & sparkling water, jugs of elderflower pressé

**Champagne and port dinner package supplement
£23.50 per guest**

Two glasses of Champagne reception or mulled wine, half a bottle of wine per person - Chablis and Château de la Gardine, still & sparkling water, jugs of elderflower pressé, a glass of port or cognac

**After dinner package supplement
£12.50 per guest**

1 ½ hrs All-inclusive house wine, beers and soft drinks

All prices quoted are exclusive of VAT



Festive Dining Menu

Starter

Roasted cauliflower, spiced mango, charred Romanesco, toasted seeds, coriander oil (VE)

Jerusalem artichoke puree, mushroom and cheese tortellini, sage beurre noisette (V)

Montgomery cheddar souffle, burnt pear puree, pickled mustard seed (V)

Maple roasted parsnip velouté, Oxford blue croquette, chive oil (V)

Hendricks Gin, beetroot & dill cured salmon, pickled cucumbers, set buttermilk, dill oil

Smoked chicken and ham hock, red onion puree, fermented kohlrabi

Main

Salt baked celeriac, spiced red cabbage, cannellini beans, sage, chestnut mushrooms (VE)

Roasted carrot, chickpea puree, pecorino, charred broccoli, cumin seeds (V)

Seared sea bass, cauliflower cheese purée, winter greens, Pinot noir jus, potatoes Anna

Roast turkey, apricot & pork ballotine, duck fat Hasselback potato, thyme roasted carrots, Brussel top

Gressingham duck, duck confit croquette, parsnip puree, ratte potato, Brussel sprouts

Aged sirloin, glazed ox cheek, truffle mash, cavolo nero, piccolo parsnip – **supplement £14.00**

Dessert

Spiced pears, tonka bean panna cotta, sweet wine jelly, cranberry crumble (VE)

Dark chocolate fondant, raspberries, raspberry sorbet (V)

Figgy pudding, brandy anglaise, candied figs (V)

Panettone parfait, Armagnac prunes, cinnamon wafers (V)

Orange & chocolate delice, vanilla ice cream, candied clementine, chocolate syrup (V)

Additional cheese course per person

£12.50

Three British artisan cheeses from Paxton & Whitfield, grapes, quince jelly, artisan crackers

To those with special dietary requirements or allergies

please ask the Event Coordinator

VE Vegan / Plant-based

V Vegetarian

Why not add

Entertainment

DJ from £850

The Wilder Roamers (roaming acoustic band) from £2,500

Singing Waiters from £1,650

Silent Disco from £1,250

Photobooth from £995.00

Large Pension Room dancefloor from £850.00

Decorations

Flowers from £50.00 for a small arrangement per table




Single silver candle holder with electric candle £5.00

Eco-friendly Christmas crackers from £3.50

All prices quoted are exclusive of VAT





-  Chancery Lane 2-min walk
-  Holborn 8-min walk
-  Farringdon 9-min walk

8 South Square, Holborn,
London, WC1R 5ET