



Treat your guests to a Christmas event they will remember

Set in the heart of the City of London is the historic Grade II listed venue, The Insurance Hall.

Traditional Christmas theming transforms this prestigious space into an intimate festive setting for your company events to go off with a spectacular bang!

Be it a corporate party, or a few end of year drinks and canapés, we have a room and package to suit every occasion and budget for your Christmas this year.







Festive Christmas Lunch

From £73 per person including room hire* (excluding VAT)

Choose from one of the menus below including two glasses of red or white house wine per person, and still and sparkling water throughout.

Festive Cold Buffet - Menu One

- Honey and mustard glazed gammon with pickled winter vegetables and beetroot relish
- Poached salmon platter with brown shrimps and lime aioli
- Salad of honey roasted squash, quinoa, infused sweet onion feta cheese, rocket and toasted pumpkin seeds
- Chopped salad of apple, fennel, walnuts, radicchio, grilled broccoli, cucumber, beansprouts and miso dressing
- Freshly baked soda bread rolls
- Bitter chocolate tart, kumquat preserve and mascarpone cream

Festive Cold Buffet - Menu Two

- Rare roast beef with mustard mayonnaise and watercress salad
- Poached salmon with soft boiled eggs, olives, fine beans, cherry tomatoes and baby potatoes tossed in an anchovy dressing
- Roasted pepper and red onion tarts
- Roasted chestnut and butternut squash tarts
- Salad of red and golden beetroot, orange, pomegranate and goats' cheese with caramelised pecans
- Mixed leaf salad with aged balsamic dressing
- Freshly baked soda bread rolls
- Caramelised lemon tart with winter berry compote

Festive Hot Buffet - Menu Three

- Roasted Norfolk turkey with sage and onion stuffing
- Pigs in blankets with cranberry compote and turkey jus
- Lentil and mushroom hotpot topped with sliced roasted parsnips
- Goose fat roasted potatoes
- Glazed parsnips and carrots with rosemary and thyme
- Brussel sprouts with red onion and pancetta
- Freshly baked soda bread
- Warm Christmas pudding with brandy sauce and cream
- Luxury mini mince pies and stollen bites





Christmas Lunches can take place anytime between 10am-2pm



*Dependant on the number of participants





Festive Evening Package – Gold Canapés & Drinks

£98 per person including room hire (excluding VAT)

Choose from a selection of six options for the menus below including one glass of Prosecco on arrival, followed by unlimited wine, bottled beers and soft drinks throughout.

Cold Canapés

- Homemade mini Yorkshire pudding with rare beef carpaccio and a creamy horseradish sauce
- Chargrilled sweet fig and creamy bocconcini wrapped in prosciutto di Parma
- Crostini with chicken and apricot terrine and red onion marmalade
- Turkey and pancetta empanada with chimichurri
- Chicory with crab mayonnaise and pomegranate
- Smoked salmon and gravadlax tarts
- King prawn cocktail with Marie-Rose sauce and baby gem lettuce
- Charcoal savoury cup filled with goats cheese mousse, cranberry compote and fresh basil (v)
- Crostini of basil pesto, mozzarella and cherry tomato (v)
- Profiterole filled with mushroom duxelles, pickled girolles and porcini seasoning (v)
- Braised bean crostini with marinated artichoke and basil oil (v)

Hot Canapés

- Mini venison wellingtons with cep mushroom coating
- Duck lollipop with a plum dipping sauce
- Honey roasted ham hock croquette with mustard aioli
- Prawn and chorizo bites with gremolata crust
- Skewer of Thai fishcake with tamarind and red chilli
- Crab beignet with lobster drizzle
- Vegetable dim sum dumplings with tamari dipping sauce (v)
- Port poached pear and stilton tart (v)
- Pepperonata tarte tatin (v)

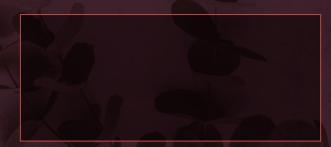
Dessert Canapés

- Mini mince pies
- Profiteroles topped with pistachios
- Mini carrot cakes
- Individual winter berry cheesecake
- Christmas pudding lollipops





Festive evening package events take place between 6:30pm-11:30pm







Festive Evening Package – Platinum Bowl Food

£118 per person including room hire (excluding VAT)

Choose a selection from the menus below including one glass of Prosecco on arrival, followed by unlimited wine, bottled beers and soft drinks throughout.

Main Dishes - Choose three options

- Venison pigs in blankets with creamy mashed potato and a port jus
- Seafood pie
- Turkey meatballs in a cranberry jus with a rosti
- Roasted butternut squash and spinach arancini (v)
- Bubble and squeak with a warm poached egg
- Mac and cheese with a three cheese sauce
- Pulled pork with an apple and satsuma slaw

Desserts - Choose one option

- Mini mince pies
- Profiteroles topped with pistachios
- Mini carrot cakes
- Individual winter berry cheesecake
- Christmas pudding lollipops





Festive evening package events take place between 6:30pm-11:30pm









Complimentary Services

All Christmas packages include the following complimentary services:

A dedicated team of staff to help deliver a professional event

Full use of the in-house PA system (value of £650)

Festive theming befitting of the stunning venue

Fully manned cloakroom

Additional add-ons such as a DJ, dancefloor, photobooth, fully stocked bar with staff, photographer, extra theming and entertainment are available and can be quoted on request.

Terms and Conditions

Final catering numbers and dietary requirements must be emailed no later than seven working days prior to the event. Subsequent reduction in numbers cannot be reflected in the final account.

If numbers increase, a minimum of four working days notice is required and we will do our best to accommodate the increase.

Drink packages are supplied on a non-sale or return basis. Alternative beverages can be provided on request. If final consumption is greater than the package allowance, additional charges will apply.

Minimum numbers apply.

If you would like a bespoke package, please contact our team who would be happy to discuss your requirements.



