



The Lansdowne Club



FESTIVE SEASON  
2025

# HAVE YOURSELF A MERRY LITTLE CHRISTMAS AT THE LANSDOWNE CLUB.

Celebrate the festive season in style in the heart of Mayfair. Step into Christmas at The Lansdowne Club, where timeless elegance and warm hospitality set the stage for marvellously memorable festivities.

Whether you're planning an intimate private dinner, a sparkling drinks reception, or a lavish banquet in our Grade II\* listed Ballroom, our expert Events Team is dedicated to exceeding expectations. Unparalleled planning and flawless service are underpinned by exquisite seasonal menus curated by Executive Head Chef, Henry Brosi. Entrust every detail to us and allow us to put the sparkle into your Christmas celebrations.

The ultimate festive experience awaits...




## CONTACT OUR EVENTS TEAM:

T +44 (0)20 7629 7200

E [functions@lansdowneclub.com](mailto:functions@lansdowneclub.com)


DELUXE  
PACKAGE

SUN ROOM



MINIMUM  
GUESTS

10



MAXIMUM  
GUESTS

14



FINDLAY ROOM



MINIMUM  
GUESTS

14



MAXIMUM  
GUESTS

18



SHELBURNE ROOM



MINIMUM  
GUESTS

30



MAXIMUM  
GUESTS

50



Create your bespoke set menu  
by selecting one starter, one main course,  
and one dessert from the dishes opposite.

£185 PER GUEST

Mulled wine upon arrival

Arrival drinks reception with one  
glass of champagne per guest

Three-course seated lunch or dinner  
with tea/coffee and mini mince pies

Half bottle of sommelier’s choice  
wine per guest

Still and sparkling water

Festive table setting with  
Christmas crackers

Room hire

VAT

STARTERS

Diver Scallops

Riceless Squid Risotto, Lobster  
& Girolle Ragout, Caviar,  
Champagne Nage  
CR | D | F | GIF | M | MT | SD

Gateau of Hot & Cold  
Smoked Salmon

Cornish Crab, Avocado,  
Crème Fraiche, Keta Caviar  
CR | D | F | GIF | MT | SD

Cauliflower Couscous

Sumac, Harissa, Cauliflower  
Purée, Wild Mushrooms,  
Micro Leaves, Pomegranate,  
Leek Dressing  
GIF | MT | SD | V | VG

MAINS

Norfolk Bronze Turkey

Apricot & Sage Stuffing, Goose  
Fat Roast Potatoes, Glazed Carrots  
& Parsnips, Charred Brussel  
Sprouts with Chestnuts & Bacon,  
Pigs in Blankets, Giblet Gravy,  
Bread and Cranberry Sauces  
C | D | G(W)R | MT | SD

Loin of Venison

Parmesan Crisp, Roasted Root  
Vegetables, Red Wine Poached  
Pear & Blackberries, Fondant Potato,  
Wild Mushrooms, Cassis Jus  
D | G(W)R | MT | SD

Wild Mushroom & Black  
Truffle Risotto

Deep-Fried Poached Hen’s Egg,  
Truffle & Madeira Jus  
D | GIF | MT | SD | V

DESSERT

The Lansdowne Club  
Traditional Christmas  
Pudding

Tangerine Confit, Armagnac Custard,  
Tahitian Vanilla Bean Ice Cream  
D | E | G(W) | N[A] | SD

Frozen Grand Marnier  
Souffle

Orange Cream, Candied Orange,  
Chocolate Brandy Snap  
D | E | G(W) | SD

Selection of British &  
Continental Cheeses

(supplement £8 per guest)

Cropwell Bishop Stilton,  
Montgomery Cheddar, Brie de Meaux,  
Comté, Rosary Ash Goat’s Cheese,  
Quince Cake, Homemade Chutneys,  
Honeycomb, Crackers  
D | G(W)R-(O)R | SD


Please advise us of any allergies or dietary requirements for your party at the time  
of booking. A discretionary15.5% service charge will be added to the final bill.


C Celery | CR Crustaceans | D Dairy | E Eggs | F Fish | G Cereals Containing Gluten – (B) Barley, (K) Kamut, (O) Oats, (R) Rye, (S) Spelt, (W) Wheat  
| GIF Gluten Ingredient Free | L Lupin | M Molluscs | MT Mustard | P Peanuts | S Sesame | SO Soya | SD Sulphur Dioxide & Sulphites | N Tree Nuts –  
[A] Almonds, [B] Brazil Nuts, [C] Cashew Nuts, [H] Hazelnuts, [M] Macadamia, [P1] Pecans, [P2] Pine Nuts, [P3] Pistachio, [Q] Queensland,  
[W] Walnut | V Vegetarian | VE Vegan | R Removable/Replaceable

PREMIUM  
PACKAGE

BALLROOM



  
MINIMUM  
GUESTS  
**80**

  
MAXIMUM  
GUESTS  
**190**

£190 PER GUEST

Mulled wine upon arrival

Arrival drinks reception with one glass of champagne per guest

Three-course seated lunch or dinner with tea/coffee and mini mince pies

Create your bespoke set menu by selecting one starter, one main course, and one dessert from the dishes opposite.

Half bottle of wine per guest

Still and sparkling water

Festive table setting with Christmas crackers

Room hire

VAT

Please advise us of any allergies or dietary requirements for your party at the time of booking. A discretionary15.5% service charge will be added to the final bill.

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STARTERS

Game & Pistachio Terrine

Duck Confit Croquette, Truffle Mayonnaise, Bitter Leaf Salad  
D | GIF | N[P] | SD

Spiced Tilapia

Oriental Salad, Micro Cress, Wasabi & Soya Dressing  
F | G(W)R | MT | SD | SO

Timbale of Smoked Salmon & Trout

Cream Cheese, Chives, Pickled Cucumber & Shallots, Lemon Curd, Keta Caviar  
D | F | GIF | MT | SD

Cauliflower Couscous

Sumac, Harissa, Cauliflower Purée, Wild Mushrooms, Micro Leaves, Pomegranate, Leek Dressing  
GIF | MT | SD | V | VG

MAINS

Norfolk Bronze Turkey

Apricot & Sage Stuffing, Goose Fat Roast Potatoes, Glazed Carrots & Parsnips, Charred Brussel Sprouts with Chestnuts & Bacon, Pigs in Blankets, Giblet Gravy, Bread and Cranberry Sauces  
C | D | G(W)R | MT | SD

Pheasant Supreme

Braised Savoy Cabbage, Carrots, Parsnips, Brussel Sprout Tops, Creamy Wild Mushrooms, Fondant Potato, Red Wine & Port Jus  
D | GIF | MT | SD

Fillet of Herefordshire Beef

Braised Ox Cheeks, Lyonnaise Onions, Celeriac Purée, Winter Vegetables, Charred Shallots, Pressed Potato Cake, Black Garlic Jus  
C | D | E | GIF | MT | SD

Vegetable Lasagne

Pumpkin Purée, Charred Shallots, Glazed Carrots & Heritage Beets, Jerusalem Artichokes, Smoked Aubergine, Garlic Jus  
D | G(W) | MT | SD | V

DESSERT

The Lansdowne Club  
Traditional Christmas Pudding

Tangerine Confit, Armagnac Custard, Tahitian Vanilla Bean Ice Cream  
D | E | G(W) | N[A] | SD

Dark Chocolate & Orange Ingot

Cointreau Cream, Caramelised Oranges  
S | V | VG

Pear Mousse


Pear Centre, Red Wine Poached Pear Compote, Pear Sorbet  
S | V | VG


Selection of British & Continental Cheeses  
(supplement £8 per guest)

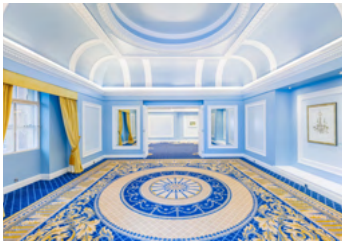
Cropwell Bishop Stilton, Montgomery Cheddar, Brie de Meaux, Comté, Rosary Ash Goat’s Cheese, Quince Cake, Homemade Chutneys, Honeycomb, Crackers  
D | G(W)R-(O)R | SD

# DRINKS RECEPTION PACKAGES

## SHELburnE ROOM

  
MINIMUM  
GUESTS  
**50**

  
MAXIMUM  
GUESTS  
**80**



## BALLROOM

  
MINIMUM  
GUESTS  
**100**

  
MAXIMUM  
GUESTS  
**200**



Create your drinks reception menu from the selection opposite.

### PACKAGE ONE: £120 PER GUEST

Four canapés and one bowl food per guest

Four drinks per guest

Selection of prosecco, red and white wine, bottled beer, soft drinks, still and sparkling water

Room hire

VAT

### PACKAGE TWO: £140 PER GUEST

Eight canapés per guest

Four drinks per guest

Selection of prosecco, red and white wine, bottled beer, soft drinks, still and sparkling water

Room hire

VAT

## CANAPÉS

Game Terrine  
Cranberry Compote  
D | G(W)R | MT | SD

Prawns Marie Rose  
Chives, Egg Mimosa,  
Tartelette, Chervil  
G(W)R | S

Bouchon of Smoked  
Salmon & Trout  
Cream Cheese, Keta Caviar,  
Dill, Pumpernickel  
D | F | G(W)-(O)-(S)

Apricot & Sage Stuffing  
Mustard Mayonnaise, Crostini  
D | G(W) | MT

Blue Cheese Truffle  
Pumpernickel Dust, Fig Confit,  
Mini Cheddars  
D | G(W)R-(O)R-(S)R | SD

Carlingford Oysters  
Tempura  
Chilli, Spring Onions, Daikon,  
Veal Jus  
G(W) | M | MT

Boxing Chicken  
Spiced Mulled Wine BBQ Dip  
C | MT | SD

## BOWL FOOD

Norfolk Bronze Turkey  
Pigs in Blankets, Brussel Sprouts,  
Glazed Carrots, Roast Potato,  
Giblet Gravy  
G(O) | MT

Duck Confit  
Bean Cassoulet, Chorizo,  
Sherry Vinaigrette  
GIF | MT | SD

Slow Cooked Venison  
Shoulder  
Red Wine Poached Pear,  
Shallot Mash, Juniper Jus  
D | GIF | MT | SD

Poached Smoked Haddock  
Spinach, Mushrooms, Egg,  
Crab & Grapefruit Hollandaise  
C | CR | D | E | F | GIF | MT

Wild Mushroom & Truffle  
Risotto  
GIF | MT | V

Roasted Cauliflower  
Spiced Smoked Aubergine,  
Pomegranate, Soya & Wasabi  
GIF | MT | SO | V | VG

Curried Parsnip & Apple  
Soup  
D | GIF | V

## DESSERT CANAPÉS

Christmas Pudding  
Brandy Custard  
D | E | G(W) | N[A]

Chocolate Mousse  
Orange Confit  
D | E | GIF

Mini Yule Log  
D | G(W)

Sloe Gin Berry Crumble  
Clotted Cream  
D | G(W) | SD

Cranberry & Port  
Cheesecake  
D | G(W) | SD

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## THE LIBRARY BY HENRY BROSI



THE LIBRARY  
BY HENRY BROSI

Elevate your festivities at our newest private dining destination – The Library by Henry Brosi.

Embark on a sensory fine dining journey reminiscent of a Chef's table, where culinary excellence meets Art Deco elegance. Discerning food lovers and wine connoisseurs can savour exquisite creations, personally presented by the Club's Executive Head Chef, Henry Brosi.

Chef Brosi will create your bespoke menu featuring dishes crafted from the finest seasonal produce, expertly paired with exquisite wines. Why not conclude your evening with a Louis XIII experience?



MINIMUM  
GUESTS

6



MAXIMUM  
GUESTS

12



MINIMUM  
SPEND

£3,000

A discretionary 15.5% service charge will be added to the final bill.

For more information, please  
contact our Events Team:

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# ENHANCEMENTS

Add a special touch to your celebration with our exclusive package enhancements.

## FESTIVE COCKTAILS

### Spiced Apple Mule

Ukrainian Spirit Premium  
Vodka, Apple Cider, Ginger Beer,  
Fresh Lime Juice, Cinnamon Stick  
£14 each

### Poinsettia

Collet Brut Art Déco 1er Cru,  
Cranberry Juice, Cointreau,  
Orange Twist  
£17 each

### Gingerbread Martini

Vanilla Vodka, Baileys,  
Kahlúa, Gingerbread Syrup,  
Ground Cinnamon  
£14 each

## FINE COGNACS

Prices per 25ml measure

Courvoisier XO  
£15

Martell XO  
£17

Remy Martin XO  
Excellence  
£18

Hennessy XO  
£20

Hennessy Paradis  
£60

Louis XIII  
£260



## CIGAR SELECTION

Montecristo No. 4  
£31 each

Hoyo De Monterrey  
Epicure No. 2  
£42 each

Partagas Serie D No. 4  
£45 each

## SIGNATURE WINE LIST

To complement our exquisite menus, our signature wine list has been thoughtfully curated to offer an exclusive selection of the finest vintages.

For more information, please contact our Events Team:

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## EXPERIENCE THE MAGIC OF CHRISTMAS AT THE LANSDOWNE CLUB

Contact our dedicated Events Team today and allow us to make your festive celebrations truly unforgettable.

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The Lansdowne Club



