



OUR CHRISTMAS PACKAGES

Your Christmas party will be the highlight of the festive season.

With a choice of meticulously planned packages, we have fine-tuned every detail to create a truly magical occasion. We can also work with you to create your own bespoke event. We will be as flexible as you need - after all, it's *your* party...

GOLD

minimum of 60 guests

Venue hire 6-11pm
Glass of sparkling wine
Three course seated dinner
Half a bottle of house wine with dinner
Iced tap water on tables
Crackers and traditional table decorations
Cloakroom facility
Festive background music
Cash bar

£82.95

DRINK UPGRADES

Half an hour unlimited sparkling wine reception at £9 Four hours unlimited beer, wine and soft drinks at £18.50

FRANKINCENSE

minimum of 60 guests

Venue hire 7pm-midnight

Half an hour sparkling wine reception

Three course seated dinner

Half a bottle of house wine with dinner

Filtered bottled still and sparkling water

Crackers and traditional table decorations

Dance floor and disco

Cloakroom facility

£102.95

Cash bar

DRINK UPGRADES

Champagne reception at £10 Four hours unlimited beer, wine and soft drinks at £18.50

MYRRH

minimum of 60 guests

Venue hire 7pm-midnight
45 minute sparkling wine reception
Three course seated dinner
Unlimited beer, wine and soft drinks
Filtered bottled still and sparkling water
Crackers and traditional table decorations

Dance floor and disco Manned cloakroom

£122.95

DRINK UPGRADES

Champagne reception at £10
Unlimited spirits
after dinner at £12





Extensions available on request. Please note the bar must shut half an hour before departure.

If you are looking for something different we would be delighted to create a bespoke package just for y

All prices are per person and exclusive of VAT.

CHRISTMAS SEATED DINNER MENU

Our skilled and inventive chefs will use the best of British produce from carefully selected suppliers, creating visually stunning, mouth-watering dishes from the finest fresh, seasonal ingredients.

> PLEASE CHOOSE 1 ITEM FROM EACH COURSE PLUS A VEGETARIAN OPTION special diets will be catered for

STARTERS

Red cabbage-cured chalk stream trout, set buttermilk, dill oil, rye crumb

Smoked salmon, lobster butter, cucumber ketchup, peas

Pressed duck terrine, candied orange, sugared onions, cracked pistachios

Smoked ham hock, carrot puree, roasted scallop, carrot tops*

Artichoke veloute, truffle, parsley oil, artichoke crisps (v)

Cauliflower panna cotta, golden raisins, cauliflower crisps, seeded wafer (v)

MAINS

Norfolk turkey, dry-cured bacon, chestnut stuffing, honey-roast carrots, thyme potatoes

Jacob's ladder of beef, horseradish mash, Marmite onions, piccolo parsnips

Aged sirloin, ox cheek, pumpkin puree, potato terrine, cavolo nero*

Seared sea bass, turnip tops, ratte potatoes, smoked carrots

Pumpkin, purple potato terrine, crispy kale, sage oil, king mushrooms (v)

Salt-baked celeriac, truffled cabbage, charred squash, griddled leeks (v)

pink praline 'jam sandwich'

Chocolate, chestnut delice, cinder toffee, salted caramel, banana ice cream

port chutney

For those with special dietary requirements or allergies,
who may wish to know about the food or drink ingredients used,
please ask to speak to a member of the venue hire team



Figgy pudding, brandy custard

Drambuie trifle, toasted oats,

Eggnog brûlée, plum jam, pistachio shortbread

Eccles cake, Stichelton cheese,









CHRISTMAS BOWL FOOD OR CANAPÉ PACKAGE

If you are looking to host a Christmas reception select our Canapés or Bowl Food Christmas Package.

We can also work together to create your own bespoke reception package

CHRISTMAS RECEPTION

minimum of 60 guests

Venue hire 7pm-midnight

45 minute sparkling wine reception

5 bowls or 12 canapés

Four hours of unlimited beer, wine and soft drinks

Filtered still and sparkling water

Crackers and traditional decorations

£89.95

DRINK UPGRADES

Champagne reception at £10

Additional bowl food item £6

Additional canapé item £4

All prices are per person and exclusive of VAT.

Extensions available on request. Please note the bar
must shut half an hour before departure.

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please ask to speak to a member of the venue hire team





CHRISTMAS BOWL FOOD AND CANAPÉ MENU

Our skilled and inventive chefs will use the best of British produce from carefully selected suppliers, creating visually stunning, mouth-watering dishes from the finest fresh, seasonal ingredients.

PLEASE CHOOSE EITHER 5 BOWL FOOD ITEMS OR 12 CANAPÉS ITEMS

BOWL FOOD

Pigs in blankets, crushed roasties, crispy sage

Brussel & squeak, ox cheek, London Pride

Buttermilk turkey, smoked corn, bacon crumbs, chilli jam

Confit salmon, potato risotto, dill oil, crème fraîche

Torched Cornish mackerel, ratte potatoes, burnt oranges

> Crab arancini, sourdough crumb, roast tomato

Pinto beans, spiced sweet potato, crushed avocado, coconut yoghurt (v)

Chestnut mushrooms, brick pastry, crispy sage, pumpkin puree (v)

Pearl barley risotto, roasted beets, horseradish crumble (v)

HOT CANAPÉS

Goose fat potato, brussel puree, crispy pancetta

Duck doughnuts, HP gravy, cep powder

'Egg & chips' - triple-cooked chips, set sour cream, caviar

London cure smoked salmon, dill crumb, crème fraîche

Chestnut mushroom tart, Colston Bassett rarebit (v)

Brick pastry, smoked aubergine, chickpea, pomegranate (v)

COLD CANAPÉS

Duck liver parfait, cranberry and port jelly

Pork rillettes, English apple, crackling, celery cress

Chalk stream trout, spinach pancake, black pepper crème fraîche

Juniper-cured salmon, cucumber syrup, Hendrick's gin

Goat's cheese mousse, clementine, gingerbread croute (v)

Parsnip panna cotta, fennel seed wafer, honey jelly (v)

Mincemeat, clementine samosa,

cocoa nibs

marmalade

pain d'epice wafer







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OUR CHRISTMAS UPGRADES

It wouldn't be Christmas without little treats and surprises to create that special festive tingle.

By adding a few carefully chosen extras you can delight your guests with all the magic and wonder of a truly traditional Christmas and ensure your party really sparkles.

MENU

Canapés on arrival at £10 per person
Additional starter at £3 per person
Additional main at £5 per person
Additional dessert at £3 per person
Additional cheese choice at £7 per person

FESTIVE

Christmas candy stall at £5 per person Mulled wine on arrival at £4.75 per person

ENTERTAINMENT

Christmas themed photo booth - from £1,000
Pianist during the reception - on request
Casino tables - from £600
Magician - from £450
Photo booth - from £395
Carol singers - £600
Live band - on request

All prices are exclusive of VAT.





Then they opened their treasures and presented gifts of gold, frankincense and myrrh

MATTHEW 2: VERSE 11

113 Chancery Lane

Your dedicated event specialist will be with you every step of the way. Working to your specification, we will create and deliver the perfect Christmas party for you and your guests so that you can relax and enjoy a magical night too.



The Law Society 113 Chancery Lane London WC2A 1PL 020 7320 9555 venuehire@113chancerylane.co.uk 113chancerylane.co.uk