



ALBERT'S
— AT —
BEAUFORT HOUSE

CHRISTMAS 2021



BEAUFORT HOUSE CHELSEA

Beaufort House is one of the most stylish Christmas party venues London has to offer.

Each one of our three event spaces has its own private bar and can be booked exclusively. Invite 100 of your nearest and dearest for drinks, canapés and dancing, or have a more intimate sit-down dinner for up to 50.

OUR UNIQUE & EXCLUSIVE ROOMS:

CLUB ROOM

Our Club room is suitable for either Christmas Dinner for up to 100 or 180 for drinks and canapés.

PRIVATE DINING ROOM

Our stunning Private Dining Room can accommodate up to 30 guests for dinner or 60 guests for a standing reception.

CHAMPAGNE BAR

Alternatively, why not host your Christmas party in our penthouse Champagne Bar for a taste of exclusivity and glamour.

EXCELLENT, PERSONAL SERVICE FROM START TO FINISH.

Our dedicated team of event managers are here to guide you through the organisational process, working alongside you every step of the way.

From your initial enquiry and quotation through to the event itself, we aim to build your perfect Christmas celebration with all your requirements delivered in style at this stunning venue in the heart of Chelsea.



CHRISTMAS MENU

£100

CANAPÉ

Black Truffle Arancini
Confit Duck Crostini, Orange Jam

STARTER

Scallops And Sicilian Prawns Tartare, Pink Grapefruit Dressing
Burrata, Basil Pesto, Marinated Aubergine
Lobster And Crab Salad, Avocado, Orange Segments
Steak Tartare, Quail Egg, Chilli, Capers, Gherkins

MAIN

Tagliolino Black Périgord Truffle
Veal Ossobuco, Saffron Risotto, Gremolata
Halibut, Langoustine Broth, Clams, Girolles Mushrooms
Lamb Rump, Jerusalem Artichoke Purée, Pecorino Twirl, Crispy Parsnips
Turkey Roast, Bacon, Sage and Chestnut Stuffing, Sprouts and Potato, Red Wine Jus

DESSERT

Classic Italian Tiramisu
Panettone Trifle
Chocolate Fondant, Peanut Butter Heart, Vanilla Ice Cream
Selection of Italian Cheese, Biscuits, Fruit and Chutney

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients. Please note there will be a discretionary service charge of 13.5% added to the bill.





BOWL FOOD

Wild Boar Sausage & Potato Mash with Caramelised Apple Sauce

Chargrilled Rib Eye Steak with Chunky Chips & Béarnaise Sauce

Confit Duck Salad with Watercress, Radish & Coriander

Beaufort House Seafood Salad with Crab, Lobster, Smoked Salmon,
Crayfish & Prawns

Crab & Chilli Linguine with Roasted Cherry Tomatoes, Garlic & Parsley

Poached Salmon with Colcannon Crushed New Potatoes &
Hollandaise Sauce

Wild Mushroom Risotto with Shaved Pecorino & Truffle Oil

Roast Heritage Beetroot Salad with Apple & Goats Curd

£ 7 EACH

CANAPÉS

FROM THE LAND

Confit Duck Crostini, Orange Jam, Coriander **£3.00**

Mini Cheeseburger, House Relish, Smoked Cheddar & Burger Sauce **£3.50**

Miso Glazed Pork Belly & Crackling **£3.00**

Chicken & Chorizo Skewers **£3.00**

Beef, Horseradish & Parmesan Crostini **£3.50**

FROM THE SEA

Scallops, Mango Mousse, Saphire **£4.00**

Prawn Tempura, Spicy Mayonnaise & Furikake **£3.50**

Smoked Salmon Blinis **£3.00**

(Oscietra Caviar, minimum order 30 pieces) +£2.00

Tuna Tataki, Sesame Seeds, Soy & Honey Dressing **£4.00**

Thai Crab Cake & Nam Jim Sauce **£3.50**

FROM THE LAND

Mixed Mushrooms & Taleggio Arancini **£3.00**

Polenta, Caramelised Pepper & Salsa Verde (Vg) **£3.00**

Mini Beetroot Tart with Blue Cheese **£3.00**

Egg Plant Crostino with Pecorino Shavings **£3.00**

Sweet Potato, Hummus & Walnut (Vg) **£3.00**

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RED WINE

	175ML	BOTTLE
Rioja Crianza, Sierra Cantabria, <i>Spain (Tempranillo)</i>	£11.00	£42.00
Bourgogne Pinot Noir, Drouhin, <i>France (Pinot Noir)</i>		£42.00
Château Bertinat Lartigue, Saint Emilion, <i>France (Merlot, Cabernet Sauvignon)</i>		£43.00
Cannonball, <i>USA (Merlot)</i>	£14.00	£48.00
Selection Malbec, Terrazas, <i>Argentina (Malbec)</i>	£14.00	£48.00
Fleurie La Bonne Dame, Louis Tête, <i>France (Gamay)</i>		£52.00
Pinotage, FRAM, <i>South Africa (Pinotage)</i>		£65.00
Brancaia Chianti Classico, Casa Brancaia, <i>Italy (Sangiovese)</i>		£68.00
Barolo di Serralunga d'Alba, Fontanafredda, <i>Italy (Nebbiolo)</i>		£90.00
Brunello di Montalcino, Il Poggione, <i>Italy (Sangiovese)</i>		£110.00
Gevrey-Chambertin, Joseph Drouhin, <i>France (Pinot Noir)</i>		£139.00
Chateau Desmirail Margaux, Chateau Desmirail, <i>France (Cabernet Sauvignon)</i>		£143.00
Numanthia, Toro, <i>Spain (Tempranillo)</i>		£153.00
Machete, Orin Swift, <i>USA (California)</i>		£170.00
Barolo DOCG, Vigna La Rosa, Fontanafredda, <i>Italy (Nebbiolo)</i>		£193.00
Brunello di Montalcino Riserva, Fattoria dei Barbi, <i>Italy (Sangiovese)</i>		£231.00
Château d'Issan, 3ème Cru Classé, Margaux, <i>France (Cabernet Sauvignon)</i>		£262.00
Fay Cabernet Sauvignon, Stag's Leap Wine Cellars, <i>USA (Cabernet Sauvignon)</i>		£346.00



WHITE WINE

	175ML	BOTTLE
Reserve Chardonnay, Tooma River, <i>Australia (Chardonnay)</i>	£8.00	£30.00
Journeymaker Chenin Blanc, <i>South Africa (Chenin Blanc)</i>	£8.00	£30.00
Pinot Grigio, Via Nova, <i>Italy (Pinot Grigio)</i>	£9.00	£33.00
Viñamar Sauvignon Blanc Reserva, <i>Chile (Sauvignon Blanc)</i>		£33.00
Croix des Champs, Sauvignon de Touraine, <i>France (Sauvignon Blanc)</i>	£10.00	£36.00
Picpoul de Pinet Les Prades, Caves de l'Ormarine, <i>France (Picpoul)</i>	£9.00	£35.00
Albarino, DO Rias Baixas, Mar de Frades, <i>Spain (Albarino)</i>		£36.00
Gavi DOCG, Volpi, <i>Italy (Cortese)</i>		£37.00
Pinot Blanc, Trimbach, <i>France (Pinot Blanc, Auxerrois)</i>		£42.00
Tesch Riesling Unplugged, <i>Germany (Riesling)</i>		£44.00
Vouvray Sec, Sylvain Gaudron, <i>France (Chenin Blanc)</i>		£47.00
Selection Chardonnay, Terrazas, <i>Argentina (Chardonnay)</i>		£50.00
Chablis, Olivier Tricon, <i>France (Chardonnay)</i>		£58.00
Pouilly Fumé, Duchesses Laporte, <i>France (Sauvignon Blanc)</i>		£63.00
Sancerre, Domaine des Vieux Pruniers, <i>France (Sauvignon Blanc)</i>		£63.00
Sauvignon Blanc, Cloudy Bay, <i>New Zealand (Sauvignon Blanc)</i>		£65.00
Pouilly Fuissé, Domaine Ferret, <i>France (Chardonnay)</i>		£100.00
Meursault, Domaine Jean-Michel Gaunoux, <i>France (Chardonnay)</i>		£135.00
Puligny Montrachet 1er Cru Les Folatières, Domaine Alain Chavy <i>France (Chardonnay)</i>		£190.00



CHAMPAGNE

Dom Pérignon Rosé

Dom Pérignon

Ruinart Rosé

Ruinart Blanc de Blancs

Laurent- Perrier Cuvée Rosé

Veuve Clicquot Yellow Label

GLASS	BOTTLE	MAGNUM
	£650.00	
	£300.00	
	£140.00	£300.00
	£140.00	£300.00
£21.00	£110.00	£240.00
£16.00	£85.00	£198.00



COCKTAILS

Blueberry and Rosemary Caipirinha	£14.00
Sagatiba Pura Cachaça, fresh muddled limes, blueberries, rosemary, and sugar	
Espresso Martini	£14.00
A large measure of Grey Goose La Vanille vodka, shaken with Kahlua liqueur and a shot of espresso	
Vanilla Sky	£16.00
Grey Goose La Vanille vodka, shaken with fresh blueberries, elderflower and cranberry juice	
Twinkle	£14.00
Grey Goose Le Citron vodka, St Germain and champagne, served with a twist of citrus fruit	
Watermelon Martini	£14.00
A West London classic! Fresh watermelon shaken with Grey Goose vodka	
Lasting Passion	£14.00
Belvedere vodka, shaken with fresh passion-fruit, a splash of vanilla and a dash of Chambord raspberry liqueur	
The Godfather	£15.00
Monkey Shoulder whisky and Amaretto Disaronno	

COCKTAILS

Spiced Pear Mojito £14.00

Bacardi Spiced rum, pear purée, mint, fresh lime juice and a hint of vanilla sugar, served long over crushed ice

Pink Margarita £16.00

A twist on the classic margarita, Patron silver tequila, pink grapefruit, Cointreau, and fresh lime juice. The start of a top night out!

Some Like it Hot Martini £15.00

Bacardi Cuatro rum, fresh passionfruit, and a hot chili

Passion-fruit Martini £14.00

Passionfruit shaken with Grey Goose vodka

Basil Bomb £14.00

Basil muddled with Hendrick's Lunar gin and mixed with a dash of lemon juice and egg white

Frisky Dolly £16.00

Grey Goose Citron vodka, fresh mint, fresh lemon juice, elderflower, and apple juice



CONTACT

To book your Christmas celebration please contact us on: 020 7352 2828 and speak to a member of our dedicated events team to discuss your requirements in more detail.

Or email us at: info@beauforthousechelsea.com

Directors: Louis Hysa & Simon Oldham

Marketing Manager: Ben Jones

Event Manager: Augusta McGaw

Marketing Enquiries: Emma Dixon

OPENING TIMES

COCKTAIL BAR AND BRASSERIE

Monday to Wednesday 9:00am - 12:30am

Thursday & Friday 9:00am - 1:30am

Saturday 9:00am - 1:30am

Sunday 9:00am - 12:30am

PRIVATE MEMBERS' CLUB

Thursday: 10pm - 2am

Friday & Saturday: 9:00am - 3:30am

How to find us: Beaufort House is located on the corner of the King's Road & Beaufort Street, close to Battersea Bridge

Tube: Sloane Square or South Kensington

Bus: 11, 19, 22, 49, 319, 345, all stop outside Beaufort



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