



Beaufort House



It's beginning to look a lot like Christmas



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 for either a sit down meal or for drinks and canapés.



Our unique & exclusive rooms

MEMBERS LOUNGE

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

CLUB ROOM

Our stunning Club 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. Invite 100 of your nearest and dearest for drinks, canapés and dancing, or have a more intimate sit down dinner for up to 50.



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.

We look forward to welcoming you here soon.





Christmas Menu

£60.00 per person

Please choose 1 starter, 1 main and 1 dessert for your party

STARTERS

Lobster Ravioli - Pea Shoots & Lobster Bisque

Mini Chicken Pie - with Seasonal Vegetables

Panzanella Salad - Goats Cheese, Beetroot, Cherry Tomatoes, Rocket, Olive Oil & Sourdough Bread



MAINS

Roast Organic Norfolk Bronzer Turkey - All the trimmings

Beef Fillet - Gratin Dauphinoise, Broccoli, Chantenay Carrots & Wild Mushroom Sauce

Gnocchi - Butternut Squash, Figs, Chesnuts & Rocket



DESSERTS

Apple Crumble - Vanilla Ice Cream

Traditional Christmas Pudding - Brandy Sauce

Selection of Artisan British Cheeses - Spiced Plum Chutney, Grapes, Hampshire Malt Biscuits



Christmas Bowl Food

£5.00 per bowl

Bangers & Mash with Caramelised Apple Sauce

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Rib Eye Steak & Chunky Chips with Béarnaise Sauce

~

Orecchiette with Green Asparagus, Sun Blushed Tomatoes & Shaved Parmesan

~

Wild Mushroom & Butternut Squash Risotto, Shaved Pecorino & Truffle Oil



Crème Brûlée

~

Apple Crumble with Vanilla Ice Cream



Drinks & Canapés Reception

CANAPÉ MENU

£2.00 each

FROM THE LAND

~
 Mini Burgers with Sweet Chilli Jam
 ~
 Pigs in Blankets
 ~
 Glazed Pork Belly with Soy & Honey
 ~
 Duck Spring Rolls with Hoi Sin Sauce
 ~
 Smoked Chicken with Lime, Mango,
 Coriander Cress & Sesame Dressing

FROM THE SEA

~
 Crab-cakes with Lemongrass
 & Sweet Dipping Sauce
 ~
 Prawn Tempura with Wasabi Mayonnaise
 ~
 Lobster & Pea Risotto
 ~
 Mini Fish & Chips
 ~
 Crispy Prawn Parcel
 ~
 Salmon Teriyaki wrapped in Prosciutto
 ~
 Chilli Prawns with Red Salsa & Guacamole

VEGETARIAN

~
 Vegetable Spring Rolls
 ~
 Goat's Cheese Tartlet with Chilli Jam
 ~
 Tomato Tarte Tatin
 ~
 Vegetable Tempura
 ~
 Edamame with Crushed Sea Salt
 ~
 Pea, Bean & Mint with Feta Cheese
 ~
 Parmesan & Truffle Arancini

DESSERT

~
 Mini Mince Pies
 ~
 Raspberry, Lemon & Mascarpone Tartlet
 ~
 Mini Crème Brûlée
 ~
 Mini Chocolate Mousse
 ~
 Mini Lemon Meringue Pie
 ~
 Mini Treacle Tart





Red Wine

| Country | Dominant Grape | | Bottle Price |
|--------------|----------------|--|--------------|
| Spain | Tempranillo | Rioja Vega, Rioja, Crianza | £30.00 |
| Argentina | Malbec | Malbec Lagarde, Lujan de Cuyo | £34.00 |
| France | Merlot | L'Esprit de Bellevue, Saint-Émilion, Bordeaux | £35.00 |
| South Africa | Merlot | Eikendal Vinyards Merlot, Stellenbosch | £37.00 |
| France | Pinot Noir | Louis Violland, Burgundy | £38.00 |
| New Zealand | Pinot Noir | Esk Valley, Marlborough | £39.00 |
| Italy | Sangiovese | Chianti Classico, Castello di Querceto, Tuscany | £40.00 |
| France | Merlot | Clarendelle Rouge, Inspired by Haut Brion, Bordeaux | £49.00 |
| France | Merlot | Château La Rivière, Fronsac | £62.00 |
| France | Grenache | Domaine Duclaux, Châteauneuf-du-Pape | £74.00 |
| France | Pinot Noir | Gevrey Chambertin, Domaine Tortochot, Burgundy | £75.00 |
| France | Merlot | Château St Pierre, Pomerol | £76.00 |
| Italy | Nebbiolo | Barolo D.O.C.G. Giacosa Fratelli, Piemonte | £84.00 |
| France | Pinot Noir | Nuits-St-Georges Alain Michelot, Burgundy | £110.00 |
| France | Syrah | Côte-Rôtie La Sarrasine, Domaine Bonserine, Rhône | £115.00 |
| USA | Cab Sauvignon | Jordan, Alexander Valley | £125.00 |
| Spain | Carignan | Cims de Porrera 'Classic' Castillo Perelada, Priorat | £130.00 |
| France | Pinot Noir | Vosne-Romanée, Domaine A-F Gros, Burgundy | £140.00 |

A discretionary service charge of 12.5% will be added to your bill



White Wine

| Country | Dominant Grape | | Bottle Price |
|--------------|-----------------|---|--------------|
| South Africa | Chardonnay | Lourensford, Stellenbosch | £31.00 |
| New Zealand | Sauvignon Blanc | Southern Lights, Marlborough Valley | £34.00 |
| Spain | Albarino | Xi6n, Bodegas Attis, Rias Baixas | £35.00 |
| Italy | Cortese | Gavi, Antica Podere di Vignavecchia, Piemonte | £36.00 |
| Italy | Pinot Grigio | Vigneto Corvara Albino Armani, Val d'Adige | £37.00 |
| Germany | Riesling | Tesch Riesling 'Unplugged', Nahe | £40.00 |
| Argentina | Torrontes | Terrazas Torrontes, Calchaqui Valley | £42.00 |
| France | Sauvignon Blanc | Sancerre, La Vigne aux Dames, Loire Valley | £43.00 |
| France | Chardonnay | Chablis, AC Daniel Dampt, Burgundy | £45.00 |
| France | Sauvignon Blanc | Pouilly Fum6, Fines Cailottes, Jean Pabiot, Loire Valley | £52.00 |
| France | Chardonnay | Chablis, 1er Cru 'Vaillons', Jean Marc Brocard 'Church Label', Burgundy | £69.00 |
| France | Chardonnay | Pouilly Fuiss6, Domaine Ferret, Burgundy | £78.00 |
| France | Chardonnay | Puligny Montrachet 1er Cru 'Les Champs Gains', Domaine Philippe Bouzereau, Burgundy | £110.00 |
| France | Chardonnay | Meursault 'Vieux Clos du Chateau Citeaux' Monopole, Domaine Philippe Bouzereau, Burgundy | £125.00 |

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Champagne

| | | <i>Bottle Price</i> |
|-------------------------------|-----------------|---------------------|
| Veuve Clicquot Yellow Label | <i>Jeroboam</i> | £590.00 |
| Dom Perignon Rosé | | £580.00 |
| Krug Rosé | | £480.00 |
| Krug Vintage | | £470.00 |
| Louis Roederer Cristal | | £325.00 |
| Laurent Perrier Grande Siècle | | £255.00 |
| Krug Grande Cuvée | | £255.00 |
| Laurent Perrier Rosé | <i>Magnum</i> | £240.00 |
| La Grande Dame | | £230.00 |
| Dom Perignon | | £230.00 |
| Ruinart Rosé | <i>Magnum</i> | £230.00 |
| Ruinart Blanc de Blancs | <i>Magnum</i> | £225.00 |
| Veuve Clicquot Yellow Label | <i>Magnum</i> | £190.00 |
| Laurent Perrier Brut | <i>Magnum</i> | £160.00 |
| Ruinart Rosé | | £110.00 |
| Ruinart Blanc de Blancs | | £110.00 |
| Laurent Perrier Rosé | | £100.00 |
| Veuve Clicquot Rosé | | £90.00 |
| Veuve Clicquot Demi Sec | | £90.00 |
| Bollinger Special Cuvée Brut | | £90.00 |
| Veuve Clicquot Yellow Label | | £76.00 |
| Laurent Perrier Brut | | £65.00 |

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Cocktails

| | |
|---|--------|
| Spiced Pear Mojito <i>Captain Morgan spiced rum, pear purée, mint, fresh lime juice and a hint of vanilla sugar, served long over crushed ice</i> | £9.00 |
| Passion-fruit Martini <i>Passion-fruit shaken with Russian Standard vodka</i> | £9.50 |
| Coriander Cooler <i>Fresh muddled cucumber and coriander, shaken with Hendrick's gin, fresh lemon juice and elderflower cordial</i> | £10.00 |
| King's Road Crush <i>Finlandia grapefruit vodka, shaken with fresh raspberries and pineapple juice</i> | £9.50 |
| Bellini <i>Peach, raspberry, strawberry or passion-fruit purée, topped with prosecco</i> | £9.50 |
| Vanilla Sky <i>Cariel vanilla vodka, shaken with fresh blueberries, elderflower and cranberry juice</i> | £9.00 |
| Lasting Passion <i>Russian Standard vodka, shaken with fresh passion-fruit, a splash of vanilla and a dash of Chambord raspberry liqueur</i> | £9.00 |
| Basil Bomb <i>Basil muddled with Bombay Sapphire gin and mixed with a dash of lemon juice</i> | £9.50 |

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Further Information

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*

Event Manager: *Hannah Cary*

Event Manager: *Augusta McGaw*

Marketing Enquiries: *Emma Dixon*



Believe in the Magic of Christmas

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Merry Christmas



Beaufort House

Make it a December to remember