



CHRISTMAS

— AT —



LONDON STEAKHOUSE Co.

CITY ♦ CHelsea

EST^D2008



ABOUT

The festive season is the perfect excuse to gather up the people you care about and enjoy yourselves together. Whether that's a grand get-together with friends and family, a morale-boosting team dinner, more intimate gatherings over lunch or the perfect New Year's Eve, we have the perfect spaces and festive cheer of the highest caliber waiting just for you.

Situated in the City of London and on the Kings Road in Chelsea, each venue has its own unique charm and offers a range of celebration options to suit every occasion - from tables for large groups, through private dining, to exclusive venue hire, and both are open every day for lunch and dinner.





FOOD & DRINK

As with all of our food, our festive menus use nothing but highest quality produce, cooked perfectly and served crisply in casually splendid surroundings. We specialise in event dining, doing things properly with the manners and trappings of tradition warmed by friendliness and the personal touch.

Our steaks come from master butcher Aubrey Allen, holder of a Royal Warrant, and our menus also feature grilled and roast meats, fish, sophisticated vegetarian and vegan dishes and classic English puddings.

Our house wines are made exclusively for us by Quinta da Boa Esperança and our cellar has a number of keenly priced fine wine options, while the bar can create any cocktail you'd care to mention.





LOCATIONS

At both of our award-winning restaurants special menus can be arranged on request and all dietary requirements can be catered for. There is also a late licence available until 2am Thurs-Sat for group bookings in our City venue at the discretion of the management. Please see our full Terms & Conditions.

CITY

Our versatile space makes it ideal for exclusive or part hire for private events of any personal or business nature.

The restaurant can be adapted to suit occasions of any size from a table of 10 for business lunches to a full-blown wedding celebration. Up to 130 people can be seated for dinner and up to 200 for drinks and canapés occasions in this room. Our private dining room seats up to 20 for exclusive events.

CHELSEA

A semi-private mezzanine level is available for parties of up to 18. It overlooks the main room and features soft leather banquettes and beautiful hand-made mirrors.

The award-winning venue is also available for exclusive hire for a stunning wedding reception or bespoke parties of up to 40 people on a minimum spend basis.



CHRISTMAS POKER

Nothing brings a night together like a little friendly competition so this festive season, we can turn our City private dining room into a poker den for you!

Book either of our festive menus for a minimum of 10 people and after dinner we'll clear back (while you have a drink at the bar) and when you return we'll have three full-sized poker tables set up for you, allowing up to 18 people to play each other! This is strictly for fun of course with no cash betting but we can also include prizes for the winners into your package – just give us a call and let us set up a delicious festive Texas Hold 'Em showdown for you and yours!





MENUS

CHRISTMAS 2019 CITY - £35.00

HORS D'OEUVRES

Mushroom & Chestnut Soup (v)
crispy herb croutons

Terrine of Chicken & Ham Hock
leek, apricot & toasted sourdough

Prawn & Avocado Cocktail
home-made marie rose sauce & rye bread

MAIN COURSES

Roast Holly Farm Turkey Breast & Chestnut Stuffing
gratin dauphinoise, braised red cabbage & all the trimmings

10z Rump of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, creamed leeks & a red wine & shallot jus

Pan-fried Cod Fillet
soft herb risotto

Jerusalem Artichoke & Truffle Ravioli (v)
shaved vegetarian "parmesan" curls

PUDDINGS

Christmas Pudding with Brandy Custard
Dark Chocolate Mousse
Sticky Toffee Pudding
Pecan Pie

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas



MENUS

CHRISTMAS 2019 CITY - £55.00

HORS D'OEUVRES

Mushroom & Chestnut Soup (v)
crispy herb croutons

Finest Scottish Smoked Salmon
blinis & crème fraîche

Terrine of Chicken & Ham Hock
leek, apricot & toasted sour dough

Carpaccio of Beef
parmesan & rocket salad

MAIN COURSES

Roast Holly Farm Turkey Breast & Chestnut Stuffing
gratin dauphinoise, braised red cabbage & all the trimmings

6oz Fillet Medallions of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, creamed leeks & a red wine & shallot jus

Slow Roasted Pork Belly
sweet potato, kale & apple purée

Pan Roasted Salmon
tiger prawns, sea vegetables & beurre blanc

Jerusalem Artichoke & Truffle Ravioli (v)
shaved vegetarian "parmesan" curls

PUDDINGS

Christmas Pudding with Brandy Custard
Dark Chocolate Mousse
Sticky Toffee Pudding
British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas



MENUS

NEW YEARS EVE 2019 CITY - £49.50

HORS D'OEUVRES

Mushroom & Chestnut Soup (v)
crispy herb croutons

Finest Scottish Smoked Salmon
blinis & crème fraîche

Terrine of Chicken & Ham Hock
leek, apricot & toasted sourdough

Carpaccio of Beef
parmesan & rocket salad

MAIN COURSES

Braised Boeuf Bourguignon
creamed potatoes

10oz Ribeye of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, creamed leeks & a red wine & shallot jus

Roast Duck Breast
fondant potato, braised red cabbage & plum sauce

Pan Roasted Salmon
tiger prawns, sea vegetables & beurre blanc

Jerusalem Artichoke & Truffle Ravioli
shaved vegetarian "parmesan" curls

PUDDINGS

Pecan Pie
Sticky Toffee Pudding
Dark Chocolate Mousse
British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas



MENUS

CHRISTMAS 2019 CHELSEA - £35.00

HORS D'OEUVRES

Mushroom & Chestnut Soup (v)
crispy herb croutons

Terrine of Chicken & Ham Hock
leek, apricot & toasted sourdough

Prawn & Avocado Cocktail
home-made marie rose sauce & rye bread

MAIN COURSES

Roast Holly Farm Turkey Breast & Chestnut Stuffing
gratin dauphinoise, braised red cabbage & all the trimmings

10z Rump of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, creamed leeks & a red wine & shallot jus

Pan-fried Cod Fillet
soft herb risotto

Jerusalem Artichoke & Truffle Ravioli (v)
shaved vegetarian "parmesan" curls

PUDDINGS

Christmas Pudding with Brandy Custard
Chocolate & Pistachio Crème Brûlée
Soft Serve Vanilla Ice Cream Sundae
Sticky Toffee Pudding

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas



MENUS

CHRISTMAS 2019 CHELSEA - £55.00

HORS D'OEUVRES

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Finest Scottish Smoked Salmon
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PUDDINGS

Christmas Pudding with Brandy Custard
Chocolate & Pistachio Crème Brûlée
Sticky Toffee Pudding
British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas



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NEW YEARS EVE 2019 CHELSEA - £49.50

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Finest Scottish Smoked Salmon
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Carpaccio of Beef
parmesan & rocket salad

MAIN COURSES

Braised Boeuf Bourguignon
creamed potatoes

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Sticky Toffee Pudding
Chocolate & Pistachio Crème Brûlée
Soft Serve Vanilla Ice Cream Sundae
British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £3.50

Cappuccino, Latte, Americano, Espresso, Double Espresso, Macchiato
A Selection of Teas



ON ARRIVAL



- add glass of Prosecco per person £10.50
- add glass of Taittinger per person £17.00
- serve bottled mineral water during the meal £4.95/btl

General permissions for drink orders without consulting host

- allow guests to order any soft drinks and add to group bill
- allow guests to order any house sprit & mixer and add to group bill
- allow guests to order beer and add to group bill

Drink packages

- glass of mineral water, glass of red or white Le Bosq per person £10.00
- glass of mineral water, glass of Prosecco & glass of red or white Le Bosq per person £19.00
- unlimited mineral water, glass of Taittinger Champagne, glass of LSC blend wine & filter coffee per person £27.00
- filter coffee per person served with hot milk £2.50



ON ARRIVAL

White wines (other wines available by request from our wine list)

- Le Bosq Blanc, Vin de France **£29.00/btl**

A blend of 50% Ugni Blanc, 40% Colombard and 10% Sauvignon Blanc with the majority grown in the Languedoc-Roussillon region. Unoaked and fermented at low temperatures to preserve the aromatic quality of the grapes, it shows delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.

- Grave del Friuli Pinot Grigio, Borgo Tesis, Fantinel **£38.00/btl**

A well-structured, straw-gold example of this popular variety that is very much at home on the gravelly plains to south of the eastern 'arm' of the Alps. It has a quite full-flavoured (for Pinot Grigio) ripe apple with peach and pear notes palate. Unoaked, the finish is refreshing and flavoursome.

- Left Field Sauvignon Blanc, Nelson **£46.00**

A blend of 91% Sauvignon Blanc from Nelson and 9% from Waipara further south on the South Island. Fermentation took place at about 15°C in stainless steel tanks and a little residual sugar was retained to add a touch of richness. Strongly aromatic with a crisp vibrancy to finish, it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs.

- Chablis, Bouchard Aîné & Fils **£58.00/btl**

Typical light, fresh and fruity nose with mineral aromas, white flowers and hints of fresh peach, dried fruits and hazelnut, the palate is dry with a citrusy freshness to the finish. Vinification takes place in temperature-controlled, stainless steel tanks and there is no oak ageing.



ON ARRIVAL



Red wines (other wines available by request from our wine list)

- Le Bosq Rouge, Vin De France £29.00/btl**
A light, fresh red made from grapes grown in the Languedoc-Roussillon region, the blend being 70% Carignan, 25% Grenache and 5% Syrah. Unoaked and fermented at relatively cool temperatures to maintain the grapes aromas it shows strawberry and cherry with a note of spice.

- Berri Estates Merlot, South Eastern Australia £33.00/btl**
The Merlot grapes, sourced exclusively from Riverland and Sunraysia, were harvested at night to ensure retention of the maximum freshness and fruit flavours. Fermented in stainless steel, a portion of the blend has contact with oak to give an added dimension of spiciness to the plummy fruit and soft tannins, so typical of Merlot

- Puro Organic Malbec, Mendoza £52.00/btl**
Classic dark purple-blue colour with a charge of sweet blueberry and violet on the nose, unoaked, the palate shows warmth and plenty of ripe, dark fruit, with shavings of milk chocolate and a touch of vanilla pod. Made from Malbec grapes which reach full ripeness in the dry, mould-free atmosphere of the sandy Ojo de Vino vineyard which is 1,000 metres above sea level.

- Viña Pomal Centenario Rioja Reserva Bodegas Bilbainas £56.00/btl**
The Tempranillo is vinified in a very traditional way, the grapes are destemmed and crushed and the must undergoes a moderately long maceration. Once alcoholic and malolactic fermentations are completed, the wine is aged for 18 months in American oak barrels. During this time, the wine is racked two or three times, clarifying it naturally, followed by ageing in bottles for two more years. Ruby-red, the nose shows intense red fruit with ageing notes of truffle and vanilla.



TERMS & CONDITIONS

Reservations for 1-9 people

We require credit card details to confirm reservations, including those made online or through third parties. If we are unable to contact you, we may release your booking. Reservations can be cancelled or amended up to 24 hours in advance, however after that time, we reserve the right to charge your card at £25 per absent person. We may not phone to confirm reservations once card details are supplied, so remember to call if you need to make any amendments.

Reservations for 10+ people

Deposits are required for groups of 10+ in and for all parties booking the private dining room (London Steakhouse Co. City, mezzanine level (London Steakhouse Co. Chelsea, or full venue hire to confirm reservations. Deposits are set at £10 per person and will be offset against the final bill for every guest dining. Any reduction in numbers will forfeit the deposit per person. Deposits for events in December are non-refundable under any circumstances, however numbers may be reduced by up to 10% up to 48 hours prior to the event



TERMS & CONDITIONS

Credit Card Details Supplied Over The Phone

The terms and conditions applicable to all reservations are available on our website. You will have been made aware of where to find the terms and conditions at the time of making your reservation. If for any reason you have made a reservation and are later unhappy with the terms and conditions please contact us within 24 hours and we will cancel your reservation. The only exception is where the reservation is scheduled within 24 hours of when it was made in which case these terms and conditions will apply.

SECURITY: Your card details are stored on our fully PCI compliant, integrated Sage Pay account. No card details will be stored in an electronic format in an insecure manner.

AUTHORITY TO CHARGE YOUR CARD: We may on rare occasions, within the terms and conditions set out here, have reason to make a charge to a card given as security for a large table or party booking. This would usually be if final numbers for the reservation were substantially below the number agreed for charging or in the event of cancellation of an

event. By supplying your card details you are giving us permission to make these charges at our sole discretion in accordance with the terms and conditions below.

CONFIRMATION: We may call you as a matter of courtesy nearer the time but we will take the numbers confirmed at the time of booking as the final numbers unless you notify us to the contrary.

Minimum Spend

We make no hire charge for our private dining or full venue hire. Minimum spends are inclusive of VAT and discretionary service charge of 12.5%.

- Whole venue hire for the London Steakhouse Co. Chelsea is £5,000 for lunch and £7,000 for dinner.

- Whole venue hire for the London Steakhouse Co. City is £15,000 for lunch and £20,000 for dinner 1st-24th December.

- Private dining room hire at London Steakhouse Co. City is £1,500 for lunch and £2,000 for dinner 1st-24th December.



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