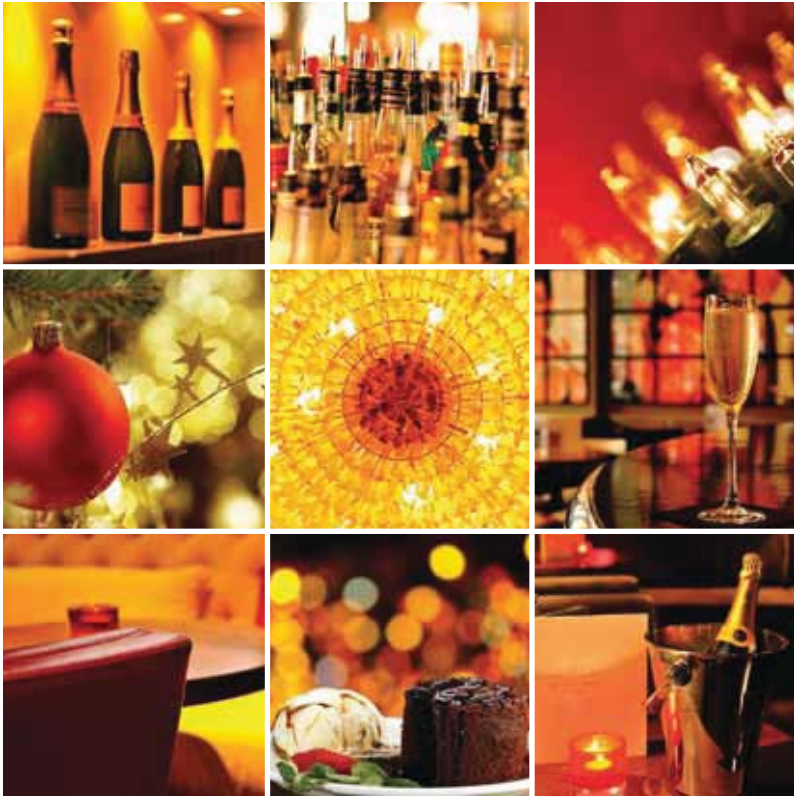




It's beginning to look a lot like Christmas



BH
BEAUFORT HOUSE



Beaufort House Chelsea

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

Each one of our rooms 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 Party Menu

Starters

~

Butternut squash soup with caramelised pumpkin seeds

or

Goats cheese, honey, thyme & warm puy lentil salad

or

Duck terrine with brioche and fig marmalade



Mains

~

Roast organic Norfolk Bronzer turkey & all the traditional trimmings

or

Baked souffle lemon sole with chive mash, roasted red peppers & lemon butter sauce

or

Wild mushroom & potato Wellington with creamy salsify & rock chive



Desserts

~

Apple crumble with vanilla ice cream

or

Traditional Christmas pudding & brandy sauce

or

Crème Brûlée

or

Selection of British artisan cheeses

Spiced plum chutney, grapes, Hampshire malt biscuits (£6.50 supplement)



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

£55.00 per person



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Champagne

*"I think it when I'm happy and when I'm sad,
Sometimes I think it when I'm alone...
When I have company I consider it obligatory,
I sigh with it if I'm not happy and I think it when I am.
Sometimes I never think it, and then I'm happy."*
Lily Ballinger

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BEAUFORT HOUSE
Men's & Ladies Menu

£2.50
£2.50
£3.00
£4.00
£4.50
£5.50
£6.50

BH

Christmas Bowl Food

£5.00 per bowl

Bangers & mash with caramelised apple sauce

~

Rib Eye steak & chunky chips with Béarnaise sauce

~

Poached salmon, colcannon crushed new potatoes & Hollandaise sauce

~

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

~
Beef carpaccio with parmesan & rocket



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

<i>Country</i>	<i>Dominant Grape</i>		<i>Bottle Price</i>
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

White Wine

<i>Country</i>	<i>Dominant Grape</i>		<i>Bottle Price</i>
South Africa	Chardonnay	Lourensford, Stellenbosch	£31.00
New Zealand	Sauvignon Blanc	Southern Lights, Marlborough Valley	£34.00
Spain	Albarino	Xi3n, 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 Fum3, 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 Fuiss3, 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

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

Champagne

*"I drink it when I'm happy and when I'm sad.
Sometimes I drink it when I'm alone.
When I have company I consider it obligatory.
I trifle with it if I'm not hungry and I drink it when I am.
Otherwise I never touch it, unless I'm thirsty."
~ Lily Bollinger*

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

Bottle Price

Veuve Clicquot Yellow Label	Jeroboam	£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	Magnum	£240.00
La Grande Dame		£230.00
Dom Perignon		£230.00
Ruinart Rosé	Magnum	£230.00
Ruinart Blanc de Blancs	Magnum	£225.00
Veuve Clicquot Yellow Label	Magnum	£190.00
Laurent Perrier Brut	Magnum	£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

Cocktails

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



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: Merlin Kaasik

Event Executive: Hannah Cary

Event Executive: Joseph Gardner

Event Executive: Augusta McGaw



Believe in the magic of Christmas

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Merry Christmas



*We look forward to welcoming you to Beaufort House,
make it a December to remember.*