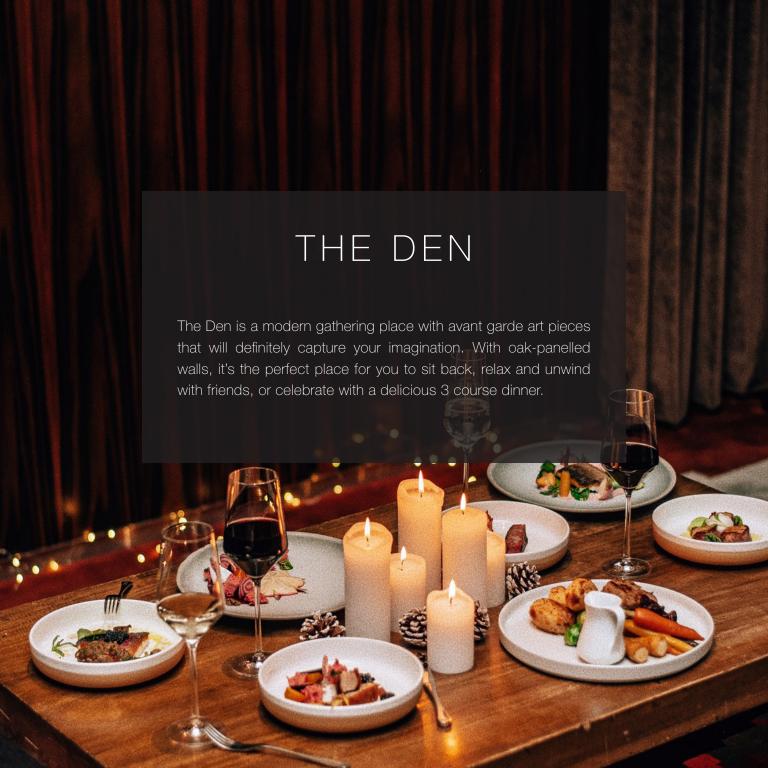
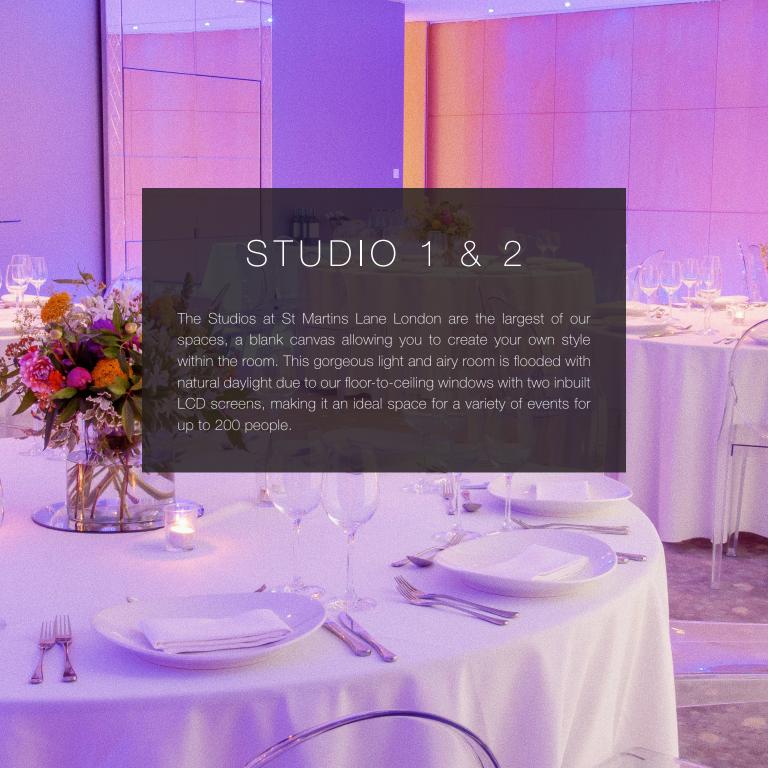
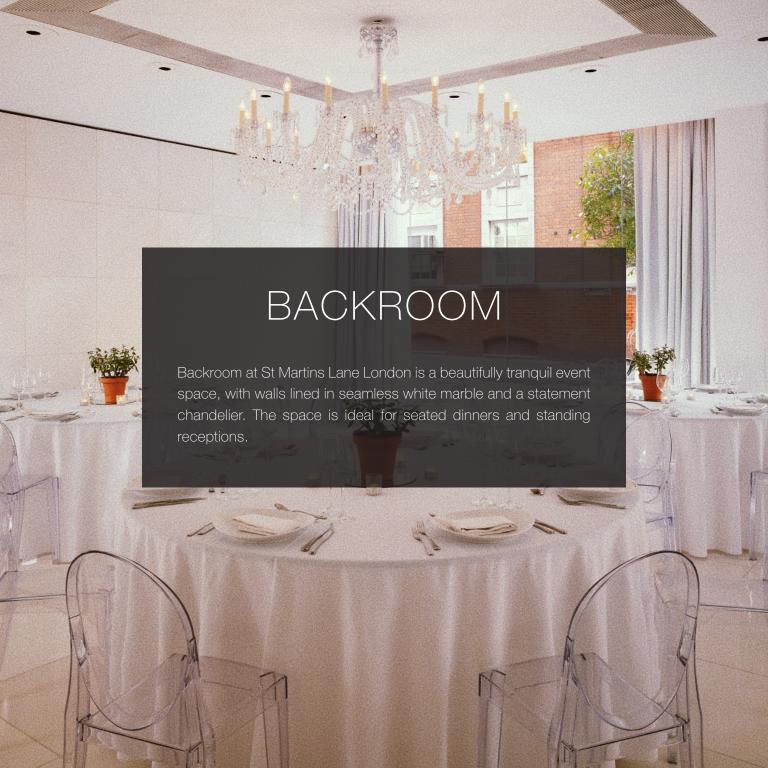
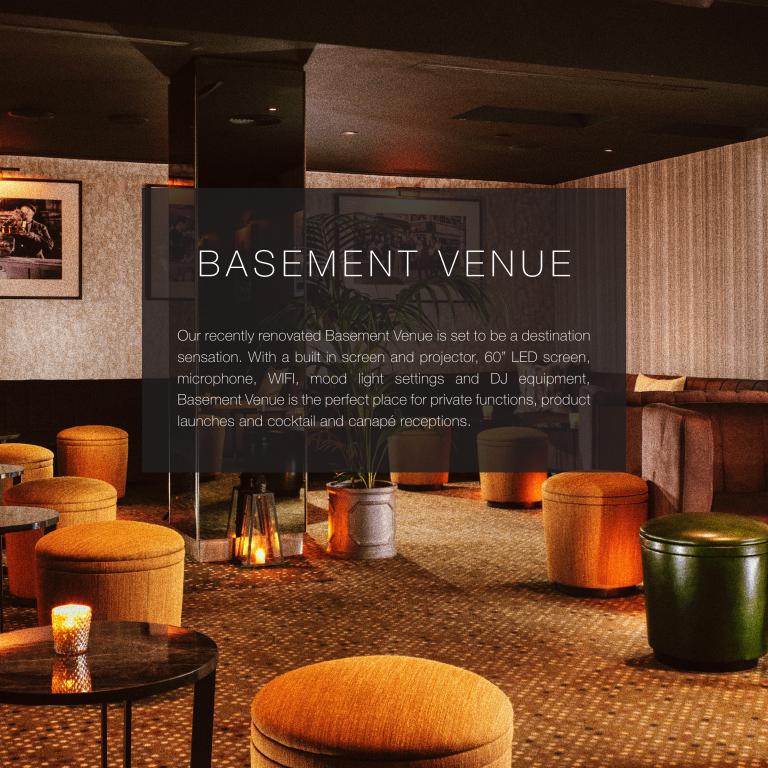


The festive season is upon us and it's time to raise a glass to the good times ahead. Whether you'd like to gather your family, friends, or colleagues for a delicious seasonal feast, host an intimate gathering within our wonderful Blind Spot, or throw the most decadent of parties in The Den, we have the space for you.













## **FESTIVE RECEPTION**

#### £100 per person

Welcome Cocktail

3 Hours Unlimited Drinks (Prosecco, Wine, Beer and Soft Drinks)

10 Canapes Per Person

Room Decorations

Mood Lighting

Background Music

Dedicated Event Planner

Service Charge

VAT

Please note minimum group size may apply, our Events team can provide further information

## **FESTIVE CANAPÉ MENU**

### COLD

Salmon gravlax, saffron aioli, balsamic caviar
Crab, lemon mousse, nori, caviar
Ham hock, pickled walnut, melba toast, piccalilli
Truffle choux, brie mousse, gooseberry chutney
Bruschetta, wild mushroom, pine nuts (VE)

### HOT

Confit turkey, cranberry gel, onion dust Pigs in blanket, honey mustard, crackling Smoked haddock fishcakes, gribiche, caviar Bouchee, spinach, ricotta, parmesan Quinoa balls, ranch dressing, siracha (VE)

### **DESSERT**

Mini minced pies, brandy cream Caramel doughnut, cinnamon sugar

## **FESTIVE BANQUET**

### £145 per person

2 x Welcome Cocktails or 2 x Glasses of Prosecco

Half a bottle of red or white wine

1 bottle of still or sparkling water

3 x course seated lunch or dinner

Table centre decorations & tea lights

Christmas novelties

Mood Lighting

Background Music

Dedicated Event Planner

Service Charge

VAT

Please note minimum group size may apply, our Events team can provide further information

An unlimited 3 hour drinks package of house wines, beer, water and soft drinks is available for a £40 supplement per person.

### **FESTIVE BANQUET MENU**

PLEASE SELECT ONE DISH PER COURSE TO BE SERVED FOR THE WHOLE GROUP A SELECTION MENU IS AVAILABLE WITH A  $\Omega$ 10 SUPPLEMENT PER PERSON PRE-ORDER IS ESSENTIAL

#### STARTERS

JERUSALEM ARTICHOKE SOUP | truffle oil | focaccia crisp (V)

ROAST PHEASANT| beetroot textures | blackberry jus

HAND DIVED SCALLOP | wasabi pea puree | iberico ham | lemon air

HERB POLENTA TART | eryngi | black truffle | paprika crisp (VE)

### MAINS

STUFFED TURKEY | baby carrots & parsnips | spiced cranberry gel | purple brussel sprouts | turkey jus

VENISON HAUNCH | black garlic | artichoke | cavalo nero | redcurrant gel

WILD BASS | courgette spaghetti | brown shrimp | bisque espuma

ROOT VEGETABLE RISOTTO | wild mushroom | truffle crisp (V) (VE)

### **DESSERTS**

CHRISTMAS PUDDING | brandy anglaise, pain d'épice (V) (VE)

TRIPLE CHOCOLATE | ginger | lingonberry sorbet (VE)

BRITISH CHEESE | charcoal crackers | quince jelly

# BOOKINGS

event.londonenquiries@morgansoriginals.com

+44 (0)20 7300 5542

stmartinslanelondon.com

## FOR YOUR INFORMATION

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.

Please note menus are subject to change

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Festive Season ST MARTINS LANE