



2022

Festive Season
AT
ST MARTINS LANE
LONDON

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.

THE DEN

The Den is a modern gathering place with avant garde art pieces that will definitely capture your imagination. With oak-panelled walls, it's the perfect place for you to sit back, relax and unwind with friends, or celebrate with a delicious 3 course dinner.



STUDIO 1 & 2

The Studios at St Martins Lane London are the largest of our spaces, a blank canvas allowing you to create your own style within the room. This gorgeous light and airy room is flooded with natural daylight due to our floor-to-ceiling windows with two inbuilt LCD screens, making it an ideal space for a variety of events for up to 200 people.



BACKROOM

Backroom at St Martins Lane London is a beautifully tranquil event space, with walls lined in seamless white marble and a statement chandelier. The space is ideal for seated dinners and standing receptions.



BASEMENT VENUE

Our recently renovated Basement Venue is set to be a destination sensation. With a built in screen and projector, 60" LED screen, microphone, WIFI, mood light settings and DJ equipment, Basement Venue is the perfect place for private functions, product launches and cocktail and canapé receptions.



BLIND SPOT

Set behind the façade of a boutique tea counter and a golden hand to welcome you, Blind Spot is a unique space for private events, offering guests bespoke and signature cocktails bursting with flavours influenced by the British Empire and its ancient tea trade. The room is ideal for receptions and parties.



RESTAURANT

Available for private events for up to 400 guests, the space can be adapted for exclusive hire events, removing the furniture and placing a bar within the space. Fresh ingredients, handcrafted dishes, and eye-catching interiors make for an unforgettable event

ST MARTINS LANE
LONDON

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

ST MARTINS LANE
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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

ST MARTINS LANE
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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.

ST MARTINS LANE

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FESTIVE BANQUET MENU

PLEASE SELECT ONE DISH PER COURSE TO BE SERVED FOR THE WHOLE GROUP

A SELECTION MENU IS AVAILABLE WITH A £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

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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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