





JOIN THE FESTIVITIES

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 The Den or throw the most decadent of parties in Basement Venue, we have the space for you.





FESTIVE BROCHURE 2023

BACKROOM

Backroom at St Martins Lane London is a beautifully tranquil event space, with walls lined in seamless white marble and a statement chandelier. This space is deal receptions and dinners for up to 40.

THE DEN

Welcome to The Den - a modern gathering place and decompression zone for you to sit back, relax and unwind . The décor is warm and sophisticated with a tongue-incheek British flair - even the art on the walls is irreverent, animating the space with larger-than-life portraits and visual puns.

ST MARTINS LANE

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BASEMENT

ST MARTINS LANE

Our 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 and canapés receptions.

Sarts

FESTIVE BROCHURE 2023

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.



STUDIOS 182

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 and two inbuilt LCD screens, making it an ideal space for a variety of events for up to 200 people







£100.00 per person

welcome cocktail

3 hours unlimited drinks (prosecco, wine, beer and soft drinks)

10 canapes per person

room decorations

mood lighting

ST MARTINS LANE

background music

dedicated event planner

VAT

Please note minimum group size may apply our Events team can provide further information A 12.5% service charge will be added to the final bill which is distributed to the service staff



come cocktails or 2 glasses of prosecco half a bottle of red or white wine 1 bottle of still or sparkling water 3 course seated lunch or dinner table centre decorations & tea lights mood lighting background music dedicated event planner

VAT

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FESTIVE CANAPÈ MENU

COLD

VODKA -DILL CURED SALMON, RYE BREAD, BALSAMIC CAVIAR CRAB, YUZU FOAM, NORI, AVARUGA CHICKEN LIVER PATE, BRIOCHE, RED CURRANT GEL BRESAOLA RAVIOLI, CREAM CHEESE, APRICOT SMOKED GOAT CHEESECAKE, ONION MARMALADE PICKLED BLACK RADISH, HAZELNUT, TRUFFLE SPIEDINI

HOT

BEEF EMPANADAS, CUMIN, CORIANDER EMULSION DEVIL PIGS IN BLANKET, CRANBERRY GLAZE SMOKED HADDOCK, PRAWN SLIDER, BEETROOT JAM SPICED AVOCADO, GRAPEFRUIT, RICE CAKES WILD MUSHROOM, TRUFFLE, BOUCHEES, PARMESAN BEETROOT, FETA, POLENTA TART



MINI MINCE PIES, BRANDY CREAM CHOCOLATE DOUGHNUT, CINNAMON SUGAR LAVENDER CHOUX CRAQUELIN, BLACKBERRY CURD





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

CARAMELISED CELERIAC, APPLE, HAZELNUT CRUMBLE, SOUP ROAST PARTRIDGE, WILD MUSHROOM, BLACKBERRY, PARSLEY EMULSION, MADEIRA HAND DIVED SCALLOP, PICKLED RUTABAGA, RADISH, CRISPY PANCETTA, NASTURTIUM OIL ERYNGII GALETTE, BLACK GARLIC PUREE, ONION DUST

MAINS

TURKEY ROULADE, ARTICHOKE PUREE, BABY VEG, KALETTES, CRANBERRY GEL VENISON HAUNCH, POACHED PEAR, BEETROOT, BLACKBERRY JUS HALIBUT, PEARL COUSCOUS, QUINCE, KUMQUAT, LEMON VERBENA CELERIAC RISOTTO, TRUFFLE CRISP, WILD MUSHROOM, BABY VEG

DESSERTS

CHRISTMAS PUDDING, BRANDY ANGLAISE, PAIN D'EPICES TARTE TATIN, TONKA BEAN ICE CREAM, APPLE CRISP BRITISH CHEESE, CHARCOAL CRACKERS, FIG CHUTNEY



FESTIVE BROCHURE 2023

BOOKINGS

event. lond on enquiries @morgans originals. com

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