

















WHAT TO EXPECT

Traditional Christmas theming turns this intimate yet striking venue into a charming yuletide setting for your exclusive Christmas celebration.

Set on one of the oldest streets in London, there is a touch of magic and old-fashioned tradition at Founders' Hall. The discrete, wooden double door entrance with knocker, begins this intimate atmosphere of discovery. The softly decorated, traditional style Parlour Room is warm and charming, creating a relaxing setting for your sparkling drinks reception. Guests travel downstairs to the resplendent but tranquil Livery Hall to dine in sophistication and style. Large portholes overlook the night garden of St Bartholomew the Great, enhancing the heartening, olde-worlde City of London festive atmosphere..

From £57 + VAT per person based on a minimum of 50 guests

YOUR PARTY PACKAGE INCLUDES

Exclusive venue hire | 18.00 - 23.00

One glass sparkling wine on arrival

Three course set menu

Cash or account bar facility (minimum spend of £250 required)

Festive table centre pieces & crackers

Cloakroom facility

WHAT YOU NEED TO KNOW



40 min | 100 max Guests (standing)



18.00 - 23.00 (option to extend)



Barbican | Farringdon City Thames Link | St Paul's



Catering by CH&Co



Smart Casual



If you can't see what you are looking for just ask and we will work with you on a bespoke package.

020 7871 0577 | helloita@chandcogroup.com | #HelloMerry







"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE"

Julia Child









THE MENU

STARTER

M AIN COURSE

Roast Christmas Turkey

Potatoes, Cranberry Sauce

DESSERT

Smoked Salmon

Lemon, Horseradish Festive Trimmings, Brussels, Confit Carrots, Roast

Christmas Pudding

Orange Compote, Brandy Sauce

Coffee







PRE-DINNER CANAPÉS

£7.00 per person for three chef choice canapés | £10.50 per person for three items of your choice.

SAVOURY

Pressed Ham Hock

Mulled Wine Gel, Brioche

Cold

Perking Confit Duck

Cucumber Cup, Sesame Cold

Salmon Rillette

Pumpernickel, Crème Fraiche ${\it Cold}$

Whipped Goats Cheese (V)

Red Onion Marmalade, Basil Cornetto ${\it Cold}$

Parmesan Shortbread (V)

Williams Pear, Colston Basset Cold

$Vegan\;Garden\;(V)$

Pressed Shoulder of Lamb

Jerusalem Artichoke, Savoy Cabbage *Hot*

Poached Lobster

Shellfish Oil, Pickled Seaweed Hot

Smoked Haddock Tart

Poached Quail Egg, Champagne Hollandaise ${\it Hot}$

Arancini

Butternut Squash, Rosemary, Truffle Cream ${\it Hot}$

Tart Tatin (V)

Port Infused Baby Onion, Lemon Thyme Hot

SWEET

Salted Caramel

Golden Chocolate Cup ${\it Cold}$

Festive Cake Pops

Christmas Cake, Marzipan Cold

Mini Mince Pies

Whipped Brandy Butter *Cold*

Why not upgrade your package and add delicious canapés to your reception?



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