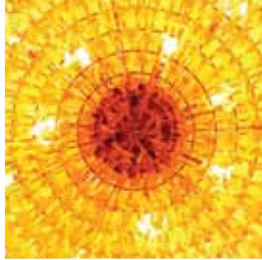




*Have yourself a Merry Beaufort Christmas*



**BH**  
BEAUFORT HOUSE



## *Beaufort House Chelsea*

London's premier cocktail bar, brasserie and private members club is truly a unique and multi-purpose venue. Set over 4 floors, Beaufort House can cater for any Christmas party.

*"Beaufort House, a members club fit for champagne and pampering sessions"*

**Sunday Times**

*"Some of the best known names on the Chelsea party circuit headed to Chelsea for the private members' club Beaufort House"*

**OK!**

*"Beaufort House was the venue of choice for yet another Chelsea society party."*

**Matchbox Chelsea**

*"Unique to anything that is currently on offer in Chelsea"*

**Wealth and Living Magazine**

*"Swanky King's Road members' club, Beaufort House ticks all of our boxes rather nicely thank you very much!"*

**The Handbook**



### *Host your Christmas Party at Beaufort House Chelsea*

Perfect for a sit-down dinner, or just drinks and canapés receptions.

The Members Bar & Restaurant can hold dinner parties for up to 100 guests or 180 for drinks & nibbles.

Our stunning private dining room accommodates 36 guests for dinner or 60 guests standing and it comes with its own private bar & bar staff.

Or why not host your Christmas party in our penthouse Champagne bar for a taste of exclusivity and glamour. It accommodates up to 50 for dinner or 100 guests for drinks, canapés & dancing.



## *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

*Roasted leg of lamb, stuffed apricot farce & Christmas trimmings*

or

*Baked soufflé hake with creamy leeks & Pommes Parisienne*

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 artisan British cheese*

*Spiced plum chutney, grapes, Hampshire malt biscuits (£5 supplement)*



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

*£55.00 per person*



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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 only ask it if I'm not hungry and I drink it when I am.  
Sometimes I never touch it, unless I'm thirsty."*  
Lily Ballinger

BH  
BEAUFORT HOUSE  
Member's Gilded Menu

## *Christmas Bowl Food*

*£5.00 per bowl*

*Bangers & mash with caramelised apple sauce*

~

*Cottage pie*

~

*Crispy duck salad, watercress, radish & coriander*



*Poached salmon, colcannon crushed new potatoes & Hollandaise sauce*

~

*Spicy tempura prawns with green papaya & rice noodle salad*

~

*Wild mushroom risotto, shaved Pecorino & truffle oil*



*Crème Brûlée*

~

*Panna Cotta*

~

*Apple crumble with vanilla ice cream*



# Drinks & Canapés reception

## Canapé Menu

£2.00 each

### Meat ~ Hot

Mini Beaufort House burgers,  
smoked cheese & chilli jam

~

Duck spring rolls

~

Pigs in blankets

~

Mini cottage pie



### Meat ~ Cold

Glass noodles with marinated beef

~

Glazed pork belly with soy & honey

~

Smoked chicken with lime, mango,  
coriander cress & sesame dressing

~

Smoked duck breast & asparagus with orange glaze

### Fish ~ Hot

Crispy prawn parcel

~

Salmon fishcakes with Hollandaise sauce

~

Mini fish & chips

~

Salmon Teriyaki wrapped in prosciutto



### Fish ~ Cold

Chilli prawns with red salsa & guacamole

~

Salmon tartare with wasabi Hollandaise sauce

~

Seared tuna with sesame & spring onions

~

Smoked trout with beetroot & cream cheese

### Vegetarian ~ Hot

Grilled halloumi & sun-dried tomatoes  
brushed with honey

~

Vegetable spring rolls

~

Parmesan & truffle arancini

~

Courgette fritters with mint yoghurt



### Vegetarian ~ Cold

Wild mushroom & herb quiche

~

Goat's cheese tartlet with chilli jam

~

Ratatouille topped with croutons

~

Roasted red pepper & houmous tart  
with pitta bread

### Dessert Canapés

Mini mince pies ~ Mini crème brûlée ~ Mini chocolate mousse ~ Mini panna cotta

## *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

Country	Dominant Grape		Bottle Price
South Africa	Chardonnay	Lourensford, Stellenbosch	£31.00
New Zealand	Sauvignon Blanc	Southern Lights, Marlborough Valley	£34.00
Spain	Albarino	Xi6n, Bodegas Attis, Rias Baixas	£35.00
Italy	Cortese	Gavi, Antica Podere di Vignavecchia, Piedmonte	£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 Fum6, 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 Fuiss6, 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

# 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*

		<i>Bottle Price</i>
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*

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

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



## *Further Information*

To book your Christmas celebration please contact us on 020 7352 2828 and speak to a member of our events team to discuss your requirements in more detail or email us at [info@beauforthousechelsea.com](mailto:info@beauforthousechelsea.com)



*Directors: Louis Hysa & Simon Oldham*

*Event Manager: Merlin Kaasik*

*Event Executive: Hannah Cary*

*Event Executive: Joseph Gardner*

*Event Executive: Augusta McGaw*

*Marketing & PR Enquiries: Emma Dixon*

*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.*