



10 UNION ST
BOROUGH

Christmas
with 10 Union Street



10 Union Street, London Bridge

Celebrate the festive season in style at 10 Union Street, London Bridge, perfect for memorable Christmas gatherings. From sparkling drinks receptions beneath the stunning Atrium to elegant festive dining in our versatile banqueting rooms, every moment is thoughtfully curated.

Paired with exceptional catering and carefully crafted seasonal menus, each celebration flows effortlessly from one space to the next - whether you are hosting an intimate gathering or a larger Christmas celebration.

10-18 Union Street, London SE1 1SZ

Nearest tube: London Bridge | Borough

Festive Packages



DRINKS RECEPTION

Package Inclusions

- Exclusive hire of room from 6:00pm - 11:30pm
- A glass of Prosecco on arrival
- Chef's choice of two canapés
- One-hour drinks package with complimentary nibbles
- Filtered water
- Event management
- Professional security

PRICING

From £72 per person

Guests: 40 - 200

DINNER PACKAGE

Package Inclusions

- Exclusive hire of room from 6:00pm - 11:30pm
- A glass of Prosecco on arrival
- Three-course meal served with tea and coffee
- Half bottle of wine
- Filtered water
- Festive decorations with crackers
- Event management
- Professional security

PRICING

From £130 per person

Guests: 40 - 206

Terms & conditions apply. Prices exclude VAT

Book early to secure your preferred date. Contact us at events@10unionstreet.co.uk or 020 7772 6381



Christmas Menu 2026

Starters

Beetroot & Citrus Gravlax
with horseradish and pumpernickel

Hot-Smoked Salmon Panna Cotta
with dill cucumber and watercress

Confit Duck Leg Terrine,
*artichoke bread crisps, cherry and thyme relish,
winter squash puree*

Fig, Burrata, Prosciutto,
walnut and pomegranate Salad

Mushroom & Chestnut Roulade,
cashew cream, mulled pumpkin (V)

Mains

Roast Turkey Roulade,
*cranberry and hazelnut stuffing, duck-fat fondant potatoes,
thyme, caraway, carrot and red wine jus*

Braised Beef Cheeks of Festive Notes,
*horseradish potato dumplings, parsnip, truffle, green beans,
toasted almonds*

Pan-Fried Cod Purple-Potato Mash,
*fennel and tomato sugo, roasted brussels sprouts
and samphire*

Root-Vegetable Nut Roast,
rosemary frites, marsala jus, festive chimichurri (V)

Hasselback Butternut Squash,
tahini, yoghurt, gremolata (V)


Desserts

Traditional Christmas Pudding
*brandy custard, vanilla ice cream,
hazelnut praline*


Rich Black Forest Delice,
espresso ice-cream and soured cherries

Treacle Tart with Clotted Cream
festive berry salad

Pecan Pie & Basil Lemon Sorbet,
roasted nut and white-chocolate dukkah



*Please be aware that our recipes may change at short notice due to unforeseen circumstances.
If anyone in your party has a food allergy or dietary requirement, please discuss this at time of booking and when placing your food order.*





Graysons

At Graysons, exceptional food is at the heart of every celebration. Guided by a commitment to quality, sustainability, and innovation, our menus showcase the very best seasonal ingredients, sourced responsibly from trusted suppliers who share our values.

With decades of experience delivering outstanding hospitality at some of the UK's most prestigious venues, our team understands how to create seamless and memorable events. From festive canapés and drinks receptions to elegant dining experiences, every menu is thoughtfully crafted to delight your guests and make your Christmas celebration truly special.



Catering





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