



113 | Chancery
Lane

Christmas
with 113 Chancery Lane



113 Chancery Lane

Celebrate the festive season in a truly special setting at 113 Chancery Lane, home to The Law Society. Our Grade II* listed building pairs stunning historic features with contemporary touches, creating a striking backdrop for Christmas parties, festive lunches, drinks receptions, gala dinners and end-of-year celebrations.

With nine elegant and versatile event spaces, we can host everything from intimate festive gatherings to larger-scale Christmas occasions, all delivered with exceptional catering and seamless service.

The Law Society, 113 Chancery Lane, London WC2A 1PL
Nearest tube: Chancery Lane | Holborn | Blackfriars

Festive Packages



DRINKS RECEPTION

Package Inclusions

- Exclusive room hire from 6:30pm – 12:00am
- A festive cocktail on arrival
- Four-hour drinks package including house wine, bottled beer and soft drinks
- Chef's selection of three canapés and four bowl food options per guest, or a standing hot fork buffet
- DJ and dancefloor
- Festive decorations
- Professional security
- Dedicated event management team

DINNER PACKAGE

Package Inclusions

- Exclusive room hire from 6:30pm to 12:00am
- A festive cocktail on arrival
- A three-course Christmas dinner, served with coffee and mince pies
- Half a bottle of house wine per guest, with filtered water throughout
- Two-and-a-half-hour drinks package including house wine, bottled beer and soft drinks
- DJ and dancefloor
- Festive decorations
- Professional security
- Dedicated event management team

PRICING

60 - 100 guests	£163.00 per person
100 - 200 guests	£139.50 per person
200 - 280 guests	£126.00 per person

PRICING

Up to 80 guests	£167.50 per person
80 - 120 guests	£159.50 per person
120 - 200 guests	£154.00 per person

Terms & conditions apply. Prices exclude VAT

Get in touch to book your festive event.
Contact venuehire@113chancerylane.co.uk or
020 7320 9555

Christmas Menu 2026

Christmas Canapés

Hot Selection

Stilton & Whiskey Beef *on mini potato cakes*
Barbecued Pulled Pork *with apple slaw in mini brioche*
Mini Chicken & Bacon Pies
Piggies in Blankets *with maple syrup on skewers*
Coconut Butterfly King Prawn Bites
Homemade Pizza Bites *with sage and crispy onions (V)*
Tapioca Crackers, *pickles butternut squash(Ve)*

Cold Selection

Mini Turkey & Cranberry Compotes *on rosemary toast*
Normandy Crab *in mini shallot cups*
Smoked Salmon & Cream Cheese Tartlets
Forest Mushroom & Cream Cheese *in mini shallot cups (V)*
Mini Thai Vegetable Tarts *(V) (Ve)*
Caribbean Sweet Potato Bites *with tomato chutney (V)*

Sweet Canapés

Mini Mince Pies *with Christmas glitter (V)*
Mini Lemon Tarts
Mini Chocolate Art Bites

Christmas Finger Buffet

Norfolk Turkey & Cranberry Jam *on ciabatta toast*
Festive Gourmet Pork Sausage Rolls *with spicy tomato chutney*
Honey-Glazed Pigs in Blankets *on mini skewers*
Open-Faced Smoked Salmon & Cream Cheese Bites *with fresh dill*
Caramelised Red Onion & Brie Tartlets *finished with rocket (V)*

Sweet Selection

Caramel & Chocolate Tartlets *with Christmas glitter (V)*
Cocktail Lemon Meringue Pie *(V)*
Mini Mince Pies *(V)*

*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.*



Christmas Menu 2026



Christmas Bowl Food

Savoury

- Turkey Escalope** *with bacon, sage and onion stuffing*
- Stir-Fried Chicken** *in black bean sauce with rice*
- Penne Pasta with Smoked Bacon**, *ham, cream and parmesan*
- Grilled Pork & Leek Sausages** *with creamy mash and gravy*
- Pulled Pork** *with apple slaw*
- Beef Steak in Ale Sauce**, *mushrooms and flaky pastry*
- Chilli Beef** *with tortilla chips*
- Thai Green Curry** *with baby veg, new potatoes and rice (V)*
- Macaroni & Cheese** *with triple cheese sauce (V)*
- Ginger & Soy Mixed Vegetables** *with rice (Ve)*
- Tartiflette** *with cheese sauce (V)*

Sweet

- Classic Christmas Pudding** *with brandy sauce (V)*
- Eton Mess** *in a bowl (V)*
- Chocolate Mousse** *with crushed chocolate cookies (V)*
- Seasonal Fruit Salad** *with sweetened mascarpone (V)*

Christmas Hot Fork Buffet


- Roast Turkey Escalope** *with sage and onion stuffing, wrapped in bacon*
- Mushroom & Lentil Wellington** *with sage and cranberries (V)*
- Roasted Butternut Squash** *with chestnuts and kale (Ve) (GF)*
- Roasted Parisian Potatoes** *with thyme (Ve) (GF)*
- Medley of Winter Vegetables**, *buttered brussel sprouts (Ve) (GF)*
- Selection of Artisan Breads** *with butter (V)*

Sides


- Roasted Potatoes with Thyme**
- Buttered Brussels Sprouts**
- Chestnuts & Honey Glazed Baton Carrots**
- Braised Red Cabbage**

Desserts

- Christmas Pudding Crumble** *with crème Anglaise (V)*
- Festive Apple & Plum Tart** *(Ve) (GF)*
- Mini Mince Pies** *(V)*



*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.*





Christmas Menu 2026

Formal Dinner

Starters

Chicken Liver Parfait

with spiced cranberry chutney, parsnip crisps and toasted brioche

Roasted Figs & Parma Ham

with goat cheese bon bon and glazed balsamic

Beetroot & Cured Salmon Gravlax

with dill and mustard sauce, heritage radish, toasted rye

Whipped Stilton

roast pear, balsamic cipollini onion, endive, caramelised sunflower seeds, sourdough crisps (V)

English Heritage Beetroot

vegan feta, apple and plum chutney, fig and spelt crackers (Ve)

Mains

Roast Turkey

with pigs in blankets, maple-roast parsnips, sprouts, dauphinoise potatoes, turkey jus

Beef Fillet Steak

creamy truffle mash, confit banana shallot and heritage baby carrots, red wine jus

Goose Breast

with goose leg sausage roll, celeriac purée, kale, cranberry relish and port reduction

Braised Shin of Beef

with horseradish mash, poached carrots, swede, chive dumpling and redcurrant jus

Gremolata-Crusted Salmon Fillet

with warm potato salad, pickled red onion, capers and mustard sauce

Potato Gnocchi

with shredded sprouts, cherry tomatoes and sage (V)

Curry Parsnip & Squash Wellington

with cauliflower purée and cranberry sauce (Ve)

Plant Based Feta

butternut squash and strudel, seasonal trimmings, rosemary jus (Ve)

Desserts

Apple Tarte Tatin

with Very vanilla ice cream (V)

Classic Christmas Pudding

with vanilla and brandy custard (V)

Chocolate & Truffle Torte

with chantilly cream and cranberry coulis (V)

Poached Pear

with ginger biscuit, caramel sauce and vanilla ice cream

British Cheese Board

with fruit chutney and fig & spelt crackers (+£7)

To Finish

(Complimentary)

Mini Mince Pies (V)

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.

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





113 | Chancery
Lane

