

DARTMOUTH
HOUSE

Christmas
with Dartmouth House



DARTMOUTH HOUSE

Christmas is truly our favourite time of year - and there's no better place to celebrate than at Dartmouth House in Mayfair. Our festive packages are perfectly suited to both standing receptions and seated dining, ideal for office Christmas parties or client entertaining, ensuring every guest can relax and enjoy the occasion.

Our Georgian mansion provides a stunning and traditional backdrop, from the impressive floor-to-ceiling Christmas tree in reception to the beautifully adorned Adams fireplaces and elegant table centrepieces. Every detail is designed to immerse you in a timeless, 'Downton Abbey'-inspired festive experience.

37 Charles Street, Mayfair, London W1J 5ED

Nearest tube: Green Park | Hyde Park

Festive Packages



DRINKS RECEPTION

Package Inclusions

- Exclusive hire of Dartmouth House from 6:00pm to 11:30pm
- A festive cocktail and a non-alcoholic mocktail on arrival
- Chef's selection of three canapés and four bowl food options per guest
- Three-hour drinks package including house wines, beers and soft drinks
- Festive table centrepieces with crackers
- In-house furniture, crockery, cutlery, linen and glassware
- Professional security
- Dedicated event management team

PRICING

50 - 100 guests	£200 per person
100 - 300 guests	£150 per person
300+ guests	£120 per person

Terms & conditions apply. Prices exclude VAT

DINNER PACKAGE

Package Inclusions

- Exclusive hire of Dartmouth House from 6:00pm to 11:30pm
- A festive cocktail and non-alcoholic mocktail on arrival
- A three-course Christmas dinner, served with tea, coffee and a mince pie
- Half a bottle of house wine per guest with dinner
- Three-hour drinks package including house wines, beers and soft drinks
- Christmas table decorations, Christmas crackers and mince pies as petit fours
- In-house furniture, crockery, cutlery, linen and glassware
- Professional security
- Dedicated event management team

PRICING

50 - 100 guests	£240 per person
100 - 206 guests	£187 per person

Ready to celebrate? Contact us today to secure your Christmas booking. dartmouthhouse@graysons.com or 0207 529 1592



Christmas Menu sample



Canapés

Meat

Scotch Quail's Egg, *pickled gel*

Warm Spiced Beef Brisket, *Japanese pickle*

Crispy Pork Porchetta, *five spice, potato hash, apple purée*

Hoisin Duck Ballotine, *cucumber relish, baby gem*

Chicken Satay *with truffle pine nut sauce, lime zest*

Lamb Kofta *with pomegranate molasses glaze, mint labneh*

Fish

Seared Sashimi Tuna, *sesame, baby olive croûte*

Potato Cakes, Smoked Salmon, *cream cheese, caviar*

Smoked Trout Blini, *horseradish crème fraîche, beetroot crisp*

Lobster Roll, *lobster mayonnaise, shredded cucumbers*

Salt Cod Tacos, *lime salsa, coriander oil*

Thai Prawn Cocktail Wonton Cup, *chilli mayo*

Vegetarian/Vegan

Crispy Polenta Cake, *sage, wild mushrooms*

Caramelised Onion & Apple Crostini, *fig jam*

Pumpkin Arancini, *sage pesto (Vg)*

Butternut Squash & Thyme Tart

Chestnut & Mushroom Tart, *truffle oil*

Fig & Walnut Crostini *with balsamic glaze*

Bowl Food

Meat

Pigs in Blankets, *black pudding, cranberry gel*

Turkey Christmas Dinner, *Yorkshire pudding, roasted duck fat potato, cranberry sauce*

Malaysian Massaman Chicken Curry, *fresh herb slaw, wild rice*

Pork Shoulder Ragu, Parmesan Polenta, Sage, and Crispy Pancetta

Fish

Citrus Glazed Salmon with Jewelled Couscous and Roasted Brussels Sprouts

Smoked Chalk Stream Trout *with beetroot pickle and horseradish crème fraîche*

Fillet of Seabass, *sweetcorn purée, polenta mash, tomato relish, herb oil*

Soy-Glazed Salmon, *Sesame Ginger Greens, and Sticky Rice, Asian Slaw*

Vegetarian/Vegan

Chestnut & Mushroom Nut Roast *with winter vegetables and cranberry sauce*

Maple-Glazed Brussel Sprouts *and wild rice with pomegranate and pecans*

Sweet Potato, Kale & Black Bean Power Bowl *with smoky lime dressing*

Truffle Macaroni & Cheese, *rocket pesto, sun-blushed tomatoes*

Sweet

Espresso Coffee Éclair, *burnt caramel banana*

Spiced Pear & Gingerbread Crumble *with vanilla bean custard*

Chocolate Chestnut Mousse *with roasted chestnut brittle and cranberry compote*

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 sample



Starters

Fish

Roasted Beet & Citrus-Cured Mackerel Salad

Treacle-Cured Salmon, *fennel and apple salad*

Smoked Trout *with horseradish crème and beetroot salad*

Smoked Salmon & Prawn Roulade

with horseradish cream, beetroot carpaccio, and caviar

Meat

Beef Fillet Carpaccio, *truffle oil, horseradish crisp, chives, crispy rocket*

Wild Mushroom & Pancetta Tart *with thyme cream, coriander oil*

Duck Liver Pâté *with fig chutney and toasted brioche*

Turkey and Cranberry Terrine

with pistachio and orange salad

Vegetarian/Vegan

Roasted Butternut Squash

with sage and coconut cream

Stuffed Portobello Mushrooms

with walnut and herb crumb

Roasted Harissa-Rubbed Aubergine,

harissa oil, pomegranate, sour cream

Mains

Fish

Roasted Cod, *pomme fondant, crushed peas, burnt butter shrimp*

Cornish Roasted Halibut, *sourdough crust, smoked carrots, broad beans, lobster sauce*

Roasted Salmon *with brussels sprouts and chestnut purée, parmesan-crusted baby potatoes*

Roast Salmon *with crushed new potatoes, garlic green beans, horse grain mustard sauce*

Meat

Crispy Cider-Braised Pork Belly, *pan-fried savoy cabbage, pomme fondant, port sauce*

Pan-Fried Duck Breast, *sweet potato dauphinoise, caramelized root vegetables, duck jus*

Stuffed Chicken Roulade, *potato mouseline, wild mushroom chicken sauce*

Lamb Rump, *braised leek, roasted parsnips, duchess potato, red wine jus*

12-Hour Braised Beef Cheek, *wild mushrooms, truffle mash*

Turkey ballotine *with cranberry and thyme stuffing, duck fat roast potatoes, Brussels sprouts, crispy pancetta, honey roast baby carrots and parsnips*

Mains cont.

Vegetarian/Vegan

Creamy Mushroom & Tarragon Risotto, *crispy kale, truffle oil*

Butternut, pinenut spinach cannelloni, *basil oil, crispy rocket*

Ratatouille Tart, *grilled courgette, red peppers, heritage tomatoes, basil pesto, vegan feta*

Spiced Roasted Cauliflower Steaks

with Pomegranate and Tahini Drizzle

Desserts

Spiced Apple Tarte Tatin

with Cinnamon Ice Cream

Chocolate & Chestnut Brownie

with mince pie ice cream

Pumpkin and Maple Cheesecake

with Ginger Snap Crust

Pear and Hazelnut Tart


with Chocolate Ganache

Cranberry and Orange Panna Cotta

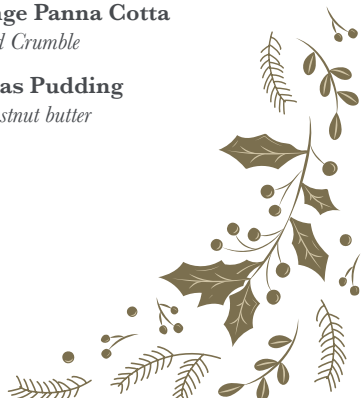
with Gingerbread Crumble

Classic Christmas Pudding

with whipped chestnut butter



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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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