



DARTMOUTH HOUSE

Christmas 2026



Christmas at 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.



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
- 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 FROM

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

Terms & conditions apply. Prices exclude VAT

37 Charles Street, Mayfair, London W1J 5ED

Nearest tube: Green Park | Hyde Park

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. Buffet option also available
- 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 FROM

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



Catering by 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.





Christmas 2026 Menu



Canapés

Meat

Roast turkey & herb stuffing ballotine, *cranberry gel*

Fish

Smoked trout, *gooseberry & port gel,
horseradish cream*

Vegetarian/Vegan

Roasted pumpkin tart, *maple, thyme &
mulled spice gel, chestnut cream*

Dessert

Spiced apple crumble tartlets, *mulled spice apple,
golden crumble (vegan)*

Bowl Food

Meat

Turkey & herb ballotine, *duck fat potato, spiced red cabbage, cranberry & port gel,
rich turkey jus, crispy sage*

Fish

Smoked trout, *beetroot & orange gel, horseradish cream,
crispy rye, caper berries*

Vegetarian/Vegan

Roasted pumpkin, *chestnut cream, mulled spice gel, crispy sage, braised celeriac (vegan)*

Dessert

Gingerbread cheesecake, *mulled berry gel,
ginger crumb, vanilla cream*

*Our Autumn & Winter Menu offers additional seasonal dishes that can be included within your
Christmas event menu. Please speak to our team for further details*



*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 2026 Menu

Fine Dining

Starters

Meat

Chicken liver parfait,
*cranberry chutney, toasted sourdough,
pickled mustard seeds*

Fish

Smoked haddock mousse,
*pickled cucumber, cranberry relish, parsley crème fraîche,
sourdough crisp*

Vegetarian/Vegan

Wild mushroom & chestnut strudel,
cranberry relish, sage oil, crispy leeks (vegan)

Main Courses

Meat

Roasted Norfolk bronze turkey ballotine,
*pommes anna, apricot, sage & chestnut stuffing bon bon,
brussels sprout fricassée, Yorkshire cranberry & port jus*

Fish

Roasted sea trout,
*potato dauphinoise, honey-glazed parsnips, cranberry gel,
cranberry beurre blanc*

Vegetarian/Vegan

Roasted delicata pumpkin,
*white bean purée, brussels sprout fricassée, cranberry compote,
sage oil (vegan)*

Dessert

Dark chocolate tart,

*salted caramel sauce, spiced chocolate crumble,
mulled winter berry compote, dark chocolate sauce*

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