



CAVENDISH SQUARE

Magical winter forest

Thank you so much again! Your support really made everything so much easier for me. Staff were great and attention to detail and service was flawless! The positive feedback from everyone has been overflowing and hats off to the DJ, he was a HIT!

IFX Payments

## Thank you for your interest in booking your Christmas celebration at No.11 Cavendish Square.

Welcome to our Grade II-listed Georgian townhouse, with exceptional classic and modern spaces, fine dining prepared freshly on site, and fantastic theming – perfect for your end-of-year celebration. The festive season is all about letting your hair down and having fun, and what better way to end the year than by stepping into our ‘magical winter forest extravaganza’! We are transforming our spaces with lavish theming, opulent décor and glistening lights, leading to an unforgettable experience.

The attention to detail throughout promises to enchant guests as they enter a realm where the magic of the season comes alive. Whether you’re looking to host a 300-person drinks reception, a 240-person sit-down dinner or a smaller intimate soirée, our spaces are versatile and unique.

Our aim is to make your event a memorable experience from start to finish so that everyone will be talking about it long into 2026. That’s why we’ll also provide you with a dedicated event manager who will work with you to plan your perfect evening.

We look forward to welcoming you to No.11 Cavendish Square and delivering a night to remember.

Christmas at No.11 Cavendish Square







# Christmas at its finest

We have a range of new and exciting festive packages to choose from in our Orangery with adjacent Courtyard, Garden Room and Burdett Suite. Our masterful chefs will delight with fresh flavours, served either in a traditional seated format or standing reception. A party isn't a party without a stunning atmosphere, great drinks and amazing food that takes you on a culinary journey. That's why all our packages include 'magical winter forest extravaganza' festive theming, a one-hour reception and half bottle of wine per guest with dinner and service to make your celebration one to remember. And if you wish to continue the festivities, we have plenty of after-dinner drinks packages to choose from.

No.11 Cavendish Square is a central London venue that combines heritage style with modern convenience and highly professional service.

## Christmas at No.11 Cavendish Square

Just wanted to send a quick note to say thank you to you and all your team for a fantastic evening on Saturday. It ran really smoothly, the venue looked stunning, the food was amazing, and the staff were all on point – well done – please pass on our thanks to everyone.

CUBE Global



# Let's toast to tradition

Enjoy a sparkling festive occasion with a classic three-course seated dinner created by our award-winning Head Chef Stewart Warner in our stunning Orangery or contemporary Burdett Suite.

Our magical winter forest extravaganza package includes exclusive use of our Grade-II listed Garden Room, Orangery and Courtyard from 6.00pm, along with a selection of mouthwatering dishes. We have catered to those looking for a traditional festive celebration with our three-course seated dinner menu, complete with classic roast turkey and all the trimmings. Alternatively, choose from our chef's own signature dishes, which combine balanced ingredients, flavours and textures for a captivating modern dining experience.

On arrival, you'll be welcomed with a sparkling wine reception immediately evoking whimsical and enchanting memories of fairy tales from childhood. Combine this with drinks, a DJ and dance floor complete with atmospheric lighting, novel centrepieces and themed styling, and the stage is set for a festive celebration not to be forgotten.

Selection of one dish from the starters and main course options is required for the whole party. For dessert, choose either one option plated and served to the table, or for a more modern twist, choose three items that will be available on the dessert station.

## Christmas at No.11 Cavendish Square

Huge thank you to you and your team for the smooth operation of our Christmas party last night.

We have received great feedback especially regarding the food, the beef was delicious, and theming.

Europe Arab Bank

Exclusive hire of the Garden Room, Orangery and Burdett Suite (subject to numbers)

- £145pp** *plus VAT*  
6pm till 11:30pm
- Seated dinner**  
Three-course dinner with tea, coffee & petit fours  
(120–240 people)  
or  
**Standing reception**  
Four canapes & four choices of bowl-food  
(120–300 people)
- Sparkling reception on arrival & unlimited beer, house wine & soft drinks included







For standing reception packages all the starters and mains can be adapted and served as bowl food.

Vegan or vegetarian alternatives will be provided for the total number of guests with dietary requirements and cannot be offered on an individual basis.



STARTERS

Smoked ham and grain mustard terrine, spiced pear chutney, sourdough bread

London cured smoked salmon, sauce gribiche, seeded rye

Burrata, pumpkin relish, spiced pumpkin seeds V AGF

Salt-baked heritage beets, whipped goats curd, toasted hazelnuts V AVE

Leek and nori boudin, pickled hen of the woods, burnt onion, pomegranate dressing VE

MAIN COURSES

Norfolk turkey, Searcy’s stuffing, pigs in blankets, cranberry jus sprouts, Vichy carrots, roast parsnips, roast potatoes

Red wine braised Hereford beef cheek, roasted garlic mash, glazed shallot, red wine jus

Roasted Cornish cod, Savoy cabbage, mash, fennel reduction GF

Spelt risotto, wild mushrooms, chestnuts V AVE AGF

Slow roasted celeriac, cavolo nero, wild mushrooms, chestnut sauce VE

PUDDINGS

Classic John Searcy’s Christmas pudding, brandy custard V

Colston Bassett Stilton, amarettibiscuit, mulled wine poached grapes V AGF

Gingerbread panna cotta, orange marmalade, candied hazelnuts V

Chocolate yule log, clementine crème fraîche V

Caramelised apple and pear crumble tart, whipped walnut and cinnamon mascarpone V



CANAPÉS  
Choose four for £16.75+VAT per person

**Cold**  
Crisp potato rosti, lemon sour cream, keta caviar GF  
London cured smoked salmon blini, whipped horseradish, pickled fennel GF  
Confit duck terrine with cherry gel cep AGF

Salt-baked heritage beets, whipped feta, toasted hazelnuts V AVE GF  
Moroccan aubergine meze VE AGF  
Jerusalem artichoke, lemon and thyme croustade VE AGF

**Hot**  
Smoked pork and chestnut croquette, spiced cranberry  
King prawn with chilli jam  
Chorizo rosemary arancini  
Sun-dried tomato, olive, caper, tartlet bocconcini V AGF  
Wild mushroom, sage and apple sausage roll V  
Baby baked potato with ve-du-ya and chive cream cheese VE GF



MIDNIGHT MUNCHIES  
£9.00 + VAT per item.  
Choose one option only

Toad in the hole  
Vegetable toad in the hole V  
Croque monsieur  
Chipotle vegetable chilli with Monterey cheese V/VE  
Beef pie  
Pizzette napoletana V

**NIBBLES**  
£7.00 + VAT per person  
Black truffle palmier  
Parmesan cheese straws  
Falafel picos VE  
Rosemary nut mix (vegan)

**BRITISH CHEESE STATION**  
£12.50 + VAT per person  
Minimum of 30 guests  
Blacksticks Blue  
Somerset Brie  
Worcester Hop  
Selection of breads and biscuits  
Grapes, celery, dried fruit, nuts  
Rhubarb and Bramley apple relish  
Green tomato pickle



WINES AND SPARKLING  
House wines included in package:  
White – Marsanne Vermentino, Joie de Vigne Blanc, Pays d’Oc, Languedoc, France  
Red – Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy

**SPIRITS UPGRADE**  
£22.00 + VAT per person  
Applies to confirmed final guest numbers  
House spirits available from 9pm until 11.30pm

**WINE AND CHAMPAGNE UPGRADES**  
English sparkling wine upgrade  
£13.00 + VAT per person  
Searcy’s English sparkling wine, Surrey, England  
Champagne upgrade  
£18.00 + VAT per person  
Searcys selected Cuvée Brut Champagne



**Upgrade one**  
£7.00 + VAT per person  
White – Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy  
Red – Montepulciano d’Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy  
For white only upgrade  
£3.00 + VAT per person  
For red only upgrade  
£4.00 + VAT per person

**Upgrade two**  
£11.00 + VAT per person)  
White – Sauvignon Blanc, Featherdrop, Marlborough, New Zealand

Red – Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France  
For white only upgrade  
£5.00 + VAT per person  
For red only upgrade  
£6.00 + VAT per person

Christmas at No.11 Cavendish Square

(V) Vegetarian (VE) Vegan (AVE) Available Vegan (GF) Gluten-Free (AGF) Available Gluten-Free

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[www.11cavendishsq.com](http://www.11cavendishsq.com)