



Christmas 2024

Leave the city behind after a long day at work, and immerse yourself in a traditional Christmas, surrounded by the charm and rich history of The Lumley Library. Perfect for up to 150 guests standing and 90 seated, the Library is the perfect spot for a magical Christmas celebration.

The Library Christmas Dinner Party Package

£125+VAT per person

Includes

- Exclusive hire of The Library from 18:30-23:00
- Festive cocktail and nibbles on arrival
- Three-course seasonal meal
- Half a bottle of house wine per person
- Festive theming
- Still or sparkling water
- Cloakroom and security

The Library Christmas Reception Package

£115+VAT per person

Includes

- Exclusive hire of The Library from 18:30-23:00
- Festive cocktail and nibbles on arrival
- Six bowl foods per person
- Three hours of unlimited house wine, beer and soft drinks
- Festive theming
- Cloakroom and security

Minimum numbers apply. All prices are exclusive of VAT at prevailing rate.

Contact our sales team today

The View at The Royal College of Surgeons of England
38-43 Lincoln's Inn Fields, London WC2A 3PE

0207 869 6703 | theview@rcseng.ac.uk | theview.london
@theviewlondon

Christmas 2024

Canapés

Yorkshire pudding, pulled turkey, cranberry gel
Smoked salmon, beetroot, caviar, blinis
Vegan feta, tomato, buckwheat tart (ve) (gf)

Bowl food

Grilled tofu, noddles, sweet chilli sauce (ve) (gf)
Turkey sausage roll, sprout slaw, smoked bacon ketchup
Salmon tikka, lentils, poppadom crumb (gf)
Islington bresaola, compressed melon, wholegrain mustard (gf)
Mince pie, brandy cream cheese, dried cranberries

Sit down dinner

Starters

Salt roasted pumpkin, squash, pickled radish, burnt onions, fine herb (vg) (gf)
Whipped English feta, poached truffle potatoes, leek ketchup, crispy onions (v) (gf)
Suffolk Goose and duck pressed terrine, orange gel, red cabbage, pickled mushrooms (gf)
Chapel and Swan hot smoked salmon, lemon crème fraiche, beetroot, kale crisps (gf)
Baked Cornish crab tart, fine bean and shallot salad, tomato chutney, lemon oil

Mains

Wild mushroom, artichoke celeriac and basil tofu Wellington, fondant potato, sprouts, mushroom sauce (ve)
Bubble and squeak, potato nest, braised red cabbage, sprout tops, tomato jus (gf)
Poached and rolled jerk Suffolk turkey, lemon sprouts, sweet potato, poached carrots, chilli honey jus (v) (gf)
Seared chicken breast, chicken rosti, braised red cabbage, sprout tops, roasted chicken gravy (gf)
Chalk Farm trout pave, crushed potatoes, tender-stem, beetroot jus (gf)
Pot roasted lamb shoulder, thyme mash, braised onions, mint jus gras (gf)

Desserts

Mince meringue pie, blackberry compote (v) (veo) (gfo)
Burnt orange tart, caramelised satsumas (v)
Bitter chocolate mousse, cherries (ve) (gf)
Red wine poached pear, vanilla cream, chocolate sauce (v) (gf) (veo)
Compressed apple, plum jelly, whipped cinnamon cream, puffed rice (gf) (ve)

(v) vegetarian (ve) vegan (gf) gluten-free (h) halal available (veo) vegan option available (gfo) gluten-free option available

Contact our sales team today

The View at The Royal College of Surgeons of England
38-43 Lincoln's Inn Fields, London WC2A 3PE

0207 869 6703 | theview@rcseng.ac.uk | theview.london

[@theviewlondon](https://www.instagram.com/theviewlondon)