

Christmas Parties

This year The View is inspired by Christmas markets - think warming mulled wine, market stalls and enchanting festive decor. Leave the city behind after a long day at work, and immerse yourself in our wonderland with festive cocktails and delicious treats.

Christmas Reception Package £115+VAT per person

Includes

Exclusive hire of The View for your party 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 and tree Cloakroom and security

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

Christmas Dinner Party Package

Includes

Exclusive hire of The View for your party from 18:30–23:00 Festive cocktail and seasonal treats on arrival

Three-course seasonal meal

Half a bottle of house wine per person

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Festive theming and tree

Cloakroom and security

Premium Christmas Dinner Package £145+VAT per person

Includes

Exclusive hire of The View for your party from 18:30–23:00 Festive cocktail or Champagne and seasonal treats on arrival

Three canapés per person

Three-course seasonal meal

Half a bottle of house wine per person

Cheese station

DJ

Festive theming and tree

Cloakroom and security



Contact our sales team today

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

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 market station

A perfect interactive addition to any Christmas party

£38.50 per guest

Minimum numbers of 150 apply.

Pulled jerk turkey, gravy, fried plantain
Pigs in blankets, stuffing, parsnip chips
Shetland salmon tikka, coriander crispy onions
Grilled tofu, spiced katsu (ve)

Sprout slaw, cranberries onion seeds, cider vinegar (gf) (ve)

Roast new potatoes, onions (ve) (gf) Lentil and sweet potato salad

Served with selection of buns, wraps and wraps (gf) (ve)

Mince pies, brandy cream cheese

Add a build your own trifle station Three flavoured sponges

Chocolate, vanillia and raspberry (veo) (gfo)

Four iellies

Sherry, cherry, cranberry, bay leaf

Three flavoured custards

Chocolate, vanilla, pink peppercorn

Toppings



Christmas sit down three-course 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)

Late night munchies

£8 per item

All served hot from a station

Pulled chicken katsu, rice noodles, katsu sauce, crispy shallots

Tofu tikka, kimchi, chilli dressing (ve)

BBQ pulled pork, sticky rice, spring onions

Korean tempeh, banana blossom, puffed rice (ve)

Truffle mac and cheese (v)

Dirty fries, chilli beef, sour cream

Baps

Searcys sausage sourdough
Maple cured bacon
Halloumi and avocado
Tomato and vegan mozzarella (ve)

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

halal option available





Festive Extras

Keep the party flowing with late access until 1am at £500 per hour.

Uplighters

6 for £200 | 12 for £375

Add-on three canapés per guest to accompany your arrival

£14.00 per guest

Searcys Champagne reception

£12.00 per guest

Unlimited house wine, beer and soft drinks

1 hour: £15.00 per guest 2 hours: £24.00 per guest 3 hours: £33.00 per guest

Unlimited prosecco, house wine, beer and soft drinks

1 hour: £20.00 per guest 2 hours: £29.00 per guest 3 hours: £38.00 per guest

Add unlimited spirits to a package for an extra £15.00 guest

Cheese and wine station

Includes four cheeses and four types of wines £26.00 per guest



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