

# CHRISTMAS PARTIES

theVIEW  
LINCOLN'S INN FIELDS

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 winter wonderland with festive cocktails and delicious treats.

## CHRISTMAS Reception Package

### 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  
DJ  
Festive theming and tree  
Cloakroom and security

*\*Minimum numbers apply.*

**£115+VAT per person**

## 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  
DJ  
Festive theming and tree  
Cloakroom and security

*\*Minimum numbers apply*

**£125+VAT per person**

## PREMIUM CHRISTMAS Dinner Package

### 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

*\*Minimum numbers apply*

**£145+VAT per person**

Contact our sales team today

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# CHRISTMAS

## Market station

A perfect interactive addition to any Christmas party  
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 tri le station

#### Three flavored sponges

Chocolate, vanilla and raspberry (veo) (gfo)

#### Four jellies

Sherry, cherry, cranberry, bay leaf

#### Three flavored custards

Chocolate, vanilla, pink peppercorn

#### Toppings

## 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



# CHRISTMAS

## Sit down three-course dinner

### Starters

Salt roasted pumpkin, squash, pickled radish, burnt onions, fine herb (v) (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 (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, caramelized 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

(h) halal

(veo) vegan option available

(gfo) gluten-free option available